What should I do if one of my employees is diagnosed with coronavirus?

- If a person tests positive for COVID-19 infection it is important to communicate with your local or state health department.
- It is important to inform fellow employees of their possible exposure to the coronavirus, while keeping information about the sick person confidential. Employees should monitor themselves for symptoms of the disease.
- Ill persons can find more information from the CDC’s What to do if you are sick with coronavirus disease 2019 (COVID-19).
- COVID-19 is spreading from person-to-person, so it is very important that sick employees and customers stay home.
- Compete deep clean and disinfection of impacted areas of your facility
  - Close off areas used by the person who is sick
  - Clean and disinfect all areas used by the person who is sick
  - Once an area has been disinfected, it can be opened for use

How can I clean and sanitize my restaurant to prevent the spread of COVID-19?

- The Environmental Protection Agency has a list of registered disinfectants for use against SARS-CoV-2, the cause of COVID-19. Click here for the full, searchable list.
  - Within that list are two chemicals common to food processors, quaternary ammonium (Quat) and Sodium hypochlorite, more commonly known as bleach.
  - Use the list provided by the EPA to check the EPA registration number on the chemical label. If the registration number matches a product on the disinfectant list above, it can be used against COVID19.
  - IMPORTANT: Follow all manufacturer’s instructions, paying close attention to the contact time, or the time the surface should remain wet and if the product is safe for use on food contact surfaces.
- Complete deep clean and disinfection of impacted areas of your facility:
  - Close off areas used by the person who is sick
  - Clean and disinfect all areas used by the person who is sick
  - Once an area has been disinfected, it can be opened for use
What’s the difference between cleaning and disinfecting?

-Cleaning with soap and water removes germs, dirt and impurities from surfaces. It lowers the risk of spreading infection.
-Disinfecting kills germs on surfaces. By killing germs on a surface after cleaning, it can further lower the risk of spreading infection.

Continue the following safe practices:

-Social distancing (staying 6 feet away from others when you must go into a shared space)
-Frequent hand washing or use of alcohol-based (at least 60% alcohol) hand sanitizer when soap and water are not available
-Wearing face coverings (face covering should cover nose, mouth and chin)
-Avoid touching eyes, nose and mouth
-Staying home when sick
-Cleaning and disinfecting frequently touched objects and surfaces