

Stay Safe While Providing Food to Members of the Community During COVID-19



Keep a 6 foot distance between all individuals (co-workers, volunteers, students in line, clients, etc.)



Work to make a social connection while keeping the 6 foot distance (smile, make eye-contact, engage in friendly dialogue, wave, etc.)



Must use clean hands to prepare food or serve food. Wash hands with soap and water. Hand sanitizer may be used if necessary.



Disinfect surfaces and shared equipment with EPA-approved products.

Here are some suggestions for meeting this requirement which were provided to local businesses. Feel free to use these if applicable in your setting:

- An “X” or a boundary line marked on the floor with tape to indicate where customers can safely maintain social distance while they wait for orders.
- An “X” or a boundary line marked on the floor with tape to indicate where customers are allowed to stand while employees are assisting them from across a counter for ordering, pickup or any other customer service function.
- Place posters/signage in key areas around the establishment that encourage hand hygiene and remind employees and customers of the social distancing requirement.
- An employee can be assigned to monitor pickup areas to make sure customers are complying with social distancing requirements - reminding and explaining this is a requirement of the order.
- An employee can be assigned to monitor the entrance to the establishment to make sure customers are complying with social distancing, especially if your establishment has a line of customers waiting outside for you to open at certain times of the day.

- An employee can be assigned to monitor checkout lines to make sure customers are complying with social distances requirements.
- Support respiratory etiquette and hand hygiene for employees and customers:
 - Provide tissues and no-touch disposal receptacles.
 - Make sure restrooms have soap, water and paper towels or air dryers that are functional.
 - Use alcohol-based hand sanitizer that is at least 60% alcohol. If hands are visibly dirty, soap and water should be chosen over hand sanitizer. Ensure that adequate supplies are maintained.
 - Place hand sanitizers in multiple locations to encourage hand hygiene.
 - Discourage handshaking – encourage the use of other non-contact methods of greeting.
- Perform routine environmental cleaning:
 - Routinely clean and disinfect all frequently touched surfaces such as workstations, keyboards, telephones, handrails, doorknobs, shopping carts, shopping baskets, motorized shopping carts, door handles on freezers and coolers, self-service checkout stations, POS stations, order kiosks, counters, etc. If surfaces are dirty, they should be cleaned using a detergent or soap and water prior to disinfection.
 - For disinfection, most common EPA-registered household disinfectants should be effective. A list of products that are EPA-approved for use against the virus that causes COVID-19 is available here:
<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
 Follow the manufacturer’s instructions for all cleaning and disinfection products (e.g., concentration, application method and contact time, etc.).
- Discourage workers from using other workers’ phones, desks, offices, or other work tools and equipment, when possible. If necessary, clean and disinfect them before and after use.
- Provide disposable wipes so that commonly used surfaces such as shopping carts and shopping baskets can be wiped down by customers before each use. Employees assigned to monitor the entrance can also monitor the use and supply of wipes and/or hand sanitizer that have been placed at the entrance for use by your customers.
- Please stay home if you are sick to protect yourself and everyone in the community.

We truly appreciate your cooperation during this difficult time. Please do not hesitate to reach out to Public Health and Human Services Division of Environmental Health at 573-874-7346 if you have any questions or concerns.