

Clean and Disinfect Kitchen Facilities

Do you have a suspected or confirmed COVID-19 case?

If it has been:

- More than 7 days since the sick person was in the facility, you do not need to close. Clean and disinfect as you normally would.
- 7 days or less, you must close for 24 hours and clean. Follow the instructions below.

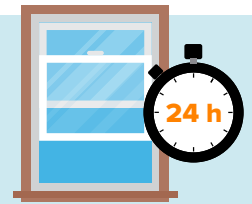
For confirmed cases:

- Provide a list of staff to us who were in close contact with sick person.
- All staff on the list should quarantine for 14 days and get tested.

1

Air out

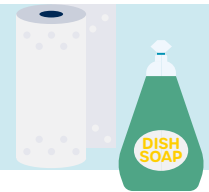
- Close affected area or facility for 24 hours or more if possible.
- Open doors and windows. Use fans to increase air flow.



2

Clean

- Clean dirty surfaces with soap and water.



3

Disinfect

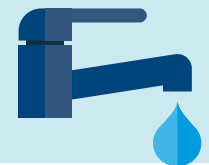
- Mix 1/3 cup bleach with 1-gallon cool water or use an EPA-approved disinfectant effective against COVID-19.
- Let sit for at least 1 minute on all surfaces.
- Make sure disinfectant can be used on food contact surfaces.
- Use protective gear and follow directions on labels.



4

Rinse

- Rinse off disinfectant with water.



5

Sanitize

- If you use the area for food prep, re-sanitize surfaces.
- Mix 1 teaspoon bleach with 1-gallon cool water.
- Allow to air dry.



For more information about cleaning and disinfecting for COVID-19, visit [cdc.gov](https://www.cdc.gov).

Learn more and stay updated at tpchd.org/coronavirus.