COVID-19 Tips for Food Service Establishments

The novel corona virus (known as COVID-19) is a respiratory illness that can spread person to person through respiratory droplets. COVID-19 is not foodborne, but similarly to flu it can still be of concern in a food establishment. Here's what you can do to protect yourself and the health of your family, employees, and customers.

**Emphasize Employee Health & Hygiene:**
- Wash hands often! This is your best line of defense.
- Do not touch your face.
- Keep ill employees home.

**Cleaning and Sanitizing Surfaces:**
- Wash, rinse, sanitize surfaces consistently throughout the day.
- Use an approved sanitizer at the correct concentration. See attached list.
- Change wiping buckets on a regular schedule.
- Do not preset silverware.
- Don't forget high contact surfaces touched by the customers in the dining room and the bathroom (tables, counters, menus, condiment containers, and doorknobs).

**Other Tips:**
- Provide hand sanitizer for customer use in the dining area and bathrooms.
- Restrict employee cell phone use:

Did you know that cell phones can have 25,127 bacteria per square inch? When we think of cleaning things, we don't often think of cleaning our phones. But cell phones have more bacteria per square inch than toilet seats and doorknobs.

Remember to keep yourself informed with facts, not rumors.


SCCHD Coronavirus COVID-19 Informational Hotline  (810)966-4163