

COVID-19: Prevention for Food Establishments

Coronavirus | March 2020



Prevent illness

- **Exclude employees that have symptoms of respiratory illness. Symptoms include: fever, cough, and difficulty breathing.**
- Continue to exclude employees that have foodborne illness symptoms (nausea, vomiting, abdominal pain, diarrhea, jaundice).

All employees must:

- Practice good personal hygiene and double hand wash.
- After visiting a restroom, wash hands in the bathroom sink and then again in the kitchen's designated hand washing sink.
- Thoroughly and continuously disinfect bathroom, dining, and kitchen areas using the guidelines below.



Sanitize food contact surfaces

Chlorine is the most effective sanitizer for COVID-19 on food contact surfaces. Quaternary ammonium (Quat) may be somewhat effective, but contact time varies depending on the type of Quat sanitizer. Chlorine is the best option. Concentration should be 100 ppm.



Use an effective disinfectant on non-food contact surfaces

Chlorine bleach is effective against COVID-19 and is readily available.

- Mix 1 /3 Cup unscented bleach in 1 Gallon of water.
- Use disinfectant solution within 20 minutes of mixing.
- Allow 1 minute of contact time.
- For food contact or kitchen surfaces, **rinse with water after disinfecting.**

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Sanitize often

- Toilet flush handles and bathroom faucets, sinks, and counters
- Light switches and plates
- Doorknobs
- Railings
- Cash registers and computers
- Kitchen faucets, sinks, and counters
- Stove and microwave controls
- Remote controls
- Tables and chairs
- Phones
- Condiment areas and condiment containers