

## **How should I handle self-service food buffets such as salad bars in a retail setting related to COVID-19?**

There is no current evidence to support the transmission of COVID-19 associated with food or food packaging. Under the governor's emergency order, take out, curbside service and delivery are still allowed and all Food Code regulations are still in place. It may be possible that a person can get COVID-19 by touching a surface or object that has the virus on it and then touching their mouth, nose, or possibly eyes. Remember, the coronavirus is mostly spread from one person to another through respiratory droplets.

Recommendations for buffets and salad bars include:

- Frequent washing and sanitizing of all multiuse utensils on the bar
- Constant monitoring of bar by an employee trained in safe operating procedures
- Only use pre-wrapped utensils for to-go plates
- Frequent cleaning and sanitizing of counters and condiment containers
- Post notice informing consumers to wash their hands after using serving utensils
- Food service employees must practice frequent hand washing and glove changes
- Always practice social distancing measures
- Consider having an employee plate the food for the customer
- Curb side service of to-go plates minimizes contamination inside the facility
- Provide hand sanitizer for customers prior to using bar

## **What steps do I need to take to clean my facility/equipment to prevent the spread of COVID-19?**

- Food establishments are required to use EPA-registered "sanitizer" products in their cleaning and sanitizing practices.
- You can find a list of EPA-registered "disinfectant" products for COVID-19 on the [Disinfectants for Use Against SARS-CoV-2 list](#) that have qualified under EPA's [emerging viral pathogen program](#) for use against the coronavirus that causes COVID-19.
- **IMPORTANT:** Check the product label guidelines for **if and where** these disinfectant products are safe and recommended for use in food establishments.
- Food establishments should consider a more frequent cleaning schedule and waste disposal.
- Concentrate disinfection efforts on frequently touched surfaces such as door handles, menus or digital ordering systems.
- Coordinate with the Local Health Department for the latest recommendations and updates.

## **If a worker in my food establishment has tested positive for COVID-19, Should I close the facility? If so, for how long?**

- Food service establishments need to follow protocols set by local and state health departments. These decisions will be based on public health risk of person-to-person transmission – not based on food safety. Notify your local health department for guidance in this situation.
- Food service establishments should always follow their Employee Health Policy and exclude workers with the Big 5 Illnesses (Hepatitis A, E. coli, Salmonella, Shigella and Norovirus) or the 5 Symptoms of Concern (Vomiting, Diarrhea, Cough with Fever, Lesion with pus, Jaundice) in addition to COVID-19 Symptoms.

