



INTERIM GUIDANCE FOR FOOD ESTABLISHMENTS COVID-19

Stay Home When Sick

- Employees who have symptoms of acute respiratory illness are recommended to stay home and not come to work until they are free of fever (100.4° F/37.8° C) or greater using an oral thermometer), signs of a fever, and any other symptoms for at least 24 hours, without the use of fever-reducing or other symptom-altering medicines (e.g. cough suppressants). Employees should notify their supervisor and stay home if they are sick.
- Ensure that your sick leave policy makes it easy for employees to stay home if needed.
- Create or update flexible policies that allow employees to stay home to care for a sick family member or child who cannot go to school.
- Plan for absenteeism by identifying essential functions and creating plans for continuity of operations.
- Employees who are well but who have a sick family member at home with COVID-19 should notify their supervisor and refer to CDC guidance for [how to conduct a risk assessment](#) of their potential exposure.
- If an employee is confirmed to have COVID-19, employers should inform fellow employees of their possible exposure to COVID-19 in the workplace but maintain confidentiality as required by the Americans with Disabilities Act (ADA). Employees exposed to a co-worker with confirmed COVID-19 should refer to CDC guidance for [how to conduct a risk assessment](#) of their potential exposure.

Disease Prevention

- Post [Contagious Disease Prevention](#) signage at the entrance to your facility and in other areas where they are likely to be seen.
- Provide tissues and no-touch disposal receptacles for use by employees.
- Provide soap and water and alcohol-based hand rubs in the workplace. Ensure that adequate supplies are maintained. Place hand rubs in multiple locations to encourage hand hygiene.
- Provide disposable wipes and other cleaning materials so that frequently touched surfaces (counters, doorknobs, computers, phones, etc.) can be properly wiped down by employees before each use.
- Follow recommendations for [cleaning and sanitizing](#) your facility.
- Encourage to-go meals if possible.
- Provide a separation of at least 6' between tables if possible.

Proper Handwashing

- Make sure handwashing signs are posted at all handwash sinks.
- [Wash hands thoroughly](#) with soap and warm water for at least 20 seconds.
- Dry hands with paper towels. Use the paper towel to touch surfaces such as faucet or door handle to prevent recontamination of hands, then throw the paper towel in the trash.
- Wash hands as often as necessary to prevent contamination.
- Keep restrooms stocked with soap and towels or hand dryers.
- Make sure alcohol-based hand sanitizer is available for customers to use.

Cleaning & Sanitizing

Current evidence suggests that novel coronavirus may remain viable for hours to days on surfaces made from a variety of materials. Cleaning of visibly dirty surfaces followed by disinfection is a best practice measure for prevention of COVID-19 and other viral respiratory illnesses in community settings.

- 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
- For disinfection, diluted household bleach solutions, alcohol solutions with at least 70% alcohol, and most common EPA-registered household disinfectants should be effective.
- Diluted household bleach solutions can be used if appropriate for the surface. Follow manufacturer's instructions for application and proper ventilation. Check to ensure the product is not past its expiration date. Never mix household bleach with ammonia or any other cleanser. Unexpired household bleach will be effective against coronaviruses when properly diluted.
 - Prepare a bleach solution by mixing:
 - 5 tablespoons (1/3rd cup) bleach per gallon of water or
 - 4 teaspoons bleach per quart of water
- **Products with EPA-approved emerging viral pathogens** are expected to be effective against COVID-19 based on data for harder to kill viruses. Follow the manufacturer's instructions for all cleaning and disinfection products (e.g., concentration, application method and contact time, etc.).
- Be sure to clean and sanitize any objects or surfaces customers may touch, including restroom surfaces, menus, credit card machines, condiments, etc.
- Routinely clean all frequently touched surfaces in the facility, such as workstations, countertops, and doorknobs.
- 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.
- Use disposable gloves for cleaning and sanitizing. Throw them away before leaving the area and wash hands.
- If you use disinfectant wipes, use according to package directions. Do not reuse the wipes to wipe down multiple surfaces. Throw used wipes in the trash.
- Be sure to clean and sanitize any objects or surfaces customers may touch, including restroom surfaces, menus, credit card machines, condiments, etc.

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This CDC interim guidance is based on what is currently known [about the coronavirus disease 2019 \(COVID-19\)](#). The City of Rowlett will update this interim guidance as needed and as additional information becomes available from the CDC.

<https://www.cdc.gov/coronavirus/2019-ncov/php/risk-assessment.html>
<https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html>
<https://youtu.be/eZw4Ga3jg3E>
<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
<https://www.cdc.gov/coronavirus/2019-ncov/about/index.html>