

# COVID-19 Prevention for Food Service Facilities



While everyone has a role in community health, culinary professionals at local restaurants and mobile stands play a particularly important role in ensuring community health and helping contribute to a strong recovery. Simple steps can be taken to support a healthy work environment and community. These are important every day, but especially when preventing the spread of respiratory illnesses like COVID-19.

## Prevention Steps

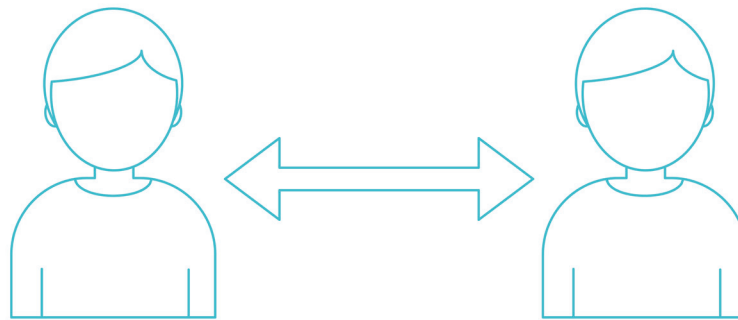
- Stay home when sick and support employees staying home when they are sick by ensuring that your sick leave policy makes it easy for employees to stay home if they need to, including to care for a sick family member or child. Employees should return only after they are symptom-free for at least 24 hours without the use of fever-reducing medicines and/or cough suppressants.
- Educate staff on good hygiene practices and personal health. Management and supervisors are responsible for monitoring employee health and hygiene.
- Promote proper handwashing.
  - Make sure handwashing signs are put where employees can see them.
  - Wash hands thoroughly with soap and warm water for at least 20 seconds.
  - Dry hands with paper towels and throw the paper towels in the trash.
  - Consider supervised handwashing when appropriate and closely follow state and local handwashing requirements.
- Provide tissues, waste baskets and hand sanitizer in areas where employees gather or meet. Provide disposable wipes and other cleaning and disinfecting materials so that frequently touched surfaces (counters, doorknobs, toilets, sinks, phones, etc.) can be properly wiped down by employees before each use.
- Continue to closely follow recommendations and requirements for cleaning and sanitizing in your facility.
- Make sure you are in compliance with applicable ill food handler rules and policies.
- For employees that test positive for COVID-19 or have suspected close contact with others diagnosed with COVID-19, check with state or local officials before returning to work.
- Plan for absenteeism by identifying essential functions and creating plans for continuity of operations.
- Cross-train staff to perform essential functions so you can operate if key people are absent.
- Consider what you need to maintain critical operations (identify alternative suppliers, prioritize customers, temporarily suspend some operations, if needed).



## Protect Your Customers

Restaurants are strongly encouraged to prioritize public health and safety by implementing the following measures:

- Keep restrooms stocked with soap and towels or hand dryers.
- Consider providing alcohol-based hand sanitizers for customers to use, in addition to handwashing facilities.
- Follow local requirements for all retail food establishments.
- Be sure to frequently clean and sanitize or disinfect any objects or surfaces customers may touch, including restroom surfaces, menus, condiments, etc. Follow retail food code requirements for use and storage of wiping cloths.
- Consider posting information informing customers of your efforts to prevent the spread of COVID-19.
- Where possible continued use of drive-thru, pick-up and delivery options are highly encouraged, restaurants that choose to return to dine-in service must meet the following social distancing requirements:
  - Tables must be spaced at least 6ft apart. All seating is included in social distancing.
  - All patrons and employees need to try to meet the social distancing requirement of 6ft where possible.
  - A single group of patrons may not exceed 10 persons
  - There should be no areas of people grouped together while waiting on a table, at a bar, or communal seating where a distance of 6ft cannot be kept between dining/patron groups.
  - Customers grouping or passing closely at doorways should be minimized.
  - Buffets and salad bars are not recommended. If these are used increased monitoring to assure social distancing, sanitizing of high touch surfaces and packaged single service utensils are recommended.



**For more information:** [www.health.mo.gov/coronavirus](http://www.health.mo.gov/coronavirus)

**Hotline: 877-435-8411**

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