

VIRUS MITIGATION IN RETAIL FOODSERVICE AND SALES BUSINESSES

Top Five Risk Factors in Restaurants that Lead to Outbreaks/Illness



Food from Unsafe Sources – e.g., produce sourced from a farm without any food safety controls to prevent contamination with e.g., *E. coli*



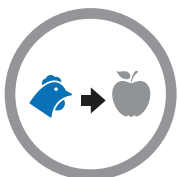
Poor Personal Hygiene – e.g., employee working with Norovirus contaminates non food contact surfaces with bare hands/gloves



Inadequate Cooking – e.g., employee does not cook chicken to 165°F to kill pathogens (e.g., *Salmonella*) found on raw chicken



Improper Holding/Time and Temperature – e.g., cooked beans are held in the temperature danger zone allowing bacterial toxins (e.g., *Clostridium perfringens*) to be produced



Contaminated Equipment/Protection from Contamination – e.g., food containers used to hold raw chicken (e.g., with *Campylobacter jejuni*) are not cleaned and sanitized properly and then used to hold ready-to-eat foods

Viral Chain Of Transmission

Entry and spread of viruses like norovirus or CoVid-19 within a foodservice establishment is difficult to prevent – **it will occur!**



Employees working sick touching surfaces in kitchen



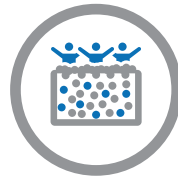
Customers touching surfaces in dining areas



Employees infect other employees



Restrooms used by customers and employees



Play areas used by customers



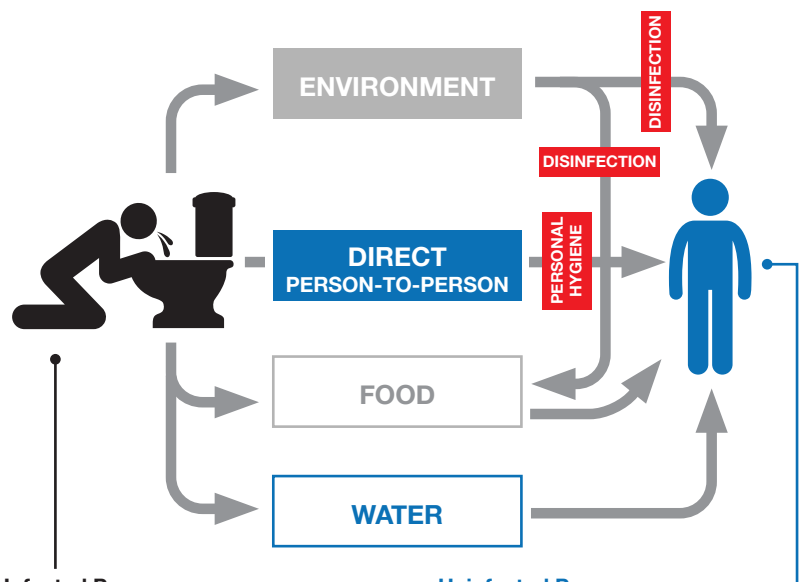
Body fluid spills (customers and employees)



Common use areas (condiments, beverage stations, etc.) used by customers



On foods contaminated before receiving (e.g., produce contaminated during harvest)



