

## Guidance for Food Service Establishments Regarding COVID-19

### Have restaurants, bars, and other food establishments been ordered to close?

Not at this time. According to the CDC, transmission appears to be by “close-contact” and not by food. “Mass Gathering” limits do not apply to normal business operations **as long as** the business:

1. Preserves social distancing of 6 feet between tables, booths, bar stools, and ordering counters; and
2. Ceases self-service of unpackaged food, such as in salad bars or buffets;

**\*\*\* NOTE: Local Health Departments may have ordered dining room closures\*\*\***

### Have grocery stores been ordered to close?

Not at this time. According to the CDC, transmission appears to be by “close-contact” and not by food. “Mass Gathering” limits do not apply to normal business operations **as long as** the business:

1. Preserves social distancing of 6 feet between tables, booths, bar stools, and ordering counters; and
2. Ceases self-service of unpackaged food, such as in salad bars or buffets;

**\*\*\* NOTE: Local Health Departments may have ordered dining room closures\*\*\***

### Have food processors or food warehouses been ordered to close?

No, food processors and food warehouses are exempt from the mass gathering restriction.

### What does my senior meal site need to do differently?

According to the CDC, transmission appears to be by “close-contact” and not by food. “Mass Gathering” limits do not apply to normal business operations **as long as** the business:

1. Preserves social distancing of 6 feet between tables, booths, bar stools, and ordering counters; and
2. Ceases self-service of unpackaged food, such as in salad bars or buffets;

Because older people are especially at risk, social distancing is very important.

**\*\*\* NOTE: Local Health Departments may have ordered dining room closures\*\*\***

### **Do I need to clean anything differently?**

We recommend following the CDC and KDHE guidance to routinely clean frequently touched surfaces according to the product's use directions. Some examples of surfaces that should be cleaned frequently are:

- Doorknobs/door handles
- Tables, desks, and seats
- Handrails
- Touch surfaces of kiosks or ordering screens

### **What can I do to protect my employees?**

We recommend following the CDC and KDHE guidance to:

- Maintain social distancing of six (6) feet
- Wash hands often with soap and warm water for at least 20 seconds, especially after going to the bathroom; before eating; and after blowing your nose, coughing or sneezing.
- Make sure employees stay home if they are feeling sick (fever, coughing/shortness of breath) or they have a sick family member in their home.
- Use an alcohol-based hand sanitizer with at least 60% alcohol if soap and water are not readily available.
- Avoid touching your eyes, nose and mouth.
- Clean and disinfect frequently touched surfaces.

### **Can COVID-19 be spread through food?**

- At this time, food or food packaging have not been identified as likely sources of COVID-19 infection. However, food establishments play an important role in keeping employees and customers safe from infection by following personal and environmental hygiene practices.

### **Keeping food employees and customers safe:**

- Employees should stay home if they are sneezing, coughing or have a fever.
- Provide customers with additional napkins or tissues to use when they cough or sneeze.
- Make sure alcohol-based hand sanitizer is available for customers and employees to use.
- Be sure to frequently clean and sanitize surfaces that may have been touched by customers or employees throughout the day.
- Consider temporarily limiting self-serve operations including salad bars, buffets and dispensers. Replace utensils frequently (approx. every hour) for self-serve operations.
- Ensure dishwasher and/or three-compartment sinks are used properly and contain the appropriate level of sanitizer and/or water temperature for final rinse.
- Ensure sneeze guards are in place where required.

**What should I do in the event of a bodily fluid incident?**

- If a customer/employee vomits or has diarrhea, use the same protocols used for Norovirus, including instructions for employees to follow for proper cleaning and sanitizing, as well as personal protective equipment.
- Have the supplies needed for cleanup, including an approved disinfectant effective against viruses on hand.
- Waste should be disposed of in an appropriate biohazard waste container.

For more information about COVID-19, go to: [www.kdheks.gov/coronavirus](http://www.kdheks.gov/coronavirus).