



Coronavirus (COVID-19) Information for Food Establishments

Coronaviruses are respiratory viruses and are generally spread through respiratory secretions (droplets from coughs and sneezes) of an infected person to another person. Symptoms of COVID-19 include fever, cough and shortness of breath, and, in severe cases, pneumonia (fluid in the lungs). Information is still unclear about how easily this novel coronavirus spreads.

Take steps to keep your food establishment safe:

- Wash hands frequently with soap and warm water for at least 20 seconds. Install hand wash signage in the restrooms to remind all of the proper steps to wash hands.
- Avoid touching your eyes and face.
- The person in charge needs to monitor that employees are practicing handwashing and safe personal hygienic practices.
- Review the illness policy with employees. Monitor employees symptomatic with coughs, sneezes, flu like symptoms. Follow exclusion and restriction guidelines for food handlers.
- Provide access to alcohol-based hand rubs and gels for customers. Hand sanitizer available at all check out registers/ counter.
- Consider not pre-setting tables and only provide service-ware (plates, utensils, glasses, etc.) when the customer is seated.
- Do not offer food sampling/tasting for the time being.
- If you can, consider closing customer self-service food options such as buffets or salad bars for the time being.
- Monitor and clean self-service machines or other food dispensers.
- If you can, consider closing customer self-service buffets or salad bars. If you cannot, minimize available product, monitor and clean the self-service utensils (tongs, spoons, condiment dispensers, etc.) frequently.
- Clean and disinfect frequently touched objects and surfaces (doorknobs, countertops, tables, handrails *etc.*) with EPA registered disinfectants effective against coronavirus.

- Develop a check list for a designated employee to clean and disinfect various surfaces throughout the establishment at specific times and frequently during the day
- Designate an employee to wipe down menus with sanitizer after use with a disinfectant. Provide disinfecting wipes at supermarkets and other retail establishments for wiping down shopping cart handles between customers.
- Food establishments are required *to* have written procedures available for clean up after vomiting and diarrheal events.
- Disinfect all electronic payment pads and other electronic touch screen devices (cell phones, tablets, etc).
- Avoid overcrowded areas and ensure adequate ventilation.
- Post signs at the front door reminding customers to wash hands frequently and use hand sanitizer while in public places.
- Call the Board of Health with any questions at: **508-647-6460**

For more information, visit the following websites:

Massachusetts Department of Public Health: www.mass.gov/2019coronavirus

Centers for Disease Control and Prevention - CDC: www.cdc.gov/COVID19



Natick Health Department

3/2020