

FAQs and Guidelines

## **Food Service & Distribution**

**HEALTH** Department

Restaurants, cafeterias, food pantries, and other food establishments and distribution sites play an integral role in feeding Detroit's residents and visitors. Food establishments and distribution sites should take special care to protect their staff and avoid spreading COVID-19.

## **General Recommendations**

- Employees/volunteers who are sick or showing respiratory symptoms should not work until they are symptom free.
- Continue to regularly clean and sanitize any objects or surfaces that have been touched with special attention to surfaces that may have been touched by an ill worker/volunteer or customer/client.
- Follow safe food handling requirements, including handwashing with warm, soapy water for at least 20 seconds. Use a hand sanitizer that contains 60-95% alcohol when water and soap are unavailable.
- Avoid touching your eyes, nose or mouth with unwashed hands.
- Avoid shaking hands and limit physical distance with the public (6 feet).
- Avoid contact with people who are sick.
- Cover your mouth and nose with a tissue or upper sleeve when coughing or sneezing.
- Get a flu vaccine to protect from seasonal influenza.
- If you are in one of the following high-risk groups, stay at home as much as possible and avoid public settings with 50 people or more: Older adults, people with serious chronic medical conditions, heart disease, diabetes, lung disease

## Additional Considerations

- Make sure alcohol-based hand sanitizers and extra napkins are available for customers to use.
- Post COVID-19 guidance and educate employees/volunteers and the public on ways to prevent the spread of the virus.
- Limit service capacity to allow for distancing of at least 6 feet between customers/clients.

For Bodily Fluid Events: If a customer or employee vomits or has diarrhea, it is currently recommended that operations follow Norovirus Safety Protocols:

- Ensure the employee/volunteer who is cleaning up the area is using Personal Protective Equipment (PPE).
- Segregate the area that has been contaminated.
- Dispose of any food that has been exposed.
- Ensure any utensils that might have been exposed are cleaned and sanitized.
- Frequently clean and sanitize the area to include the floor, walls, and any other objects contaminated by the incident.
- Properly dispose of any equipment that was used to clean up the area.

## How Do I Prevent COVID-19?



sneezes, and people who are caring for you should wear a facemask if they enter your room. Learn what to do if you are sick.

 If you are NOT sick: You do not need to wear a facemask unless you are caring for someone who is sick (and they are not able to wear a facemask). Facemasks may be in short supply and they should be saved for caregivers.



 Clean and disinfect. Clean AND disinfect frequently touched surfaces daily. This includes tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets, and sinks. If surfaces are dirty, clean them: Use detergent or soap and water prior to disinfection.