

BEST PRACTICES FOR FOOD ESTABLISHMENTS TO MANAGE CORONAVIRUS (COVID-19)

Michigan.gov/Coronavirus

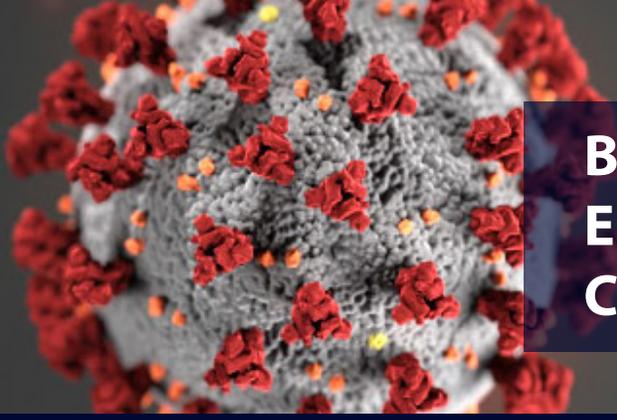
WASH YOUR HANDS OFTEN WITH SOAP and warm water for at least 20 seconds.

Why COVID-19 Prevention at Retail is Critical to Public Health:

- Supermarkets and convenience stores are primary operations that are critical to public health. They must be up and running for a community to survive and recover. They are exempt from Executive Order No. 2020-9 (COVID-19).
- Although food has not been identified as a likely source of COVID-19 infections, close contact with people/groups (not social distancing) leads to the spread of the COVID-19 virus.
- COVID-19 can survive on cardboard for up to 24 hours and up to 3 days on hard surfaces such as plastic and stainless-steel surfaces.
- Food establishments are a likely point of community contact.

Best Practices to Prevent the Spread of COVID-19 in Food Establishments:

- **Waiting lines:** Six-foot social distancing is effective. Marking the floor with tape/erasable marker every six feet is recommended.
- **Number of customers in the store:** Limit the number of customers at any given time to reduce outdoor/indoor crowding and lines to meet social distancing guidance.
- **Seating in stores:** Seating areas must be closed to members of the public. Remove tables and seating or prevent entry by taping them off.
- **Customer self-service food** (such as salad bars, buffets, bulk donut and food displays): Clean and sanitize frequently throughout the day all utensils, food contact surfaces, and commonly touched surfaces or close them temporarily.
- **Service delis and takeout/delivery of food items:** Increase frequency of cleaning and sanitizing of all hard surfaces, including tables, counter tops, condiment trays, etc. that are being utilized by employees and patrons during pickup/delivery.
- **Checkout lanes and non-food handling areas:** Clean and sanitize frequently throughout the day all commonly touched hard surfaces. These surfaces may include the following:
 - Entrance door handles, check-out areas, and service counters
 - Credit card keypads (checkout and gas pump pads) and gas pump handles
 - Public and employee bathrooms: sinks, toilets, light switches, door handles
 - Shopping carts and handheld shopping baskets
 - Writing instruments
- **Grocery pick-up/delivery:** Stores that have online ordering with outside pick-up or delivery options should encourage use of these when possible in lieu of indoor shopping.
- **Food sampling and customer selfservice areas:** Suspend activities.



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Best Practices to Prevent the Spread of COVID-19 in Food Establishments, Continued:

- **Increased personal hygienic practices for customer and employee health:**
 - Provide sanitizing wipes for customers to wipe down grocery carts before use.
 - Consumers should wash their hands after using self-serve utensils.
 - Consider providing tissues, no-touch waste bins, and alcohol-based hand sanitizers or antiseptic rubs with at least 60% alcohol in areas for use by public and employees.
 - Have employees use hand sanitizer after every single cash transaction.
 - Provide daily screening of all employees for symptoms of illness. Employees with symptoms of illness shall be excluded from work. Employees who are sick or showing respiratory symptoms similar to COVID-19 (cough, fever, shortness of breath) should not work until they are symptom free.
 - Have employees wear disposable gloves when stocking food shelves.
 - Train employees on best hygiene practices, including washing their hands often with soap and water for at least 20 seconds.
 - Avoid touching your eyes, nose and mouth to slow the spread of germs.
 - Cover coughs and sneezes with a tissue or sleeve. Do not cough or sneeze into your hands. Discard tissue after coughing or sneezing into it, and then apply hand sanitizer.
 - Food-service workers also must practice frequent hand washing and glove changes before and after preparing food.

Sanitizers: COVID-19 is susceptible to EPA-registered sanitizers and disinfectants.

- The EPA has a list of registered sanitizers labeled for use against COVID-19:
<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>.
- Read the label carefully and train employees thoroughly.
- Certain disinfection chemicals or increased concentrations may not be used on food contact surfaces or may need to be rinsed prior to use with food.

Information around this outbreak is changing rapidly. The latest information is available at Michigan.gov/Coronavirus or CDC.gov/Coronavirus.