

BEST PRACTICES AND REMINDERS FOR FOOD ESTABLISHMENTS IN RESPONSE TO COVID-19

For Owners/Operators:

- Consider adjusting operations or menu to enhance operations via To-Go or Carry Out.
- Send sick employees home and do not allow them to return to work until they are symptom free.
- Ensure dish machine or three part warewash sink is properly sanitizing utensils.
- Ensure sanitizer buckets and sanitizer bottles are at proper concentrations.
- COVID-19 confirmed individuals must remain off work as directed by physician.
- Ensure restrooms are stocked with soap, paper towels and toilet paper and hand sinks have running hot water (100 degrees F minimum).



New Considerations if choosing to offer dine-in:

- Consider removing all table items such as salt and pepper shakers and condiment bottles until diner is seated.
- Consider separation of tables or seating diners at every other table.

Sanitizers and Disinfectants

- Do not use sanitizers or disinfectants not allowed for use in food establishments.
- Do not sanitize or disinfect food contact surfaces with chemicals intended for nonfood contact surfaces.
- Do not mix two different kinds of chemicals together.
- Do not make your own sanitizers or disinfectants.
- **The label is the law.** You are required by law to follow the instructions on the labels of chemical containers. The label will tell you what surface the chemical can and cannot be used on as well as dilution rates for sanitizing and disinfecting.

Visit the EPA website for a list of registered chemicals that will kill COVID19:

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

For Employees:



- Properly wash your hands for a minimum of 20 seconds using vigorous motion.
- Properly wash hands after touching face.
- Do not place 'high touch' items such as your cell phones or keys on preparation surfaces, food or utensil areas.
- Cover cough or sneeze with elbow; then wash hands.
- Let sanitizers and disinfectants air dry when used on a surface.
- Restrooms, except where the door does not have a handle to open, must supply dispensed paper towels to encourage customers to use a paper towel to open the restroom door.
- Sanitize 'high touch' items such as trays, menus, tables, tablets, payment machines, salt/pepper shakers, condiment bottles frequently.

Check our website [daily](https://www.frisco.texas.gov/coronavirus) for updates and for contact information:

[FriscoTexas.gov/Coronavirus](https://www.frisco.texas.gov/coronavirus)

