

Digest of Regulatory Documents on Re-opening of the Food Service



Unlike foodborne viruses, SARS-CoV-2 is a virus that causes respiratory illness COVID-19. Foodborne exposure to this virus is not known to be a route of transmissionⁱ.



People

- Post infographics and enforce hand washing, covering coughs and sneezes, and the use of cloth face coverings when near other employees and customers.
- Ensure access to soap, sanitizers, paper towels for employees and customers.
- Institute measures to physically separate employees, customers.



High-contact Surfaces

- Routine cleaning with soap and water decreases viral load on surfaces, which reduces the risk of exposureⁱⁱ.
- Use EPA-approved disinfectantsⁱⁱⁱ. Follow manufacturer's instructions.



Shared Objects

- Shared objects should be cleaned and sanitized between use.
- Avoid sharing menus, utensils, condiments, etc. Consider disposable, digital or single-use.
- Use touchless payments. Clean and disinfect pens, counters, or hard surfaces between use or customers^{iv}.
- Ban using food and beverage containers or utensils brought in by customers.
- Increase circulation of outdoor air as much as possible when safe^v.



Gloves^v

- With appropriate hand hygiene, gloves are not necessary for workers who are not involved in food preparation^{vi}.
- If using gloves beyond food preparation, employees should wash their hands after removing gloves or after directly handling used food service items.
- Gloves should be replaced or sanitized after they were used to handle high-contact surfaces or common objects.



Receiving and Delivery^{vi,vii}

- Observe established food safety practices for time/temp control, preventing cross contamination, cleaning hands, no sick workers, and storage of food, etc.
- Establish designated pick-up zones.
- Practice social distancing when delivering food, e.g., offering “no touch” deliveries and sending text alerts or calling when deliveries have arrived. If contract-less delivery is not feasible, wearing face coverings should be enforced.
- High contact surfaces and objects need to be routinely sanitized and delivery drivers should avoid touching high contact surfaces at the destination with their hands (use shoulders, elbows, hips to open doors or knuckles for keypads).

For additional resources on COVID-19, regulatory digests and labor, and unabridged version of this document, visit: pma.com/topics/emergency-management To develop this digest, Produce Marketing Association synthesized the following CDC, EPA, FDA resources as well as National Restaurant Association reopening guidance.

i. [Food Safety and the Coronavirus Disease 2019](#)
ii. [Reopening Guidance for Cleaning and Disinfecting Public Spaces, Workplaces, Businesses, Schools, and Homes](#)
iii. [How does EPA know that the products on List N work on SARS-CoV-2?](#)
iv. [What Grocery and Food Retail Workers Need to Know about COVID-19](#)

v. [Interim Guidance for Restaurants and Bars](#)
vi. [What Grocery and Food Retail Workers Need to Know about COVID-19](#)
vii. [Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic](#)