Coronavirus (COVID-19) disease
Guidance for Food Establishments

What is the Disease?

- A new virus that causes respiratory illness with symptoms such as fever, cough, and shortness of breath.
- It is spread through the air by coughing or sneezing, by close personal contact, or touching a surface that is contaminated with the virus.
- Older individuals and those with underlying medical conditions are more at risk.
- Currently there is no evidence to support that the transmission of the virus is associated with food.

What Can Restaurants Do?

- Be prepared. Conditions can rapidly change. Have an action plan in place and train staff.
- Per the Governor's mandate, on-premise consumption of food and drink is not allowed. If it can be done safely, move all operations to delivery, drive thru, curbside pickup, or carry out. If you are using a third-party delivery service, consider an employee health agreement with that company.
- Eliminate self-serve food and drinks such as soups, salad bars, buffets, condiments, and soda fountains.
- Work with food recovery agencies to collect any unused food to donate to those in need.
- Know when you can no longer operate. A lack of hand washing supplies, absence of approved sanitizers, or extreme employee illness can result in health hazards and you MUST close.
Employee Illness:
- Communicate with all employees that they need to stay home if sick or if they are showing flulike symptoms.
- If you don’t already have one, create an employee illness policy.

Hand Hygiene:
- Promote the daily practice of everyday preventive actions such as covering coughs and sneezes, avoid touching the face, and hand washing.
- Ensure all staff know how to properly wash hands, including using a barrier to turn off the water and open restroom doors.
- Hand sanitizers MAY NOT be used in the place of handwashing. Hand sanitizers may be made available for customer use.

Cleaning and Sanitizing:
- Clean and disinfect frequently touched surfaces like door knobs, railings, etc. on a routine basis.
- Frequently clean and sanitize food contact surfaces that are handled by multiple people.
- Reduce or eliminate the amount of food or food-contact surfaces left out in public areas to protect from exposure.
- If using bleach to sanitize or disinfect, make sure it is EPA registered. Scented and splashless bleaches are not EPA registered. Bleach should be mixed to 50-200 ppm for sanitizing surfaces and 600-800 ppm for disinfecting.

Resource Information:
Woodford County Health Department  www.woodfordhealth.org
Centers for Disease Control and Prevention  www.cdc.gov
Illinois Department of Public Health  www.dph.illinois.gov
State of Illinois COVID-19 Question Hotline  1-800-889-3931