

# Sharing Session Food Safety and COVID-19

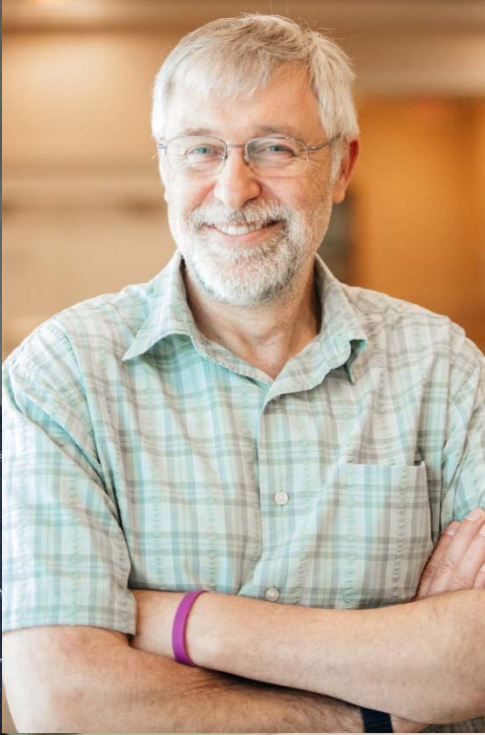
April 22, 2020

- Food Safety & COVID 19 Presentations
- Q&A Session

Throughout the presentation and during the discussion and Q&A session, please use the chat box to share your experiences and questions. The facilitator will pose your questions to the presenters.

A link to the recorded webinar will be emailed to all participants. This recording and past food safety sharing sessions can also be found the NACCHO website:

<http://www.naccho.org/programs/environmental-health/hazards/food-safety/>



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# SARS-CoV-2 and food safety

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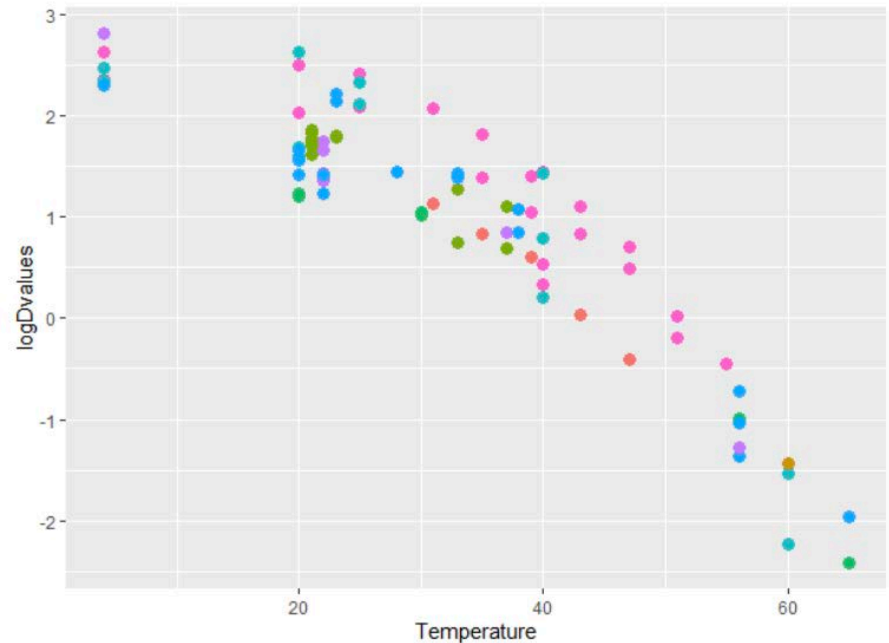
Distinguished Professor and Extension Specialist

<http://foodsafetytalk.com>

<http://riskyornot.co>

# SARS-CoV-2 survival and temperature

- SARS-CoV-2 (purple) is similar to related viruses
- Decimal reduction time is curvilinear over wide range
- 20 °C is 68 °F
  - hours
- 40 °C is 104 °F
  - minutes
- 60 °C is 140 °F
  - Seconds



# SARS-CoV-2 and sanitizers

- CDC recommends cleaning (soap and water) and **disinfecting** when someone is infected
  - EPA List N (agent type, strength, contact time)
  - Bleach (1000 ppm)
  - 70% Alcohol
- Note that **disinfecting** concentrations (1000 ppm) are higher than **sanitizing** concentrations (200 ppm).



