

CORONAVIRUS

Restaurant Health Guidelines for COVID-19 Prevention

Coronaviruses (CoV)

are a family of viruses that cause the common cold as well as more severe diseases.

Source: World Health Organization

COVID-19

SARS-CoV-2 is a strain of coronavirus that had not been previously identified in humans until December 2019, making it a novel coronavirus. The disease caused by this virus is known as COVID-19.

Source: World Health Organization

Hygiene for Virus Containment

- 1 Encourage** employees to wash hands frequently with soap and water for at least 20 seconds, always before handing food; after using the bathroom; and after blowing their nose, coughing or sneezing.
- 2 Tell** employees to avoid touching their eyes, noses and mouth with unwashed hands.
- 3 Cover** your cough or sneeze with a tissue, then dispose of the tissue in the trash.
- 4 Make** sure there are plans and policies in place that will allow employees to stay home when they are sick.
- 5 Diligently** wipe down counters, tables and surfaces with disinfectant.

Source: National Center for Immunization and Respiratory Diseases



For Buffet Style Restaurants:

Have a server behind the buffet to serve the food.

Switch out spoons and serving utensils hourly or immediately upon contamination. Wash with hot soap and water.

Have customers disinfect their hands with sanitizer* before coming down the food line.



QUESTIONS?

Visit BuffaloTraceHealth.com for links to additional resources. If you need to speak with someone in person to ask questions you may call BTDHD at **1-606-564-9447** or the KY COVID-19 Hotline at **1-800-722-5725**



*The proper use of hand sanitizer is to rub it in until it dries in order to allow the friction to kill the germs.

Source: Buffalo Trace District Health Department