Infected Person

Factors related to **transmissibility**

- Symptomatic/asymptomatic disease

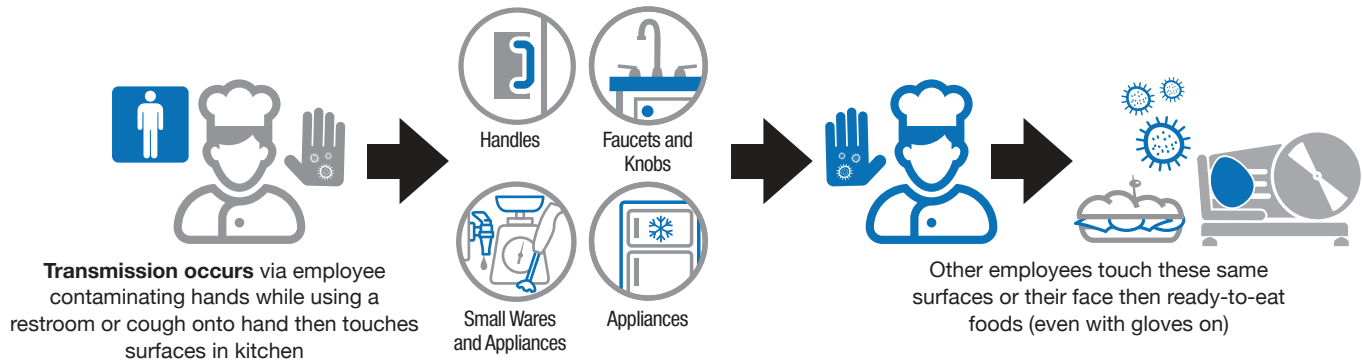
Uninfected Person

Factors related to **susceptibility**

- No virus mitigation
- No personal hygiene

Viral Chain Of Transmission

The Need For Environmental Control Of Pathogens In Retail Foodservice and Sales Establishments



Virus Mitigation

SARS-CoV-2 is the novel coronavirus that causes COVID-19. The virus can spread when a person touches a surface or object that has active virus particles on it and then touches their mouth, nose, or eyes.

72

Number of hours virus particles can remain active on some surfaces

24

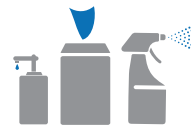
Number of hours before they typically become inactive



Virus particles can be eliminated by washing hands with soap and water and cleaning surfaces with disinfectant



Environmental Contamination Controls



Establish your cleaning and sanitation/disinfection management system (SOP, training, tools to use)



Separate cleaning/sanitation tools from cleaning/disinfection tools (e.g., don't use reusable towels in red pail for disinfection of high-touch surfaces)



Ensure the disinfectant in use is EPA registered and will kill coronavirus



Ensure proper compliance of what, when and who performed the task (e.g., digital HACCP or check list can be helpful)

Single-Use Disposable Wipes Effectively Help Reduce The Risk Of Cross-Contamination.



DISINFECT

Effectively disinfects high touch surfaces.

Germes are everywhere. Sani Professional Disinfecting Multi-Surface Wipes kill viruses and bacteria¹ that can lead to disease. *Included on EPA List N: Disinfectants for Use Against SARS-CoV-2 (the virus that causes COVID-19). * Can be used on food contact surfaces followed by a rinse of potable water.*



SANITIZE

Helps reduce the risk of cross-contamination.

Sani Professional No-Rinse Sanitizing Multi-Surface Wipes are single-use and disposable, helping prevent the risk of cross-contaminating food contact surfaces. Kills 99.999% of common foodborne pathogens.² The first and only wipe effective against *Listeria monocytogenes*.



HANDS

Cleans hands better than gels.³

Help your staff and guests stop the spread of infection. The wiping action of Sani Professional Hands Instant Sanitizing Wipes are more effective than gels at removing dirt and soil on skin. Hospital-grade wipes from the makers of PDI (Healthcare) Sani Hands®. Active ingredient: 70% Alcohol Ethanol (by volume)



CLEAN

Works fast because clean can't wait.

Simply WIPE. TOSS. DONE!™ Sani Professional Cleaning Multi-Surface Wipes are a better alternative to rags. They leave no residue and are ideal for use on a variety of hard, non-porous surfaces including digital devices.



saniprofessional.com

¹ To be included in this list, a product must have an emerging pathogen claim or be able to kill a human coronavirus. Sani Professional Disinfecting Multi-Surface Wipes (EPA Reg. No. 9480-5) have a claim against a human coronavirus.

² See tech data bulletin for efficacy claims.

³ Independent Study: Hill Top Research Laboratory, Miami, OH, November 2004