

CORONAVIRUS

KEEP THE CASH FLOWING

To TSC Associates, you are not just a customer - you are our *partner* in food safety and hospitality training. The spread of COVID-19 is frightening and could effect your business. Let's get creative to help your patrons feel comfortable to ensure you maintain revenue!

KEEP IT CLEAN

COVID-19 is spread through through respiratory droplets of an infected person. These droplets can land in the mouths or noses of people nearby or possibly be inhaled in the lungs. They may also land on surfaces that people touch with their hands and then touch their faces. Here are some ideas to prevent contact with infected respiratory droplets:

- Curbside pickup - online or call-in orders
- Family meals to go
- Single use silverware, cups, plates, etc.
- Non-traditional menus
 - View menus online
 - Print on single use paper
 - Display on white board or chalkboard
- Eliminate self-serve areas:
 - For dips and sauces
 - Preportion items or use prepackaged condiments
 - For utensils and cups
 - Provide at checkout

**The ultimate goal is to limit the number of hands that touch a surface.

CREATE A SAFE ZONE

Many are on edge during this time. Helping your employees and customers feel safe and comfortable are key to keep them coming in. Allow your customers to see you constantly cleaning and sanitizing!

- Clean consistently touched places hourly, or more if necessary
 - Door handles
 - Payment machines (iPads that you sign or any touchpads)
 - Restrooms
 - Counters, tables, chairs, etc.

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PROTECT YOUR ESTABLISHMENT, EMPLOYEES AND CUSTOMERS

With the outbreak of COVID-19, it is imperative that establishments are vigilant in preventing the spread of the virus. While COVID-19 is not spread by food, it is spread from person to person. Food service establishments should be taking action to emphasize employee health and good hygiene and sanitation practices.

HOW IT SPREADS

COVID-19 spreads:

- Between people in close contact with one another (within about 6 feet)
- Through respiratory droplets produced when an infected person sneezes or coughs
These droplets can land in the mouths or noses of people nearby or possibly be inhaled in the lungs. They may also land on surfaces that people touch with their hands and then touch their faces.

PROTECT YOUR EMPLOYEES

Food workers should not work when sick or showing any signs or symptoms of COVID-19. These include:

- Fever
- Cough
- Shortness of breath

The incubation period (time between catching the virus and first symptoms appearing) ranges between 2-14 days. If any employee shows flu-like symptoms, he/she should be excluded from the operation until symptom free.

PROTECT YOUR CUSTOMERS

If a customer shows flu-like symptoms:

- Provide the customer with additional napkins or tissues to use when they cough or sneeze
- Make sure alcohol-based hand sanitizer is available for customers in use
- Post signage modeling the proper technique for hand-washing
- Clean and sanitize any surfaces that may have been touched

PREVENT

- Wash hands with antibacterial soap and water (at least 100° F) for at least 20 seconds. There is no substitute for washing hands. Hand sanitizer should be used in addition to hand washing. When soap and water are not available, use an alcohol based hand sanitizer that contains 60-95% alcohol.
- Avoid touching your eyes, nose, and mouth with unwashed hands.
- Stay home if sick.
- Cover nose and mouth when coughing and sneezing with a tissue, then immediately dispose of the tissue and wash hands for at least 20 seconds.
- Clean and disinfect objects and surfaces that have been touched (counters, doorknobs, toilets, phones, etc.)
For a list of disinfectants for use against COVID-19, visit:
<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
- Be prepared and informed.

5 SIMPLE STEPS

5 STEPS TO HANDWASHING

How to wash hands (should take at least 20 seconds):



1. **Wet hands and arms.** Use running warm water.



2. **Apply soap.** Apply enough to build up a good lather. Follow the manufacturer's recommendations.



3. **Scrub hands and arms vigorously for 10 to 15 seconds.** Clean fingertips, under fingernails, and between fingers.



4. **Rinse hands and arms thoroughly.** Use running warm water.



5. **Dry hands and arms.** Use a single-use paper towel or hand dryer.

5 STEPS TO SANITIZING

How to clean and sanitize:



1. **Scrape or remove food bits** from the surface.



2. **Wash the surface.**



3. **Rinse the surface.**



4. **Sanitize the surface.**



5. **Allow the surface to air-dry.**

VIRUS CHARACTERISTICS

Things to remember about viruses:

- Require a host to grow
- Do not grow in food
- Can be transferred through food and remain infectious
- Are not destroyed by normal cooking temperatures

Good personal hygiene MUST be practiced when handling food and food-contact surfaces!