



Recommendations for Retail Food Establishments Regarding Coronavirus Disease (COVID-19)

3/12/2020

Food has not been identified as a likely source of COVID-19 at this time; however, food businesses can play an important role in both protecting their employees and their customers from COVID-19 by following the routine food establishment personal and environmental hygiene practices identified below:

- **Strengthen health screening** of staff and on site vendors for COVID-19 symptoms. Make sure employees are not ill or showing symptoms while working. Employees or workers with a fever or cough should not be working!
- **Wash your hands thoroughly with soap and warm water** for 20 seconds upon first arriving to work, after using the restroom, before and after eating or smoking, when donning new gloves and **frequently** throughout the day. Avoid touching your eyes, nose or mouth.
- **Provide alcohol based (60%) hand sanitizers or similar cleaners wherever possible** for use for both employees and customers by placing them at convenient/accessible locations. This is NOT a substitute for good handwashing as described above. Hand sanitizer is a good option when handwashing facilities are not available or in addition to good handwashing.
- Use sanitizing solution (i.e., one teaspoon of unscented household bleach in a gallon of cool water, there is no need to change the ratio of bleach to water to kill the coronavirus. If in doubt, please follow the instructions on the bottle) to **frequently sanitize commonly touched surfaces and objects** such as cash machine key pads, counter tops, dining tables door knobs, electronics, faucet handles, and menus frequently throughout the day. Change the chlorine-based sanitizing solution at least once every four hours. If you have test strips (required) for checking sanitizer levels, use them!
- **Ensure dishwasher and/or three-compartment sinks are used properly and have the appropriate level of sanitizer** for final rinse (50-100 PPM chlorine-based sanitizer, follow product label for other approved sanitizers). For those dishwashers that are designed to sanitize using hot water, check and make sure temperatures on the functioning units are up to the manufacturer standards.
- **Ensure sneeze guards are in place** where required. Consider pre-packaged salads for customers as a temporary option instead of a salad bar to minimize contamination of salad products.
- If you have food employees or workers with underlying health conditions that place them more at risk for COVID-19, such as people 60 or older, people with underlying health conditions (heart disease, lung disease, or diabetes) or those with weakened immune systems or those who are pregnant: **consider temporarily re-assigning** them to non-public-contact duties.

If you have questions, or would like to learn more, check our website on COVID-19 at:

www.idahopublichealth.com