

# Cleaning tips for restaurants, food carts and other food service operations to help prevent the spread of COVID-19

The Oregon Health Authority received your questions about cleaning tips for COVID-19. You perform an important service when you follow food sanitation rules and safety practices. **What you already do helps reduce the spread of COVID-19.** You can use this tip sheet as a helpful reminder.

## Salad bars and self-service

- Make sure that self-serve ready-to-eat foods have the right utensils that protect food from contamination.
- Make sure workers trained in food safety keep an eye on self-service areas, such as buffets and salad bars. For example, workers must remove food or utensils that become contaminated by consumers.
- Protect food on display from contamination by use of:
  - » Packaging
  - » Food or sneeze guards
  - » Display cases
  - » Other effective means



## Cleaning and sanitizing of touch points

- Food service dining room and lobby
  - » Tables, service trays, highchairs and chairs
  - » Menus
  - » Coffee and drink stations
  - » Trash container touch points
  - » Door handles, push plates and hand railings



- » Keypads
- » Cash register
- » Phones
- » Vending and ice machines
- » Kiosk
- Restrooms
  - » Door handles
  - » Sink faucets and toilet handles
  - » Soap dispenser push plates
  - » Towel dispenser handle
  - » Baby changing station
  - » Trash container touch points
- Kitchen and back of house
  - » Handles of all the equipment doors and operation push pads
  - » Handles of dispensers (beverages, etc.)
  - » Ice scoops
  - » Door handles and push plates
  - » Walk-in and other refrigerator or freezer handles
  - » Walk-in plastic curtains
  - » Handwashing sink and faucet handles
  - » Soap dispenser push plate



- » Towel dispenser handle
- » 3 compartment sinks
- » Cleaning tools
- » Buckets
- » Keypad
- » Phone and handset
- » Computer
- » Windows



## How to keep yourself and others healthy

- The National Restaurant Association strongly recommends employees with fever, cough, sore throat or shortness of breath be restricted from work.
- Oregon law restricts employees from working when they have diarrhea, vomiting or sore throat with fever.
- Emphasize to workers to stay home when ill.
- Review personal hygiene, especially:
  - » [Hand washing](#)
  - » Cover your cough or sneeze with a tissue, then throw it away. If you don't have a tissue, cough into your elbow. Also, wash your hands.
- Educate and inform workers about infection control.
- Review how to clean and sanitize hard surfaces.
- Educate workers how to refill a consumer's cup or container without the pitcher, pot or lever touching the rim of the cup or container.
- Minimize bare hand contact of ready-to-eat foods.

## Resources

- Oregon Department of Agriculture Pesticides Program [Effective Disinfectants on Food Contact Surfaces list](#)
- National Restaurant Association's ServSafe flyer: [CORONAVIRUS WHAT CAN YOU DO?](#) (English and Spanish)
- Oregon Restaurant & Lodging Association (ORLA) [Coronavirus Information and Resources web page](#)
- Center for Biocide Chemistries [Novel Coronavirus \(COVID-19\)—Fighting Products](#)
- [Washington State Department of Health](#) COVID-19 Prevention Recommendations for Food Establishments

## Stay informed

[Centers for Disease Control and Prevention \(CDC\)](#)

[Oregon Health Authority \(OHA\)](#)

[211](#)

## To find out more, go to

[healthoregon.org/coronavirus](http://healthoregon.org/coronavirus) or call **211**.