

CORONAVIRUS COVID19

Cleaning & Sanitizing Guidelines for Restaurants & Food Service



COVID-19 is a new virus detected for the first time in 2019. COVID-19 causes fever, cough and/or shortness of breath. For most people, the virus has mild to moderate symptoms, but it can cause severe complications or death in vulnerable people.

Use routine cleaning procedures

Early evidence suggests that the COVID-19 virus can survive for several days at room temperature. However, special processes beyond routine cleaning and sanitizing are not recommended at this time. Regular household cleaners as well as a simple bleach solution (½ cup bleach to 1 gallon of water) have been shown to be effective in preventing the spread of COVID-19 and other viruses.

BLEACH SOLUTION for non-visible contamination

MIX



1/2 cup
of Bleach

+



1 gallon
of water

- Check the expiration date on bleach and make sure it has not been opened for more than 6 months.
- Allow 1 minute of contact time with the surface and wash away with water.
- Use bleach in open areas.
- Do not mix with other chemicals or soap.
- Prevent chemical contact with food during cleaning.
- Use gloves when disinfecting an area and throw them in the trash when finished.

Visit multco.us/covid19
for the latest updates.

SURFACES THAT ARE FREQUENTLY TOUCHED

should be cleaned often, such as:



Remote
Controls



Kitchen
Surfaces



Door
Knobs



Bathroom
Surfaces



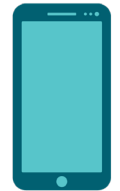
Keyboards



Wheelchairs
& Walkers



Tables &
Chairs



Phones &
Tablets

Cleaning and sanitizing

- Remember, cleaning and sanitizing are not the same. Clean with soap and water to remove dirt and food from surfaces. Sanitize with chemicals or heat to reduce germs. Surfaces that look clean may still have germs on them that you can't see. Sanitizing reduces these germs to safer levels.
- Clean and sanitize surfaces that are frequently touched. Surfaces such as remote controls, kitchen counters, door knobs, bathroom surfaces, keyboards, tables and chairs, and phones and tablets should be cleaned often.
- Follow the instructions on your cleaner for how long the surface needs to remain wet for it to be effective.
- Food-contact surfaces should be washed, rinsed, and sanitized after each use.

PREVENT THE SPREAD

of illness at the workplace

- All employees must practice good handwashing and hygiene.
- Avoid bare hand contact with ready-to-eat foods.
- Completely clean work areas using the bleach cleaning steps.
- Do not come to work when sick.



Promote proper handwashing

- Make sure handwashing signs are put where employees can see them.
- Wash hands thoroughly with soap and warm water for at least 20 seconds.
- Dry hands with paper towels and throw the paper towels in the trash.

Remember to wash hands:

- After coughing, sneezing, and wiping your nose.
- After using the bathroom.
- When preparing foods.
- When switching from preparing uncooked foods to working with ready to eat foods.
- After touching your face or hair.
- After touching animals.
- After eating and using tobacco/nicotine.
- After handling money or other forms of payment.
- After handling dirty equipment or utensils.
- Before putting on disposable gloves.
- Whenever hands become dirty.

Everyday disease prevention

Take simple steps to support a healthy work environment. These are important every day, but especially when preventing the spread of respiratory illnesses like COVID-19 and flu.

- Post signs that encourage staying home when sick, covering coughs and sneezes, and washing hands frequently with warm soapy water at workplace entrances, restrooms, employee break rooms and in other visible areas.
- Remind people to avoid touching their eyes, nose, and mouth with unwashed hands.
- Follow recommendations for cleaning and sanitizing your workspace.

EMPLOYEE HEALTH GUIDELINES

Employees must:

Tell the person in charge and *not work* if:

- They have Hepatitis A, Salmonella, Shigella, E. coli, and Norovirus.
- They've had diarrhea or diarrhea with vomiting, fever, or abdominal cramps within the last 24 hours.

The person in charge must:

- Exclude a food employee from the food facility if they have any of the above listed illnesses or symptoms in the last 24 hours.
- Report to the Health Department when an employee has Hepatitis A, Salmonella, Shigella, E. coli, and Norovirus.

COVID-19 is a rapidly changing situation. Watch for changes in cleaning, sanitizing, and reporting requirements at multco.us/covid19.