



March 26, 2020

Public Health recommendations to minimize the spread of Novel Coronavirus (COVID-19) in retail food establishments

NOTE: The following information is based on the most recent information from our state and federal public health partners. As more information becomes available, or if the situation in Missoula changes, we will send updates to this announcement.

At this time, food has not been identified as a likely source of COVID-19 infection, but evidence shows it can spread through contact with those who have the disease or by touching contaminated surfaces, and then one's eyes, nose, or mouth. So, in general, many of your established procedures will provide protection, especially in the "back of the house." However, we do recommend some additional measures to minimize community and staff impact, particularly in your customer or shared public areas.

- **Exclude food handlers** with fever, coughing, and difficulty breathing. Restriction may not be enough.
- **Ensure that staff members wash their hands thoroughly with soap and warm water** for 20 seconds upon first arriving to work, after toileting, before and after eating, cleaning or bussing tables, between dirty and clean dishes in the dish pit, and whenever else they may be dirty. Encourage extra handwashing from those who interface with the public like waitstaff, dishwashers, and bussers.
- **Remind staff not to touch their eyes, nose, and mouth.**
- **If you choose to provide alcohol-based hand sanitizers**, ensure they are 60% alcohol. Do not make your own solution. Remember that in foodservice establishments, hand sanitizers cannot be used in place of handwashing.
- **Frequently disinfect common-touch, non-food contact surfaces like tables, door handles, menus, faucet handles, sneeze guards, and if possible, any point of sale units. Increase the disinfection of restrooms. For disinfection, use:**
 - The CDC recommended 1/3 cup of unscented chlorine bleach to one gallon of water, or
 - An EPA-registered disinfectant that is effective against SARS-like, emerging viruses, or CoV-2 viruses.

Change the towels in your buckets and the solution often. Keep separate buckets for different areas of the establishment. **DO NOT MIX DIFFERENT DISINFECTANTS.**

- **Clean and sanitize food-contact surfaces** as per the *Food Code*. Use sanitizer concentrations listed in the rule: chlorine at 50-100ppm or Quat at label concentration (usually 200-400ppm). If using high heat, ensure that dish surfaces reach 160°F. Use test strips/temp labels to ensure proper sanitization, and change sanitizer buckets regularly.

If you have questions regarding COVID-19 preparation in food service, reach-out to MCCHD at envhealth@missoulacounty.us, or call 258-4755 to speak with staff.

If you have general questions about COVID-19, please visit the following site: <http://missoula.co/cvirus> or call the 258-INFO line.