

COVID-19 Prevention for Food Service Facilities



Everyone has a role in keeping the community healthy, and that includes our culinary professionals at local restaurants and mobile stands. Take simple steps to support a healthy work environment and community. These are important every day, but especially when preventing the spread of respiratory illnesses like COVID-19.

Prevention Steps

- Promote proper handwashing.
 - Make sure handwashing signs are put where employees can see them.
 - Wash hands thoroughly with soap and warm water for at least 20 seconds.
 - Dry hands with paper towels and throw the paper towels in the trash.
 - Consider supervised handwashing when appropriate and closely follow state and local handwashing requirements.



- Post signs that promote handwashing and hygienic practices at workplace entrances, restrooms, employee break rooms and in other visible areas.
- Educate staff on good hygiene practices and personal health.
- Provide tissues, waste baskets and hand sanitizer in areas where employees gather or meet. Provide disposable wipes and other cleaning and disinfecting materials so that frequently touched surfaces (counters, doorknobs, toilets, sinks, phones, etc.) can be properly wiped down by employees before each use.
- Continue to closely follow recommendations and requirements for cleaning and sanitizing in your facility.
- Stay home when sick and support employees staying home when they are sick.
- Ensure that your sick leave policy makes it easy for employees to stay home if they need to. Make sure you are in compliance with applicable ill food handler rules and policies.
- Create or update flexible policies that allow employees to stay home to care for a sick family member or child.

- Remind employees that anyone who becomes sick with a fever and cough at work should go home immediately. They should return only after they are symptom-free for at least 24 hours without the use of fever-reducing medicines and/or cough suppressants.
- For employees that test positive for COVID-19 or have suspected close contact with others diagnosed with COVID-19 check with state or local officials before returning to work.
- Management and supervisors are responsible for monitoring employee health and hygiene. Make sure supervisors send employees home if they are sick.
- Plan for absenteeism by identifying essential functions and creating plans for continuity of operations.
- Cross-train staff to perform essential functions so you can operate if key people are absent.
- Consider what you need to maintain critical operations (identify alternative suppliers, prioritize customers, temporarily suspend some operations, if needed).



Protect Your Customers

- Keep restrooms stocked with soap and towels or hand dryers.
- Consider providing alcohol-based hand sanitizers for customers to use, in addition to handwashing facilities.
- Be sure to frequently clean and sanitize or disinfect any objects or surfaces customers may touch, including restroom surfaces, menus, condiments, etc.
- Consider posting information informing customers of your efforts to prevent the spread of COVID-19.

A link to the Food and Drug Administration, “Employee Health and Personal Hygiene Handbook” is located here: <https://www.fda.gov/food/retail-food-industryregulatory-assistance-training/retail-food-protection-employee-health-and-personal-hygiene-handbook>

What is novel coronavirus?

Novel coronavirus (COVID-19) is a virus strain that was first detected in December 2019 and has now been detected in almost 90 locations internationally and in many states in the U.S. The virus, while having mild effects in most people, can cause severe illness and pneumonia in others such as the elderly or those with underlying medical conditions.

For more information: www.health.mo.gov/coronavirus

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