



# **Coronavirus COVID-19 Guidance for Food Facilities**

## **Background**

COVID-19 is part of a class of coronaviruses that cause respiratory illness and is spread through the air via respiratory droplets from an infected person or by touching contaminated surfaces. Symptoms of the virus include fever, cough, and/or shortness of breath.

## **Prevention – Handwashing**

Remind employees to wash hands with soap and water for at least 20 seconds. Hands should be washed:

- When entering the kitchen
- Before starting food preparation
- After touching your face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating or drinking
- When switching between raw food and ready-to-eat foods
- Before putting gloves on
- After cleaning, bussing tables or touching any items that customers have used
- Between handling money/credit cards/pens/receipts and handling food
- If working a cash register, it is recommended that employees should wash hands or use hand sanitizer between customers

**Tips!** - Hand sanitizer is recommended and should be used after washing hands  
- Assign an employee at every shift to keep soap and paper towels stocked at handsinks  
- Provide hand sanitizer for customers to use

## **Prevention – Sanitizing Equipment and the Facility**

Chlorine (bleach) based sanitizer over 100ppm or quaternary ammonium based sanitizers over 200ppm are effective at killing viruses. Use test strips to ensure that sanitizer is at the required concentration. Sanitize tables, chairs, service counters and any other areas exposed to customers routinely throughout the day.

**Tip!** - Remember to sanitize door knobs, touch screens, faucet handles, and cabinet/drawer pulls

## **Employee Health**

Actively encourage sick employees to stay home: If an employee is experiencing any flu-like symptoms, it is recommended that they stay home until they are symptom free.