

Guidance for Food Service Establishments Regarding COVID-19

Have restaurants, bars, and other food establishments been ordered to close?

Not at this time. According to the CDC, transmission appears to be by “close-contact” and not by food. “Mass Gathering” limits do not apply to normal business operations **as long as** the business:

1. Preserves social distancing of 6 feet between tables, booths, bar stools, and ordering counters; and
2. Ceases self-service of unpackaged food, such as in salad bars or buffets;

***** NOTE: Local Health Departments may have ordered dining room closures*****

Have grocery stores been ordered to close?

Not at this time. According to the CDC, transmission appears to be by “close-contact” and not by food. “Mass Gathering” limits do not apply to normal business operations **as long as** the business:

1. Preserves social distancing of 6 feet between tables, booths, bar stools, and ordering counters; and
2. Ceases self-service of unpackaged food, such as in salad bars or buffets;

***** NOTE: Local Health Departments may have ordered dining room closures*****

Have food processors or food warehouses been ordered to close?

No, food processors and food warehouses are exempt from the mass gathering restriction.

What does my senior meal site need to do differently?

According to the CDC, transmission appears to be by “close-contact” and not by food. “Mass Gathering” limits do not apply to normal business operations **as long as** the business:

1. Preserves social distancing of 6 feet between tables, booths, bar stools, and ordering counters; and
2. Ceases self-service of unpackaged food, such as in salad bars or buffets;

Because older people are especially at risk, social distancing is very important.

***** NOTE: Local Health Departments may have ordered dining room closures*****

Do I need to clean anything differently?

We recommend following the CDC and KDHE guidance to routinely clean frequently touched surfaces according to the product's use directions. Some examples of surfaces that should be cleaned frequently are:

- Doorknobs/door handles
- Tables, desks, and seats
- Handrails
- Touch surfaces of kiosks or ordering screens

What can I do to protect my employees?

We recommend following the CDC and KDHE guidance to:

- Maintain social distancing of six (6) feet
- Wash hands often with soap and warm water for at least 20 seconds, especially after going to the bathroom; before eating; and after blowing your nose, coughing or sneezing.
- Make sure employees stay home if they are feeling sick (fever, coughing/shortness of breath) or they have a sick family member in their home.
- Use an alcohol-based hand sanitizer with at least 60% alcohol if soap and water are not readily available.
- Avoid touching your eyes, nose and mouth.
- Clean and disinfect frequently touched surfaces.

Can COVID-19 be spread through food?

- At this time, food or food packaging have not been identified as likely sources of COVID-19 infection. However, food establishments play an important role in keeping employees and customers safe from infection by following personal and environmental hygiene practices.

Keeping food employees and customers safe:

- Employees should stay home if they are sneezing, coughing or have a fever.
- Provide customers with additional napkins or tissues to use when they cough or sneeze.
- Make sure alcohol-based hand sanitizer is available for customers and employees to use.
- Be sure to frequently clean and sanitize surfaces that may have been touched by customers or employees throughout the day.
- Consider temporarily limiting self-serve operations including salad bars, buffets and dispensers. Replace utensils frequently (approx. every hour) for self-serve operations.
- Ensure dishwasher and/or three-compartment sinks are used properly and contain the appropriate level of sanitizer and/or water temperature for final rinse.
- Ensure sneeze guards are in place where required.

What should I do in the event of a bodily fluid incident?

- If a customer/employee vomits or has diarrhea, use the same protocols used for Norovirus, including instructions for employees to follow for proper cleaning and sanitizing, as well as personal protective equipment.
- Have the supplies needed for cleanup, including an approved disinfectant effective against viruses on hand.
- Waste should be disposed of in an appropriate biohazard waste container.

For more information about COVID-19, go to: www.kdheks.gov/coronavirus.