# How is COVID-19 spread?

- Most cases appear to be person-to-person contact with an individual having symptoms
- Some cases appears to have had a person to person contact with a pre-symptomatic individual (i.e. someone who later has symptoms and is diagnosed with COVID-19)
- No evidence currently of spread via food or food packaging.
- Biggest risk to the food supply is food workers who are unable to work, resulting in supply chain disruption

# Planning for Reopening

- Connect with industry trade groups as well as food safety and public health educators (extension/academia)
- Plan now for what this might look like
- Create a task force team with state partners for coordination



# Topic Areas to Consider

- Managing Dining Rooms and Patrons
- Standard Operating Procedures (SOPs)
- Employee Health
- Cleaning, Sanitizing and Disinfection of front and back of the house
  - including condiments and menus and high touch surfaces

# Additional Topics

- Guidance on take out/delivery
- Food trucks
- Cleaning staff
- Staying up to date on science



# How might Health Departments HELP

## Flexible

**The obvious No. 1 goal is to protect public health. But, be as flexible as possible with new or emergency rules and regulations not directly critical to customer and food safety !!**

- Use caution creating temporary regulations specific to one jurisdiction unless they are required by greater risks of illness.
- Waive food safety manager certification expiration and/or alternatively permit technology-based home exams (lock down browsers, video monitoring, etc).
- Consider relaxing plumbing codes to allow for the installation of temporary customer hand sinks (e.g. located at front door). Note that besides hand sanitizer, many portable hands sinks have sold out.

## Provide guidance

**on disinfection of consumer contact surfaces**

- use information from this webinar to inform operators of best practices
- remind operators cleaning is required before sanitizing and is somewhat effective standalone
- make examination of customer contact surface cleanliness part of a voluntary Active Managerial Control element of your inspection
- remind operators that customer contact sanitizers of disinfectants must not contaminate foods or food contact surfaces (mists, fogs, sprayers, etc)

## Regulatory factors in business conversions

- take out, delivery, mail order
- restaurant → retail sales (labeling, etc)
- cooked to go foods → RTC to go foods (cooking instructions, packaging including ROP, labeling)

## Evaluate food delivery

- Seal foods from tampering or driver access
- time stamp foods to monitor TPHC of delivery
- mail order (??)

## LEARN

- cleaning and sanitizing basics (soils, detergents, sanitizers, disinfectants, biofilms, etc)
- cleaning and disinfection of health care (e.g. Dr's offices) has been around for decades
- new technologies will likely be used to mitigate respiratory viruses
- new disinfectants or disinfectant devices will likely be used (e.g. ozone)

## PARTNER

Remember that independent restaurants most likely do not have a food safety professional at their disposal. Consider partnering with Cooperative Extension or a science association (IAFP, AFDO, NEHA, or NACCHO) to provide them with low/no cost assistance.

Crowd source more suggestions: [brian.nummer@usu.edu](mailto:brian.nummer@usu.edu)



# Know the Food Code

## Cleaning-Sanitizing customer contact surfaces

<p>4-601.11 (C) NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris.</p>	<p><b>CLEAN – Required</b> <b>Sanitized – not specified</b></p>
<p>4- 602.13 Nonfood-Contact Surfaces. NonFOOD-CONTACT SURFACES of EQUIPMENT shall be cleaned at a frequency necessary to preclude accumulation of soil residues.</p>	<p><b>CLEAN – Required</b> <b>Sanitized – not specified</b></p>
<p>4- 701.10 Food-Contact Surfaces and Utensils. EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be SANITIZED. <i>Sanitizing nonfood contact surfaces not in food code</i></p>	<p><b>CLEAN – Required</b> <b>Sanitized – Required</b></p>



# CDC & FDA recommend TRAINING of staff



The screenshot shows the CDC website interface. At the top, it says 'CDC Centers for Disease Control and Prevention' with the tagline 'CDC 24/7: Saving Lives. Protecting People™'. Below that is a search bar. The main content area is titled 'Coronavirus Disease 2019 (COVID-19)' and includes a breadcrumb trail: 'CDC > Coronavirus Disease 2019 (COVID-19) > Communities, Schools & Workplaces'. The main heading is 'Cleaning and Disinfecting Your Facility' with a sub-heading 'Everyday Steps, Steps When Someone is Sick, and Considerations for Employers'. There is a navigation menu on the left with 'Symptoms & Testing' selected.

