
Coronavirus COVID-19 Guidance for Grocery Store and Charitable Food Distribution Sites

Grocery stores, supermarkets, convenience stores, food banks and other establishments engaged in the retail sale or distribution of food, pet supply and other household consumer products may remain open for business.

The following information is provided to help you prepare for possible impacts of COVID-19 and take precautions to prevent the spread of COVID-19 as well as other infectious diseases, including influenza and gastroenteritis:

Employee Health

Encourage sick employees to stay home. If an employee is experiencing any flu-like symptoms, they should stay home until they are symptom-free. Avoid touching eyes, nose, or mouth; cover your cough or sneeze, and regularly wash your hands.

Handwashing

Remind employees to wash hands with soap and warm water for at least 20 seconds. Hands should be washed:

- When entering the store
- Before starting food preparation
- After touching face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating or drinking
- When switching between raw food and ready-to-eat foods
- Before putting gloves on
- Between handling money/credit cards/pens/receipts and handling food
- If working a cash register, it is recommended that employees wash hands or use hand sanitizer between customers

Food Service Operations

Reduce the flow of customers in at one time to allow for social distancing of six feet per person when possible. Direct the path in which customers can take to facilitate social distancing. Stop any self-service food operations. Self-service food operations include, but are not limited to buffets, salad bars, salsa bars, and any type of dispensers. Potentially hazardous food items left at the cashier must be restocked as quickly as possible. Encourage online ordering with outside pickup or delivery.

Sanitizing Equipment and the Facility

Use the Environmental Protection Agency's (EPA) registered product database and follow proper disinfection and safe handling protocols.

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

To make a disinfecting solution using chlorine bleach, mix 5 tablespoons (1/3 cup) of bleach to 1 gallon of water. Wipe the surface with the bleach solution and allow the proper contact time.

Sanitize service counters, refrigerator handles, and any other areas exposed to customers routinely throughout the day. This includes the restroom, door knobs, touch screens, faucet handles, phones, and railing.

Additional Information

For the latest information on COVID-19, visit www.ochealthinfo.com.