



## **Coronavirus Disease 2019 (COVID-19)**

### **Guidance for Food Service Establishments**

Food Service Establishments play a key role in stopping the spread of disease, including COVID-19. Learn how your food service establishment can maintain a healthy work environment by adopting the following preventative practices in your workplace.

- Managers should check-in with employees at each shift to ensure worker health and review proper hygienic practices.
- Post signs and tell employees to stay home while sick.
  - Send employees home if they are showing signs of a respiratory illness.
- Frequently wash hands with warm water and soap for at least 20 seconds.
  - Ensure soap and paper towels are adequately stocked at each hand sink.
  - Ensure restrooms have adequately stocked soap and paper towels and/or properly functioning hand dryers.
- Remind employees to avoid touching their eyes, nose, and mouth.
- Cover nose and mouth when coughing and sneezing with a tissue, then immediately dispose of the tissue and wash hands for at least 20 seconds.
- Clean and sanitize frequently touched surfaces throughout the kitchen, dining areas, and restrooms including door handles, countertops, menus, condiment bottles, tables, chairs, point-of-sale systems, timeclocks, etc.
- Ensure sanitizer is always at proper concentration.
- Encourage discontinuing use of garnishes for drinks at the bar.
- Limit or restrict use of customer self-service stations such as buffet lines and salad bars and/or increase frequency of sanitizing and swapping out self-serve utensils.
- Discontinue refillable drink container service.
- Discontinue use of check presenters and server books.
- Identify essential functions needed to operate the establishment if workers are absent and create a plan to meet those needs.
- Think ahead and order enough supplies in case of an interruption in the supply chain.
  - Make sure to have plenty of sanitizer, soap, paper towels, gloves, and other needed supplies in case they become temporarily unavailable.
  - Identify alternate suppliers to ensure needs are met.
- Create cleaning/sanitizer logs to keep track of when to clean/sanitize high touch surfaces and when to refresh sanitizer solutions.
- Consider reducing capacity and shift to more take-out models, and increase distances between tables.

If you have any questions or would like more information, please call us at 603-589-4530 or visit our website as guidance may change due to the rapidly changing nature of this event.