



DINE IN, DRIVE-THRU & TAKE-OUT

TIPS FOR NAVIGATING FOODSERVICE'S NEW NORMAL

Begin with these official CDC, FDA and ServSafe guidelines:

ESSENTIAL FACILITY STANDARDS



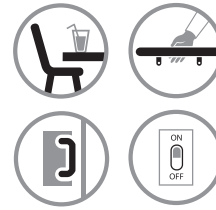
Thoroughly “detail-clean” your entire facility and sanitize all food contact surfaces. Establish protocols to do so regularly.¹



Update floor plans for common dining areas, redesigning seating arrangements to ensure at least 6 feet of separation between table setups.⁶



Add physical barriers and procedures for social distancing (e.g., sneeze guards and partitions) in areas where it's difficult to remain apart



Clean and disinfect high-touch surfaces (door handles, digital devices*, bathroom fixtures, chairs, tables, etc.) extensively using EPA-registered disinfectants.¹

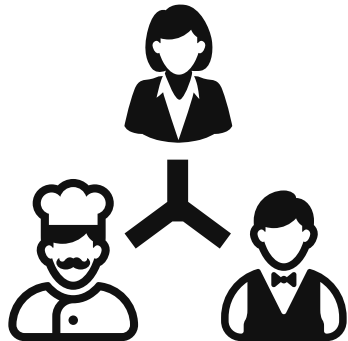


For disinfectants effective against COVID-19, refer to EPA's List N. These products can also be used on food contact surfaces followed by a rinse of potable water.

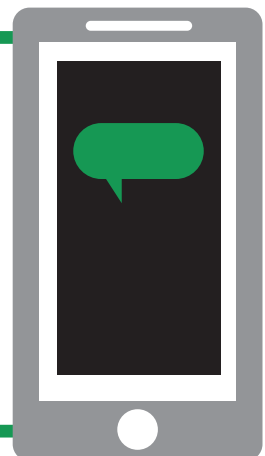
Provide physical guides, such as tape on floors or sidewalks to ensure that customers remain at least 6 feet apart.⁶



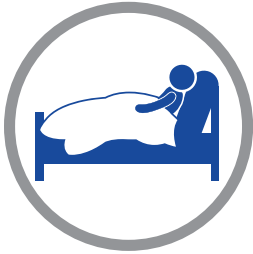
To help mitigate coronavirus, the Food Code's requires the person in charge of a foodservice operation be a certified food safety manager and on site at all times during operating hours.



Continue practicing social distancing when delivering food by offering “no touch” deliveries and sending text alerts or calling when deliveries have arrived.¹



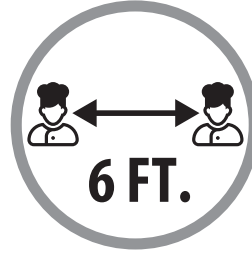
Essential Staff Standards



Employees who exhibit any flu-like symptoms should remain at home until symptom free⁵



Conduct pre-work screenings. Send home employees who present signs of illness.



Maintain six-foot distance when possible²



Wash hands frequently²



If soap and water are not available, use an alcohol-based hand sanitizer with at least 60% alcohol²

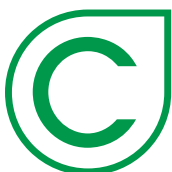


Face coverings can mitigate infection risk to/from others²



Avoid touching your face²

Understand The Differences Between **Cleaning, Sanitizing, And Disinfecting:**



CLEAN

Cleaning is the removal of visible soil and food debris from surfaces.³ Cleaning is a prerequisite for effective sanitization or disinfection.⁴



SANITIZE

Sanitizing reduces the presence of any bacteria, viruses and fungi on a previously cleaned surface to safe levels.³

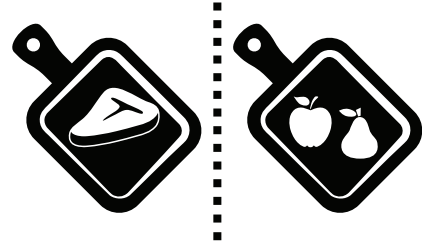


DISINFECT

Disinfecting is the elimination of pathogens and disease-causing microorganisms.⁴

STANDARD FOOD SAFETY PROTOCOLS REMAIN PARAMOUNT

Maintaining time and temperature controls and mitigating surface to surface cross-contamination is essential.



Keep hot foods hot and cold foods cold by storing in appropriate transport vessels.¹

- Keep cold foods cold by keeping enough coolant materials, e.g., gel packs.¹
- Keep hot foods hot by ensuring insulated cases are properly functioning.¹

Keep foods separated to avoid cross-contamination,

e.g., keeping raw foods separated from cooked and ready-to-eat foods.¹

Focus on Employee Training During the COVID-19 Pandemic

(Click each icon for more information)



Virus Mitigation Best Practices



Essential Facility Standards



Hand Hygiene



Proper Sanitizing



Federal, State, and Local Guidance

* Follow device manufacturer's instructions

¹ https://www.fsis.usda.gov/wps/portal/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/danger-zone-40-f-140-f/ct_index

² <https://www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html>

³ <https://www.foodsafetymagazine.com/magazine-archive1/februarymarch-2010/cleaning-and-sanitization-of-food-contact-surfaces-in-retail-foodservice-establishments/>

⁴ <https://www.foodsafetymagazine.com/magazine-archive1/augustseptember-2018/is-it-time-to-change-how-we-clean-and-sanitize-food-contact-surfaces-with-reusable-wiping-towels/>

⁵ https://www.servsafe.com/ServSafe/media/ServSafe/Documents/Coronavirus_COVID-19_Info_TipsforRestaurants.pdf

⁶ <https://go.restaurant.org/rs/078-ZLA-461/images/National-Restaurant-Association-COVID19-Safe-Operating-Guidance.pdf>



saniprofessional.com