

## BEST PRACTICES FOR FOOD SERVICE WORKERS

According to the CDC, “Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets. Currently there is no evidence to support transmission of COVID-19 associated with food.”



### TAKE STEPS TO PROTECT YOURSELF

- Wash hands often with soap and water for at least 20 seconds.
- Use hand sanitizer with at least 60% alcohol as an additional safety level.

### CLEAN AND SANITIZE

- Clean and sanitize food contact surfaces after each use.
- Disinfect non-food contact surfaces such as doorknobs, light switches, etc.
- Use Personal Protective Equipment (PPE) such as face masks, gloves, aprons, shoe coverings, or goggles, if needed.
- Use EPA registered chemicals for sanitizing and disinfecting (i.e. chlorine or quaternary ammonia).

### TAKE STEPS TO PROTECT YOURSELF AND OTHERS

- Stay home if you are sick or caring for an ill individual.
- Wear gloves or use utensils when handling ready to eat foods.
- Change gloves often.
- Do not eat or drink from open containers in food preparation areas.
- Utilize social distancing measures are taken to restrict when and where people can gather to stop or slow the spread of infectious diseases.
- Cover infected wounds, cuts, or boils with an impermeable bandage or cover. If on the hand or wrist, use an impermeable bandage or cover and disposable glove.



This information has been adapted from the CDC: <https://www.cdc.gov/coronavirus/2019-ncov/faq.html> and the FDA 2013 Food Code: <https://www.fda.gov/media/87140/download>

Additional information can be found at: <https://www.fda.gov/food/food-safety-during-emergencies/food-safety-and-coronavirus-disease-2019-covid-19>