



## Best Practices in Food Service Establishments to minimize the spread of the Novel Coronavirus (COVID-19)

Food businesses can play an important role in both protecting their employees and their customers from coronavirus infection by following these practices.

### Food Handlers

- Stay home when you are sick with fever, cough or shortness of breath.
- Cough and sneeze into your sleeve.
- Wash hands frequently and thoroughly.
- Avoid touching your mouth, nose and eyes.
- Maintain a safe distance between yourself and customers or workers (six feet or more).
- Train all employees on best practices.

### Customer Service

- Maintain a distance of at least six feet between dining parties by taking tables, chairs and barstools out of service. This is best accomplished by posting a notice or table tent.
- Provide alcohol based (60%) hand sanitizers for use by customers by placing them at convenient locations.
- Limit self-serve operations, such as salad bars, buffets, grab and go's and dispensers. Examples of how to limit are: having an employee plate and serve all items or replacing serving utensils and sanitizing sneeze guards frequently (hourly or more often).
- Items located in common areas that cannot be cleaned, such as magazines, books or games should be removed.

For additional information contact:  
**Butte-Silver Bow Health  
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### Cleaning and Sanitizing

#### Food Contact Services

- Ensure dishwasher and/or three-compartment sinks are used properly and have the appropriate level of sanitizer for the final rinse.
- Clean and sanitize food-contact surfaces frequently (at least every two hours).

#### Non-Food Contact Services

- Clean and sanitize frequently touched surfaces such as door handles, faucet handles, tables, chair backs, menus, counter tops, pens and cash machine key pads frequently throughout the day.
- Use an **EPA product approved for emerging viral pathogens** OR a diluted bleach solution OR alcohol solutions with at least 70% alcohol.
- A list of EPA products approved for emerging viral pathogens is available at [this link](#). Follow the instructions on the label (concentration, application method, contact time, etc.)
- **Diluted bleach solutions** can be used if appropriate for the surface. A bleach solution can be prepared by mixing: 5 tablespoons (1/3<sup>rd</sup> cup) bleach per gallon of water or 4 teaspoons bleach per quart of water. This is a stronger concentration than is recommended for food contact surfaces.
- If surfaces are dirty, they should be cleaned using a detergent or soap and water prior to sanitizing.

#### Linens, Aprons & other items that go in the Laundry

- Do not shake dirty laundry; this minimizes the possibility of dispersing virus through the air.
- Wash items as appropriate in accordance with the manufacturer's instructions. If possible, launder items using the warmest appropriate water setting for the items and dry items completely.
- Clean and disinfect hampers or other carts for transporting laundry according to the guidance above.