

GUIDANCE ABOUT COVID-19

Helpful Tips and Information for Food Establishments

NO EVIDENCE COVID-19 IS SPREAD THROUGH FOOD

According to the Centers for Disease Control (CDC), there is likely very low risk of spread from food products or packaging that are shipped over a period of days or weeks at ambient, refrigerated, or frozen temperatures. Even in areas experiencing outbreaks, meat is safe to eat when safely handled during preparation and cooked thoroughly.

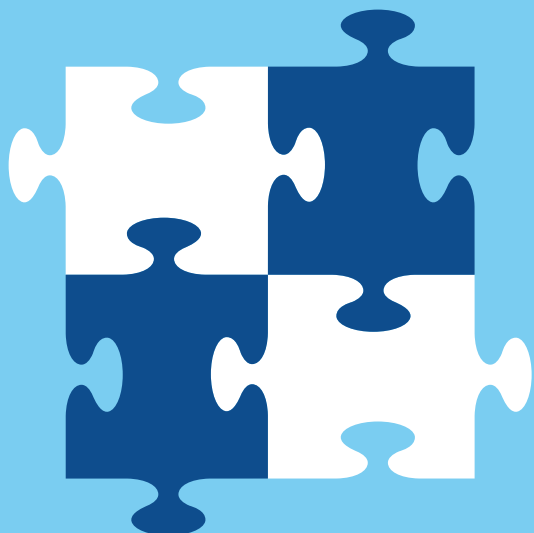


COVID-19 AND THE COMMUNITY

Race, ethnicity, and national origin are not factors in the likelihood of contracting COVID-19. Cuisines reflective of regions where outbreaks are occurring pose no specific risk to consumers.

COMMUNITY COORDINATION AND COVID-19

Coordination with state and local health officials is strongly encouraged for all businesses; keep up to date on the COVID-19 situation and guidance specific to your local community.



FOOD SAFETY PRACTICES

Food establishments should continue to practice routine environmental cleaning, including in customer areas and frequently-touched surfaces. Consider providing customer areas with tissues and alcohol-based hand sanitizer. Sanitizers and disinfectants should only be used according to directions on the EPA-registered label.

EMPLOYEE SAFETY AND COVID-19

Employees should stay home when sick. Brief your employees, contractors and customers that if COVID-19 starts spreading in your community anyone with even a mild cough or fever (100.4 F or more) needs to stay at home. Food establishments are encouraged to review their company's plans for absenteeism and employee health, emphasizing to staff to stay home when sick. Punitive leave policies are discouraged.

