

Food has not been identified as a likely source of COVID-19 infection at this time. However, it is important to follow current food safety standards to help protect food workers and customers from COVID-19. In addition, expanding your current food safety practices will help slow the spread of respiratory viruses in the community and help reduce working days lost due to illness.

- Stay home when you are sick with fever (100.4°F or greater, as measured with an oral thermometer), coughing, and difficulty breathing. Do not return to work until at least 72 hours after symptoms have gone away.
- Wash your hands thoroughly with soap and warm water for 20 seconds upon first arriving to work, after using the restroom, before and after eating, and frequently throughout the day. Avoid touching your eyes, nose or mouth.
- Alcohol-based (60%) hand sanitizers may be provided at convenient/accessible locations and used in addition to handwashing.
- Ensure dishwasher and/or three-compartment sinks are used properly and have the appropriate level of sanitizer for final rinse (50-100 PPM chlorine-based sanitizer, follow product label for other approved sanitizers).
- Use sanitizing solution (e.g., one teaspoon of unscented household bleach in a gallon of cool water) to frequently sanitize food contact surfaces and commonly touched surfaces and objects such as doorknobs, faucet handles, counter tops, and dining tables frequently throughout the day. Change the sanitizing solution often or when dirty.
- Actively monitor self-serve operations. To help reduce illness, monitor salad bars and buffets and wash, rinse, and sanitize tongs and other utensils frequently in self-service areas.
- Ensure sneeze guards are in place where required.

If you are a food business owner or a food worker and have questions related to your operation, please contact Spokane Regional Health District at 509.324.1560, ext. 2 or foodsafetyprogram@srhd.org. For the latest information, visit the following site: srhd.org/covid19 and Washington State Department of Health [Food Worker and Food Establishment Guidance](#).