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

Salad bars and self-service
• Salad bars, buffets and self-service activities are not allowed at this time.
• Protect food on display from contamination by use of:
  » Packaging
  » Food or sneeze guards
  » Display cases
  » Other effective means

Cleaning and disinfecting touch points
• Food service dining room and lobby
  » Tables, service trays, highchairs and chairs
  » Menus
  » Trash container touch points
  » Door handles, push plates and hand railings
  » Keypads
  » Cash register
  » Phones
  » Vending and ice machines
  » Kiosks
• Restrooms
  » Door handles
  » Sink faucets and toilet handles
  » Soap dispenser push plates
  » Towel dispenser handles
  » Baby changing stations
  » Trash container touch points

Cleaning and sanitizing food preparation areas
• Kitchen and back of house
  » Coffee and drink stations
  » 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 plates
  » Towel dispenser handles
  » 3 compartment sinks
  » Cleaning tools
  » Buckets
  » Keypads
  » Phones and handsets
  » Computers
  » Windows
How to keep yourself and others healthy

• This advice applies to everyone, not just people tested for COVID-19.
• Health experts recommend that employees with symptoms of acute respiratory illness stay home.
• Employees should not come to work if they have:
  » Fever (100.4° F [38° C] or greater using an oral thermometer)
  » Cough or shortness of breath or difficulty breathing or at least two of the following symptoms:
    ▪ Fever
    ▪ Chills
    ▪ Repeated shaking with chills
    ▪ Muscle pain
    ▪ Headache
    ▪ Sore throat
    ▪ New loss of taste or smell
  » Other symptoms such as vomiting or diarrhea.
• Employees should not return to work until they do not have fever or cough for 72 hours without using fever-reducing medicines such as:
  » Aspirin
  » Acetaminophen
  » Many cold or flu medicines
• CDC recommends separating sick employees from other employees. Those with fever or acute respiratory illness symptoms should immediately go home:
  » Upon arrival to work, or
  » During the day, if symptoms develop while at work.
• Oregon law restricts employees from working when they have diarrhea, vomiting or sore throat with fever.
• 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 Health Authority COVID-19 and Food Safety Information
• 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

Stay informed

Centers for Disease Control and Prevention (CDC)
Oregon Health Authority (OHA)
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To find out more, go to healthoregon.org/coronavirus or call 211.

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