

COVID-19 Food Industry Guidelines



**Utah
RAPID RESPONSE
Team**
Human and Animal Food

Sanitation in your Facility

- Clean and sanitize customer-access areas multiple times throughout the day.
- Use a separate wiping cloth and sanitizing solution for customer-access areas.
- Frequently disinfect “touch points” such as doorknobs, other handles, shopping carts, and areas near cash registers at least daily.
- Clean and sanitize tongs and other utensils in self-service areas often throughout the day.
- Consider providing alcohol-based hand sanitizer at your facility entrance.



Hand Washing

- All hand washing should take 20-30 seconds and involve soap and water.
- Employees should cover coughs and sneezes with a tissue. If necessary, sneeze into a shirtsleeve, but NOT into hands. Discard tissues and wash hands immediately after each cough or sneeze.
- Employees should avoid touching eyes, nose, and mouth.
- Anytime a worker uses the bathroom, touches money, takes out the trash, cleans equipment, touches raw poultry, shrimp, and/or beef, entering in and out the kitchen, touch their eyes, nose or mouth, and changing any tasks they should wash their hands.



Employee Symptomatic or Diagnosed With COVID-19

- If a food employee is symptomatic (fever, cough, shortness of breath) or diagnosed, they should be sent home immediately, and stay at home for at least 14 days.
- Contact the Utah Department of Agriculture and Food or Local Health Department.
- The affected area where the employee worked **SHOULD BE CLOSED** until it is properly cleaned and sanitized.
- CDC recommendation for disinfecting areas is 5 tablespoons (1/3rd cup) bleach per gallon of water or 4 teaspoons bleach per quart of water.



Inside Your Establishment

- In store consumption or sit down food service is prohibited
- Follow the below information in regards to bulk bins:
 - self service bins and bins with scoops inside are prohibited
 - gravity fed bulk bins are allowed
- Provide consumers and employees with:
 - cart wipes
 - hand sanitizer - throughout your facility
 - disinfecting wipes at self checkout and checkout stands



COVID-19 Virus and Food

- Currently, dairy products, produce, food and animal feed have not been identified as a source of COVID-19 virus.
- On February 27, 2020 the US Food and Drug Administration (FDA) issued a Fact Statement informing the public that “FDA is not aware of any reports at this time of human illnesses that suggest COVID-19 can be transmitted by food or food packaging.”



Additional Resources

The situation around COVID-19 (novel coronavirus disease) in Utah continues to develop. For the most current information visit the following websites:

- **Utah Department of Agriculture and Food**- <https://ag.utah.gov/covid-19-news-and-updates/>
- **Utah Department of Health** -<https://coronavirus.utah.gov/>
- **Food and Drug Administration FAQ**- <https://www.fda.gov/emergency-preparedness-and-response/mcm-issues/coronavirus-disease-2019-covid-19-frequently-asked-questions>
- **Center for Disease Control**- <https://www.cdc.gov/>



Contact Information

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