

Coronavirus (COVID-19) Information for Food Handlers

Created March 16, 2020

- ✓ Food has **NOT** been identified as a likely source of COVID-19, however it can be spread between employees and customers.
- ✓ Do not work if you have COVID-19 symptoms:
 - Fever
 - Cough
 - Shortness of breath
- ✓ If you have been advised by the Health Department or your doctor to self-isolate or quarantine, you must not return to work until that period is over.
- ✓ Wash hands frequently with soap and warm water for **20 seconds**. Dry hands with a disposable paper towel.
 - Always wash your hands after touching your eyes, nose or mouth
 - Make sure handwashing stations are always stocked with soap and paper towels
 - Public restrooms and kitchen lavatories may need to be stocked more frequently
- ✓ Do not touch ready-to-eat foods with bare hands.
- ✓ Disinfect nonfood-contact surfaces and touchpoints such as menus, door knobs, tabletops, and condiment containers often:
 - Use chemicals approved by the EPA as effective against COVID-19 and follow label directions for disinfection: <https://www.epa.gov/coronavirus>
 - Use a separate wiping cloth and disinfection solution between public and food production areas
 - If using a chlorine bleach solution for disinfection, a concentration of 1000 to 5000 ppm (5 to 25 table spoons of household bleach per gallon of water) is effective
 - Follow the manufacturer's instructions and consult with your chemical provider before using any chemicals
- ✓ To help customers reduce illness wash, rinse, and sanitize tongs and other utensils in self-service areas often throughout the day.
- ✓ Consider providing alcohol-based hand antiseptic rubs (with at least 60% ethyl alcohol) at the entrance to the facility.



For more information please visit:

Tennessee Department of Health (TDH): www.tn.gov/health
Centers for Disease Control and Prevention (CDC): www.cdc.gov
Association for Food and Drug Officials (AFDO): www.afdo.org

