

ENHANCED SANITATION PRACTICES FOR FOOD ESTABLISHMENTS IN RESPONSE TO COVID-19

FACT SHEET NO. 91-002-0320

Background

Coronavirus disease 2019 (COVID-19) is a respiratory disease caused by a new coronavirus (SARS-CoV-2). Transmission of this novel coronavirus to persons from surfaces contaminated with the virus has not been documented. Transmission of coronavirus in general occurs much more commonly through respiratory droplets. Although the possibility exists for a person to get COVID-19 by touching a contaminated surface and then touching their mouth, nose, or eyes, the Centers for Disease Control and Prevention (CDC) does not consider this to be a primary mode of transmission.

According to the World Health Organization (WHO), national food safety authorities through the International Food Safety Authorities Network (or INFOSAN) are investigating the potential for persistence of SARS-CoV-2 on foods traded internationally as well as the role of food in the transmission of the virus. As a general rule, the WHO recommends avoiding consumption of raw or undercooked animal products including raw milk. The Food and Drug Administration further states there is no evidence to suggest that COVID-19 is transmitted by food or contact with food packaging and emphasizes the following controls when handling and preparing food: employ good hygiene practices, separate raw meat from other foods, cook foods to prescribed temperatures, and refrigerate foods promptly.

Handwashing

Frequent and proper handwashing is the most effective means for preventing the spread of disease. Handwashing fact sheets, posters, and related guidance are available from the CDC at: <https://www.cdc.gov/handwashing/fact-sheets.html>. Additional health information products are available through the U.S. Army Public Health Center Website at: <https://ephc.amedd.army.mil/HIPECatalog/searchResults.aspx?hotlist=88>, and the Navy and Marine Corps Public Health Center Website at: <https://www.med.navy.mil/sites/nmcphc/program-and-policy-support/Pages/Novel-Coronavirus.aspx>.

Guidance for Enhanced Sanitation Practices at Public Facilities

Implementing enhanced sanitation practices in public facilities during an outbreak event is an important control measure for reducing the risk of disease transmission by limiting survival of a virus in the environment. Although the following information speaks specifically to food service and food retail establishments, the guidance can easily be applied in any public setting.

Adherence to health, hygiene, and food temperature controls prescribed in the 2019 Tri-Service Food Code (TB MED 530/NAVMED P-5010-1/AFMAN 48-147_IP) makes it very unlikely that a human virus will be transmitted through foods prepared at a food establishment. The greater risk, however, comes from high-touch surfaces within common areas of a food establishment. In addition to the standard cleaning and sanitizing requirements for food-contact surfaces as prescribed in the Tri-Service Food Code, food establishment managers should increase the frequency in which high-touch surfaces within common areas of the establishment are cleaned and sanitized or disinfected.

Use Approved Sanitizing Products Specified in the Tri-Service Food Code, and Enforce Proper Sanitizing Procedures

- Sanitizers are applied to food-contact surfaces and the nonfood-contact surface of food equipment.
- Prepare chlorine bleach sanitizing solution with concentration between 100 and 200 parts per million free available chlorine; wet contact time required for sanitizing is 1-minute.
- Quaternary ammonium compounds (or QUATS) are prepared according to the manufacturer's label. Wet contact time to achieve proper sanitizing will vary by product; follow the manufacturer's label.
- For food service sanitizing disposable wipe applications, care must be taken to ensure a sufficient number of wipes are used to achieve the minimum wet contact time specified on the manufacturer's label.

Sanitize high touch surfaces of <u>food equipment</u> in customer self-serve areas and dining rooms (after each meal period or every 2-3 hours)	
<ul style="list-style-type: none"> ✓ Beverage dispensers ✓ Refrigerated food display cases ✓ Condiment bottles and dispensers ✓ Napkin holders 	<ul style="list-style-type: none"> ✓ Bulk food dispensers (lids, handles) ✓ Replace food utensils for self-service items every 2-3 hours

Use U.S. Environmental Protection Agency (EPA)-registered Disinfecting Products

- Disinfectants are applied to nonporous surfaces that are not classified as food equipment.
- Prepare chlorine bleach disinfecting solution with a minimum concentration of 1000 parts per million free available chlorine; wet contact time required to achieve adequate disinfection is 1-minute.
- For alternate disinfecting products, refer to the EPA-registered disinfectants on List N: Disinfectants for Use Against SARS-CoV-2, available at: <https://www.epa.gov/pesticide-registration/selected-epa-registered-disinfectants>, or refer to the list of approved products with emerging viral pathogen claim, available at: <https://www.americanchemistry.com/Novel-Coronavirus-Fighting-Products-List.pdf>.
- Contact time to achieve an adequate level of disinfection will vary by product. Ensure treated surfaces remain wet for the contact time specified on the manufacturer's label.

Disinfect high touch surfaces in customer areas (after each meal period or every 2-3 hours)	
<ul style="list-style-type: none"> ✓ Entrance, exit, and restroom door handles ✓ Dining room chairs (backrest and seat pan) ✓ Service counters, tray rails, dining tables ✓ Hand sanitizer dispensers 	<ul style="list-style-type: none"> ✓ Credit card machines (key pad, digital touch pad) ✓ Restroom light switches, handicap rails, hand wash sink fixtures, soap dispensing levers, paper towel dispensing levers, forced air hand drying control button, and door latches for toilet stalls.

General Procedures

- a. Follow prescribed cleaning, sanitizing, and disinfecting procedures outlined in governing military publications such as TB MED 530 for food establishments and TB MED 531 for all other public facilities.
- b. For sanitizing and disinfecting products prepared on premises from a bulk stock—
 - (1) Use personal protective equipment as recommended on the product label.
 - (2) Prepare fresh sanitizing and disinfecting solutions daily. Mixing guidance for chlorine bleach is provided in the Tri-Service Food Code, provision 4-501.200, and TB MED 531, appendix B.
 - (3) Verify the product concentration each time a new batch is prepared and periodically throughout the day.
- c. Clean the surface to remove all visible soil and residues before applying sanitizer or disinfectant.
- d. Use separate wiping cloths for cleaning, sanitizing, and disinfecting tasks.
- e. Launder wiping cloths daily, and store wiping cloths in the sanitizing/disinfecting solution between uses.
- f. Wash hands after conducting cleaning, sanitizing, and disinfecting tasks.
- g. Provide hand sanitizers containing a minimum of 60% ethanol, and encourage customer use when entering a food establishment.
- h. Provide disposable disinfecting wipes for customers to use on common items such as shopping carts.

References

- CDC, COVID-19 (2019 Novel Coronavirus) Research Guide, available at: <https://www.cdc.gov/library/researchguides/2019NovelCoronavirus.html>.
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- Kampf, G, D Todt, S Pfaender, et.al. 2020. Persistence of coronaviruses on inanimate surfaces and their inactivation with biocidal agents, *Journal of Hospital Infection* 104, pages 246-251, available at: <https://www.sciencedirect.com/search/advanced?authors=G.%20Kampf&pub=Journal%20of%20Hospital%20Infection&cid=272390>.
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- DA. 2019. TB MED 531, Facility Sanitation Controls and Inspections, available at: https://armypubs.army.mil/ProductMaps/PubForm/TB_Cal.aspx.
- WHO. 2020. Coronavirus disease 2019 (COVID-19), Situation Report—32, 21 February 2020, available at: https://www.who.int/docs/default-source/coronaviruse/situation-reports/20200221-sitrep-32-covid-19.pdf?sfvrsn=4802d089_2.