

For more information on the 2019 Novel Coronavirus, visit [www.coronavirus-sd.com](http://www.coronavirus-sd.com). If you have health-related questions or concerns, contact your healthcare provider. For general questions about COVID-19 or information about community resources, call 2-1-1.



## CORONAVIRUS COVID-19 FOOD FACILITY GUIDANCE

### What is it?

Coronavirus disease 2019 (COVID-19) is a respiratory illness that can spread from person to person. The virus that causes COVID-19 is a novel coronavirus that was first identified during the investigation of an outbreak in Wuhan, China.

### What are the symptoms?

- Fever
- Cough
- Difficulty Breathing/  
Shortness of Breath



### How can it spread in a food facility?

- Between people who are in close contact with one another (within about 6 feet / 2 meters).
- Through respiratory droplets produced when an infected person coughs or sneezes.
- Touching objects that have been contaminated (e.g. doorknobs, shared condiments, etc.) and then touching your eyes, nose, and mouth with unwashed hands.

### How can I protect my customers?

- Encourage sick employees to stay home until symptom free.
- All food employees should practice diligent handwashing and good personal hygiene.
- Use utensils or gloves to limit bare hand contact with ready-to-eat food.
- Limit self-service food items.
- Clean and disinfect frequently touched objects and surfaces at least once every 4 hours.
- If a food facility has been exposed to Coronavirus or if there is concern of exposure, immediately follow proper disinfection guidelines. Call 2-1-1 for additional information.



### Handwashing

Food employees shall thoroughly wash their hands and arms with soap and warm water for at least 20 seconds; thoroughly rinse with clean running water and properly dry their hands and arms. Ensure handwashing signs are posted in the appropriate locations.

## Effective Disinfectants

Use the Environmental Protection Agency's (EPA) registered product database below. **Be sure to follow the manufacturer's instructions for proper disinfection and safe handling.** Use disinfectants in well-ventilated areas.

For approved disinfectants effective against coronavirus, please visit: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

### If using household chlorine bleach:

1. Pre-wash nonporous surfaces (doorknobs, counters, sinks, toilets, etc.).
2. Create bleach solution by mixing 1/3 cup bleach into 1-gallon of water.
3. Wipe the surface with the bleach solution. Allow proper contact time as directed on product label.
4. Rinse with water and let air dry.

**Additional disinfection guidance from the CDC can be found here:**  
<https://www.cdc.gov/coronavirus/2019-ncov/community/home/cleaning-disinfection.html>

## Surfaces to Sanitize Often

- Toilet Room Surfaces
- Lights Switch Plates
- Highchairs
- Kitchen Surfaces
- Phones
- Tables and Chairs
- Doorknobs
- Computer Keyboards
- Wheelchairs/Walkers
- Recreation Equipment
- Railing
- Remote Controls
- Registers
- Self-Serve Condiments

**At least once  
every 4 hours**

## Employee Health Guidelines

### The Person in Charge is Responsible for Meeting the Following Requirements:

- **Report** to the County of San Diego – Department of Environmental Health (DEH) when a food employee is diagnosed with COVID-19, Salmonella, Shigella, Enterohemorrhagic or Shiga-toxin producing E. Coli, Hepatitis A, Norovirus, or Entamoeba histolytica. Call (858) 505-6814 or email [fhdepi@sdcounty.ca.gov](mailto:fhdepi@sdcounty.ca.gov).
- **Report** to DEH if two or more people are sick with acute gastrointestinal illness (diarrhea, either alone or with vomiting, fever or abdominal cramps).
- **Exclude** a food employee from the food facility if diagnosed with COVID-19, Salmonella, Shigella, Enterohemorrhagic or Shiga-toxin producing E. Coli, Hepatitis A, Norovirus or Entamoeba histolytica. Only the County of San Diego's Health and Human Services Agency or DEH can allow an excluded employee to go back to work (a note from an employee's physician is not adequate to allow an excluded employee to return to work).
- **Restrict** a food employee from working with exposed food, clean equipment, clean linens, clean utensils and unwrapped single-service articles if food employee is suffering from symptoms of acute gastrointestinal illness or experiencing persistent coughing, sneezing or nasal discharges. Restrictions can be removed by the Person in Charge when the food employees state they no longer have symptoms of illness.