

COVID-19 Response



May 6, 2020 • Information for food prep sites.

Guidance for meal prep sites.

Daily check-ins.

Post flyers and remind staff and volunteers to complete [health checks](#) before they enter the kitchen.

Don't work if you have:

- A persistent cough.
- Shortness of breath or difficulty breathing.
- Fever, chills, muscle pain, headache, sore throat, loss of taste or smell.
- Had close contact with a confirmed COVID-19 case.

Minimize COVID-19 exposure risk during food prep.

Practice physical distancing.

Keep 6 feet separation between staff and volunteers and limit face-to-face contact time to less than 15 minutes.

Schedule the same staff and volunteers to work together.

Try not to mix groups. Consider alternating week schedules or morning and afternoon shifts.

Keep staff and volunteers in the same workstations and jobs (e.g. food prep, meal delivery, etc.).

If the kitchen has a suspected or confirmed case, this will help with cleaning and disinfecting and reduce close contacts.

Keep food prep staff (e.g. cooks) away from the public as much as possible.

Have other staff complete tasks like delivering and handing out meals.

Suspected or confirmed COVID-19 cases.

Notify the Health Department and close contacts.

- Call Tacoma-Pierce County Health Department at (253) 798-6410 to report the case.
- Notify the sick person's close contacts. Physical distancing helps reduce the number of close contacts.
- Close contacts should monitor their health for 14 days and avoid public places. They can return to work after 14 days if they aren't sick.

Cleaning and disinfecting

- Before cleaning, close the kitchen for 24 hours or longer if possible.
- Increase ventilation. Open windows or use fans.
- Discarding food isn't necessary. There is no evidence that COVID-19 is transmitted through food.
- Clean dirty surfaces with soap and water.
- Disinfect all surfaces with an [EPA-approved disinfectant](#) effective against COVID-19. Follow manufacturer's instructions, including PPE. Check the label to make sure it is safe for use on food contact surfaces.
 - You can also use a 1/3 cup bleach to 1-gallon cool water solution. Allow disinfectant solutions to sit for at least 1 minute or as directed by the manufacturer. Rinse off disinfectant thoroughly with water.
- Sanitize any food contact surfaces. Use an approved food establishment sanitizer such as bleach or quaternary ammonium. If using bleach, mix 1 teaspoon bleach per 1-gallon cool water. Apply to surfaces and let air dry.
- You may have to shift operations temporarily to another site. This allows you time to clean the area and identify all close contacts. If necessary, update the public of the temporary closure and provide locations of alternate sites.