## Additional Considerations for Employers



- Educate workers performing cleaning, laundry, and trash pick-up to recognize the symptoms of COVID-19.
- Provide instructions on what to do if they develop [symptoms](#) within 14 days after their last possible exposure to the virus.
- Develop policies for worker protection and provide training to all cleaning staff on site prior to providing cleaning tasks.
  - Training should include when to use PPE, what PPE is necessary, how to properly don (put on), use, and doff (take off) PPE, and how to properly dispose of PPE.
- Ensure workers are trained on the hazards of the cleaning chemicals used in the workplace in accordance with OSHA's Hazard Communication standard ([29 CFR 1910.1200](#) [🔗](#)).
- Comply with OSHA's standards on Bloodborne Pathogens ([29 CFR 1910.1030](#) [🔗](#)), including proper disposal of regulated waste, and PPE ([29 CFR 1910.132](#) [🔗](#)).

NEW TRAINING ALMOST COMPLETE

## Food Business Cleaning and Sanitation of Consumer Contact Surfaces

A training guide for delivery to staff



USU Food Safety Extension



- Limit tables to groups of 6, preferably members of the same household
- Tables with guests must be at least 10 feet apart, from edge to edge. Either move tables or mark off tables not to be used
- In waiting areas, a 6-foot distance must be maintained between parties, whether indoor or outdoor
- Maintain signage to remind individuals from separate parties to stand at least 6 feet apart; waiting area has floor markers to indicate proper spacing
- Hosts preferably open doors for customers and guide them to their seats to prevent traffic or congregating; hand sanitizer available at door (still can't get sanitizer – HD mechanism to verify after making their own??)
- Upon entry, hosts point guests to signage that includes the following information:
  - Outlines symptoms and encourages that if the patron, or someone they live with, has experienced COVID-19 symptoms, to please order takeout instead Consider a Bear River Health made sign
  - Recommendation for high-risk individuals to order takeout/delivery instead of dining in for the protection of that individual Consider a Bear River Health made sign
- Manager checks each employee for symptoms before every shift with temperatures taken and asks if any member of the employee's household has tested positive for COVID-19 in the past 14 days. Log must be kept and available for inspection by the local health officer. make sure it's clear this is by order of the health dept.
- Staff must wear face coverings at all times and perform hand hygiene between interactions with each table
- Cups, lids, napkins and straws must be handed directly to customers by staff
- Do not place utensils on table until patron is seated
- Encourage contactless and non-signature payment; when not possible, card and payment stations must be sanitized after each use. Staff must sanitize hands between handling payment options and food/containers
- Staff avoid touching items that have been placed on the table (menus, plates, utensils, pens, cups, etc.). The table will be cleared by a dedicated staff member once all guests have left
- Dedicated staff member sanitizes the area occupied by customers upon departure including tables, menus, pens, salt and pepper shakers, etc. Consider use of disposable items if necessary
- The restaurant may not operate if PPE, EPA-approved disinfectants and sanitizers, soap, and other necessary cleaning supplies are not available; sanitizer is effective against COVID-19. Chlorine (bleach) at 100-200 ppm is recommended
- Hand sanitizer must be available immediately adjacent to bathrooms (goes against FDA saying handwashing is preferred, still hard to get sanitizer)
- Close restaurant for cleaning and disinfecting in the morning, afternoon, and evening. Cleaning and disinfecting includes all tables, chairs, door handles, floors, bathrooms, and any high-touch surfaces (cant this be done while open?)(close for deep clean)
- No self-serve food service or buffet options unless food is pre-packaged
- Stagger workstations so employees are not facing one another and are 6 feet apart
- To-go boxes, pizza boxes, paper cups, and any other paper product that touches food must be treated as food
- Staff must use gloves when handling ready-to-eat foods (including ice). Gloves are not required when handling foods that have yet to be cooked
- Playgrounds in restaurants remain closed





# Q&A Session



# COVID-19 Food Safety Resources **NACCHO**

National Association of County & City Health Officials

- **NC State Extension's COVID-19 Food Safety Resources**

<https://foodsafety.ces.ncsu.edu/covid-19-resources/>

- **FDA's Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic -**

<https://www.fda.gov/food/food-safety-during-emergencies/best-practices-retail-food-stores-restaurants-and-food-pick-up-delivery-services-during-covid-19>

- **Food Safety, Nutrition, and Wellness During COVID-19 -**

<https://www.hsph.harvard.edu/nutritionsource/2020/03/25/food-safety-nutrition-and-wellness-during-covid-19/>

- **Food Safety and Coronavirus: A Comprehensive Guide:**

<https://www.serious-eats.com/2020/03/food-safety-and-coronavirus-a-comprehensive-guide.html>

# Thank you for your participation in today's sharing session!

## For more information about NACCHO's Food Safety Program, contact:

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<http://www.naccho.org/programs/environmental-health/hazards/food-safety>