



HOW TO ADAPT YOUR BUSINESS: Food Safety Best Practices

We recognize that with the constantly changing COVID-19 situation, this is an unprecedented time for everyone — and especially for you, as an independent restaurant operator. It is a time that, for many, is filled with uncertainty. However, we also know that we are part of a strong, resilient group.

According to the CDC, Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets. Currently there is no evidence to support transmission of COVID-19 associated with food. Here are some suggestions to help keep your staff and customers healthy. Consider sharing what you are doing with your customers.

SUGGESTIONS FOR KEEPING YOUR STAFF AND CUSTOMERS HEALTHY

Monitoring Health of Staff and Customers

- Employees who show flu-like symptoms should be asked to stay home until they are symptom free.¹
- If a customer shows symptoms you may want to provide them with a napkin or tissue to use when they cough or sneeze. Make sure alcohol-based hand sanitizer is available for customers to use. Be sure to clean and sanitize any objects or surfaces that may have been touched.¹

Handwashing

Employees should wash their hands BEFORE they touch any food or begin any food-related task. They should also wash their hands AFTER these activities ²

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| • Handling raw meat, poultry and seafood | • Sneezing, coughing or using a tissue | • Emptying or taking out the garbage |
| • Using the restroom | • Smoking, eating, drinking or chewing gum | • Clearing tables or washing dirty dishes |
| • Touching your hair, face, body, clothes or apron | • Using chemicals that might affect the safety of food | • Handling money and making change |

Additional Measures to Consider

- Wipe down exterior and interior door handles every 1-2 hours
- Wipe down handles on oven, pizza peels and beverage cooler and make lines
- Wipe down all phones, computer screens and keyboards

For more ideas on how to keep your staff and customers healthy, please visit [servsafe.com](https://www.servsafe.com) for their free COVID-19 Precautions online training courses. Share your certificate of training on your social platforms as a proof-point of your commitment to health and safety.

¹ Servsafe, Coronavirus: What Can You Do

² National Restaurant Association, Handwashing 101