



INTERIM GUIDANCE FOR FOOD EMPLOYEES REGARDING CORONAVIRUS (COVID-19)

Michigan.gov/Coronavirus

WASH YOUR HANDS OFTEN WITH SOAP and warm water for at least 20 seconds.

As a food establishment manager/employee, how do I help prevent the spread of illnesses?

- Wash hands often with soap and warm water for at least 20 seconds, especially after going to the bathroom; before eating; and after blowing your nose, coughing or sneezing.
- Use an alcohol-based hand sanitizer with at least 60% alcohol if soap and water are not readily available.
- Avoid touching your eyes, nose and mouth.
- Stay home when you are sick.
- Clean and disinfect frequently touched surfaces.

Can COVID-19 be spread through food?

At this time, food or food packaging have not been identified as likely sources of COVID-19 infection. However, food establishments play an important role in keeping employees and customers safe from infection by following personal and environmental hygiene practices.

Routine cleaning of environmental surfaces to prevent COVID-19 transmission should include:

- Frequent cleaning and disinfecting of objects that have been touched using an EPA-approved sanitizing solution. Change the sanitizing solution at least every four hours.
- The EPA has a list of registered [antimicrobial](#) products for use against the virus that causes COVID-19.

Keeping food employees and customers safe:

- Employees should stay home if they are sneezing, coughing or have a fever.
- Provide customers with additional napkins or tissues to use when they cough or sneeze.
- Make sure alcohol-based hand sanitizer is available for customers and employees to use.
- Be sure to frequently clean and sanitize surfaces that may have been touched by customers or employees throughout the day.
- Consider temporarily limiting self-serve operations including salad bars, buffets and dispensers. Replace utensils frequently (approx. every hour) for self-serve operations.
- Ensure dishwasher and/or three-compartment sinks are used properly and contain the appropriate level of sanitizer and/or water temperature for final rinse.
- Ensure sneeze guards are in place where required.

What should I do in the event of a bodily fluid incident?

If a customer/employee vomits or has diarrhea, use the same protocols used for Norovirus, including:

- Instructions for employees to follow for proper cleaning and sanitizing, including personal protective equipment.
- Have the supplies needed for cleanup, including an approved disinfectant effective against viruses on hand.
- Waste should be disposed of in an appropriate biohazard waste container.