

NOVEL CORONAVIRUS (COVID-19)

GUIDANCE FOR SCHOOL DISTRICTS AND FOOD DELIVERY

The COVID-19 situation is changing rapidly. For the most up to date information refer to [cdc.gov](https://www.cdc.gov)

Daily Check Ins

Post flyers and remind staff and volunteers to complete health checks before they enter the kitchen.

Staff and/or Volunteers should not work if they have:

- Fever or chills.
- A persistent cough.
- Shortness of breath.
- Had close contact with a confirmed COVID-19 case.

Minimize COVID-19 exposure risk during food prep

- Hands should be washed for at least 20 seconds using soap and water.
- Practice social distancing.
- Keep 6 feet separation between staff and volunteers and limit face-to-face contact time to less than 10 minutes.
- Schedule the same staff and volunteers to work together.
- Try not to mix groups. Consider alternating week schedules or morning and afternoon shifts.
- Keep staff and volunteers in the same workstations and jobs (e.g. food prep, meal delivery, etc.).
- If the kitchen has a suspected or confirmed case, this will help with cleaning and disinfecting and reduce close contacts.
- Keep food prep staff (e.g. cooks) away from the public as much as possible.
- Have other staff complete tasks like delivering and handing out meals.

Daily Food Service Disinfection and Sanitizing

For Surfaces:

- If surfaces are visibly dirty, they should be cleaned with soap and water prior to disinfection.
- For disinfection, diluted household bleach solutions, alcohol solutions with at least 70% alcohol, and most common EPA-registered household disinfectants should be effective, found on the EPA website.

For general questions or concerns call **877-435-8411**. Get text message alerts by texting **STLOUISCOALERT** to **67283**. To keep up with the local response and testing sites visit [stlcorona.com](https://www.stlcorona.com) or call **314-615-2660**.

- Prepare a bleach solution by mixing 5 tablespoons (1/3rd cup) bleach per gallon of water or 4 teaspoons bleach per quart of water.
- Follow the manufacturer's instructions for all cleaning and disinfection products and ensure proper ventilation.
- Wear disposable gloves when cleaning and disinfecting surfaces. Gloves should be discarded after each cleaning. If reusable gloves are used, those gloves should be dedicated for cleaning and disinfection of surfaces for COVID-19 and should not be used for other purposes.

Clean Often:

- Increase the frequency of cleanings. Pay particular attention to frequently touched surfaces like countertops.
- Food preparers must keep hands and arms clean. Hands should be washed for at least 20 seconds after touching body parts; after using the restroom; after coughing, sneezing, or using tissue; after using tobacco; after eating or drinking; after handling soiled equipment during food preparation; after handling raw food and working with ready-to-eat food; before donning gloves and after removing them; and after any other activity that contaminates hands.

For Towels, Linen, and other Laundry:

- Wear disposable gloves when handling laundry that may be contaminated. Follow proper procedure for donning and doffing gloves.
- Do not shake dirty laundry. This will minimize the possibility of dispersing virus through the air.
- Wash laundry in the warmest water allowable. Laundry that may have been exposed to the coronavirus does not need to be separated from other laundry.

Suspected and confirmed COVID-19 cases

- If an individual suspects they have COVID-19, they should not come into work and immediately contact their healthcare provider. They should self isolate and monitor their symptoms.
- If an individual tests positive for COVID-19, the St. Louis County Department of Public Health will reach out to the individual and their close contacts.
 - They should remain at home and self isolate while they are sick and contact their healthcare provider.

Cleaning and disinfection after a positive COVID-19 case

- Before cleaning, close the kitchen for 24 hours or longer if possible.
- Increase ventilation. Open windows or use fans.
- Discarding food isn't necessary. There is no evidence that COVID-19 is transmitted through food.
- Clean dirty surfaces with soap and water.
- Disinfect all surfaces with an EPA-approved disinfectant effective against COVID-19. Follow manufacturer's instructions, including PPE. Check the label to make sure it is safe for use on food contact surfaces.

- You can also use a 1/3 cup bleach to 1-gallon cool water solution. Allow disinfectant solutions to sit for at least 1 minute or as directed by the manufacturer. Rinse off disinfectant thoroughly with water.
- Sanitize any food contact surfaces. Use an approved food establishment sanitizer such as bleach or quaternary ammonia. Follow manufacturer's instructions for mixing to achieve 200-400 parts per million. If using bleach, mix 1 teaspoon bleach per 1-gallon cool water. Apply to surfaces and let air dry.
- You may have to shift operations temporarily to another site. This allows you time to clean the area and identify all close contacts. If necessary, update the public of the temporary closure and provide locations of alternate sites.

Adapted from the Tacoma-Pierce County Health Department and cdc.gov

If you encounter questions or challenges in implementing these practices or have concerns for your staff or volunteers, please contact Food.DPH@stlouisco.com

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