What is it?
A virus causing fever, cough, and/or shortness of breath.

1. What do I clean it with?

Bleach Solution for non-visible Contamination

Mix...

1/2 cup of Bleach + 1 gallon of water

- Allow 1 minute of contact time with the surface and the wash away with water.
- Check the expiration date and make sure it has not been opened for more than 6 months.
- Use bleach in open areas.
- Do not mix with chemicals or soap.
- Prevent chemical contact with food during cleaning.
- Use gloves when disinfecting area.

2. What Should I clean?

Surfaces that are frequently touched should be cleaned often, such as:

- Remote Controls
- Kitchen Surfaces
- Door Knobs
- Bathroom Surfaces
- Keyboards
- Wheelchairs & Walkers
- Tables & Chairs
- Phones & Tablets

3. How to clean and disinfect your workplace.

Early evidence suggests that the virus can survive for several days at room temperature. This is why wiping down commonly touched surfaces helps to prevent the spread of illnesses like COVID-19 and the flu. Special processes beyond routine cleaning are not recommended at this time. Regular household cleaners such as the above bleach solution have been shown to be effective in preventing COVID-19 from spreading.

1. Put on a pair of disposable gloves
2. Clean a visibly dirty surface to rid it of dirt and debris before disinfecting.
3. If you use disinfectant wipes, do not reuse wipes to wipe down multiple surfaces.
5. Dispose of gloves before leaving the area and wash your hands.
How to prevent the spread of illness at the workplace.

All Employees must practice good handwashing and hygiene.

Avoid bare hand contact with ready-to-eat foods.

Completely clean the areas using the bleach cleaning steps.

Do not come to work when ill.

### Handwashing

**How to wash your hands:**

- Wash your hands with soap and warm water for at least 20 seconds.
- Dry your hands with paper towels.
- Make sure handwashing signs are put where employees can see them.

**When to wash your hands:**

- After coughing, sneezing, and wiping your nose.
- After using the bathroom.
- When preparing foods.
- When switching from prepping uncooked foods and working with ready to eat foods.
- After touching your face or hair.
- After touching animals.
- After eating and using tobacco/nicotine.
- Handling dirty equipment or utensils.
- Before putting on disposable gloves.
- Whenever hands become dirty.

### Employee Health Guidelines

**When employees are responsible for telling the Person in Charge and not working.**

- If you have Hepatitis A, Salmonella, Shigella, E. coli, and Norovirus.
- If you have had diarrhea or diarrhea with vomiting, fever, or abdominal cramps within the last 24 hours.

**What the Person in Charge is responsible for:**

- Excluding a food employee from the food facility if they have any of the listed illnesses or symptoms in the last 24 hours.
- Reporting to the Health Department when a food employee has Hepatitis A, Salmonella, Shigella, E. coli, and Norovirus.