



ENHANCED CLEANING & SANITIZING EFFORTS

Please reference the EPA-registered disinfectant products on the *Novel Coronavirus (COVID-19)-Fighting Products* list that have qualified under EPA's emerging viral pathogen program for use against the 2019 novel coronavirus.

Remember that cleaning and sanitizing are not the same. **Cleaning** removes food and other dirt from a surface; **Sanitizing** reduces pathogens on a surface to safe levels.

- Use cleaners correctly and always follow the manufacturer's instructions. Only use them for their intended purpose and do NOT use one type of cleaner in place of another unless the intended use is the same.
- Always follow the manufacturer's instructions for the sanitizer being used and do not mix different chemicals together unless they are intended to be mixed for that specific purpose. Doing so could be very dangerous and even potentially life-threatening.
- All multi-use food contact surfaces/items must be thoroughly washed, rinsed and sanitized after each use. Remember to allow these food contact items to remain immersed in the sanitizer for the appropriate amount of contact time to ensure proper sanitization of that food contact surface.
- Use test strips to ensure you have achieved the proper sanitizer concentration. Check your sanitizer concentration regularly and change the sanitizing water frequently. You must be certain to follow Ohio Food Code requirements for the sanitization of food contact surfaces and to use proper sanitizer concentrations. The Coronavirus Food Service Guidance document that recommends a stronger concentration of disinfectant must **only** be used for non-food contact surfaces. It is recommended that different containers be used for food-contact vs. non-food-contact surfaces and that these containers are labeled accordingly and stored separately.
- Employees need to be trained properly and know how prepare / use the sanitizer with the correct dilutions and contact time to kill pathogens. Always follow the manufacturer's directions.
- When cleaning up during a body fluid incident or when using potentially hazardous chemicals, always use personal protective equipment (PPE) (e.g. – masks, gloves, shoe covers, gowns, etc.) to protect yourself from potential physical harm and/or infecting yourself with pathogens.
- Always wash your hands thoroughly for a minimum of 20-seconds using vigorous lathering, paying particular attention to the webs of your fingers, under your fingernails and at least up to your wrists. Use warm water and soap to remove dirt and any infectious organisms/materials. Remember to use a disposable towel to turn off the water so as to not re-contaminate your hands.
- Only use hand sanitizers after you have properly washed with soap and water OR **only** in situations where soap and water are not immediately available. Remember that the use of hand sanitizers alone do not properly clean your hands. Your first and best choice is to **always** wash properly and thoroughly with soap and water, followed then by using hand sanitizer if so desired.



TOUCHPOINT DISINFECTION CHECKLIST

Touchpoints are essentially a **point** of contact. This is where you customers and business engage to exchange information, provide services or handle transactions. Below is a potential list of touchpoints within your food operation that require extra attention, cleaning and sanitizing in order to prevent the potential spread of contaminants and pathogens (e.g. - bacteria, viruses, etc.). *Please realize that this is not a conclusive list of every potential touchpoint within your food operation.*

- ☞ Entrance/exit door handles
- ☞ Dining room tables/chairs/booths
- ☞ Point of sale/credit card machine
- ☞ Front counters
- ☞ Self-serve beverage stations
- ☞ Push/pull beverage devices
- ☞ Touchscreen kiosks
- ☞ Napkin holders/straw dispensers
- ☞ Salt/pepper shakers
- ☞ Condiment bottles/dispensers
- ☞ Entryways/floors
- ☞ All door knobs
- ☞ All light switches
- ☞ Laminated Announcements
- ☞ Menus/menu cards
- ☞ Bathrooms/toilet handles
- ☞ Feminine hygiene containers
- ☞ Handrails
- ☞ Faucets and handles
- ☞ Coffee machines/coffee pot handles
- ☞ Soda guns
- ☞ Can openers
- ☞ Ice machine touchpoints
- ☞ Baby changing areas
- ☞ Employee breakrooms
- ☞ Kitchen equipment, especially handles
- ☞ Mop sink areas/faucet handles
- ☞ Handwashing sinks/handles
- ☞ Warewashing sink/handles
- ☞ Dish machine areas
- ☞ Manager office areas/door handles



DISEASE PREVENTION

There are very important yet simple steps that employers can take to ensure a healthy and safe work environment. These become even more significant when attempting to prevent the spread of respiratory illnesses such as COVID-19 and the flu. Perhaps the most important action of all is proper handwashing. Fecal matter left on a person's hands can spread germs such as *Salmonella*, *E. coli O157*, *norovirus* and respiratory infections such as COVID-19. A single gram of human feces (about the weight of a paper clip) can contain one trillion germs. Germs can also get onto hands if people touch any object that has germs on it because someone coughed or sneezed on it or was touched by some other contaminated object. When these germs get onto hands and are not washed off, they can be passed from person to person and make people sick.

Proper handwashing accomplishes the following:

- Reduces the number of people who get sick with diarrhea by 23-40%
 - Reduces diarrheal illness in people with weakened immune systems by 58%
 - Reduces respiratory illnesses, like colds, in the general population by 16-21%
 - Reduces absenteeism due to gastrointestinal illness in schoolchildren by 29-57%
- (From <https://www.cdc.gov/handwashing/why-handwashing.html>)

Handwashing with soap removes germs from hands. This helps prevent infections because:

- People frequently touch their eyes, nose, and mouth without even realizing it. Germs can get into the body through the eyes, nose and mouth and make us sick.
- Germs from unwashed hands can get into foods and drinks while people prepare or consume them. Germs can multiply in some types of foods or drinks, under certain conditions, and make people sick.
- Germs from unwashed hands can be transferred to other objects, like handrails, tabletops, or toys, and then transferred to another person's hands.
- Removing germs through handwashing therefore helps prevent diarrhea and respiratory infections and may even help prevent skin and eye infections.



PROMOTE PROPER HANDWASHING

- ❖ Place handwashing signs so are visible to all employees
- ❖ Vigorously wash hands thoroughly with warm water and soap for a minimum of 20-seconds paying attention to fingernails and between fingers, up to wrists
- ❖ Dry hands with a disposable towel and discard properly in trash can
- ❖ Wash hands:
 - Before putting on gloves, preparing food, switching tasks, taking breaks and returning to work
 - After using the bathroom, coughing, sneezing, wiping/touching face or hair, eating, smoking, handling money, taking out the trash, returning to work or whenever hands are dirty

