

Novel Coronavirus (COVID-19) Guidance for Restaurants/Employees

The Kentucky Department for Public Health is working in conjunction with local health departments to ensure that food establishments are receiving updates from the CDC and FDA on COVID-19.

Social Distancing, Disinfecting & Other Precautions

To prevent spread of COVID-19, CDC is recommending individuals employ social distancing or maintaining approximately 6 feet from others, when possible. In food production/processing facilities and retail food establishments, an evaluation should be made to identify and implement operational changes that increase employee separation. However, social distancing to the full 6 feet will not be possible in some food facilities.

The risk of an employee transmitting COVID-19 to another is dependent on distance between employees, the duration of the exposure, and the effectiveness of employee hygiene practices and sanitation. When it's impractical for employees in these settings to maintain social distancing, effective hygiene practices should be maintained to reduce the chance of spreading the virus.

IMPORTANT: Maintaining social distancing in the absence of effective hygiene practices may not prevent the spread of this virus. Food facilities should be vigilant in their hygiene practices, including frequent and proper hand-washing and routine cleaning and sanitizing of all surfaces.

Sick employees should follow the CDC's What to do if you are sick with coronavirus disease 2019 (COVID-19).

Face Coverings

On April 3, the CDC released an updated <u>recommendation</u> regarding the use of cloth face coverings to help slow the spread of COVID-19. CDC recommends the use of simple cloth face coverings as a voluntary public health measure in public settings where other social distancing measures are difficult to maintain (e.g., grocery stores and pharmacies).

For workers on farms, and in food production, processing, and retail settings who do not typically wear masks as part of their jobs, consider the following if you choose to use a cloth face covering to slow the spread of COVID-19:

- Maintain face coverings in accordance with parameters in <u>FDA's Model Food</u>
 Code sections 4-801.11 Clean Linens and 4.802.11 Specifications.
- Launder reusable face coverings before each daily use.
- CDC also has <u>additional information on the use of face coverings</u>, including washing instructions and information on how to make homemade face covers.

NOTE: The cloth face coverings recommended by CDC are not surgical masks or N-95 respirators. Those are critical supplies that must continue to be reserved for healthcare workers and other medical first responders, as recommended by current CDC guidance.



Gloves

FDA's Food Code recommendations for hand washing and glove use in food service and retail food stores have not changed as a result of the pandemic. (Food Code 2017 Section 2-301.11). Per the FDA Food Code: with limited exceptions, employees may not contact exposed, ready-to-eat foods with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single use-gloves, or dispensing equipment (Food Code 2017 Section 3-301.11). Gloves are not a substitute for hand washing or hand hygiene.

If your task requires direct contact with ready-to-eat food, wash your hands and the exposed portions of your arms for 20 seconds prior to donning gloves and before touching food or food-contact surfaces. Wash your hands immediately after removing gloves.

Serv-Safe Trainings

The Kentucky Department for Public Health, Food Safety Branch recommends ServSafe free video trainings for food service workers and food establishments. ServSafe understands the challenges presented by COVID-19, and have developed a number of free resources aimed at keeping workers and the dining public safe. Please visit https://www.servsafe.com/Landing-Pages/Free-Courses to view the free courses.

For more information about Kentucky's Response to COVID-19, please visit kycovid19.ky.gov