

## **Food Handling Steps During Coronavirus Outbreak**

- Wash hands with soap and water for at least 20 seconds before handling any food or food containers. Be sure to wash well between your fingers, under your nails, and on the tops of your hands. Turn off the tap with a paper towel, not your clean hand. Dry your hands well.
- Use hand sanitizer containing at least 60% alcohol if soap and water aren't available.
- Always wear food preparation gloves. Be aware of what you touch with the gloves on, as to prevent any contamination. Change gloves frequently. Avoid bare hand contact with any food you are preparing for others.
- Wear a mask over your nose and mouth any time you are preparing food, as to keep your droplets confined to your mask area. This will prevent you from spreading any droplets to others.
- If you cough or sneeze, do so into your elbow, or into a tissue. Immediately dispose of tissue and wash hands for 20 seconds with soap and water.
- Keep your hands away from your face at all times (including your eyes, nose, and mouth).
- Do not make direct physical contact with others while working with food. Do not shake hands or hug.
- Maintain social distancing of 6 feet as much as possible.
- Disinfect countertops, doorknobs, phones, etc. frequently throughout the day. Use approved cleaning solutions. Re-usable sponges and mops are highly discouraged from being used. Approved solutions are listed here: <https://www.americanchemistry.com/Novel-Coronavirus-Fighting-Products-List.pdf>
- If you have any cold or flu symptoms, do not be involved with food prep or delivery. This includes fever, respiratory issues (runny nose, congestion), cough, sore throat, etc.