



# COVID-19 Guidance

*For Food Establishments*

*Updated April 3, 2020*

## Guidance for Food Service Establishments Regarding COVID-19

The statewide “stay home” Executive Order No. 20-16 issued by Governor Laura Kelly on March 28 established that only those individuals or entities which are performing essential activities are exempt from the order. Restaurants, grocery stores, convenience stores and other food establishments are supplying food products and services which are essential functions and exempt from the statewide stay home order.

The Kansas Department of Agriculture recognizes the critical role that food establishments play in our communities. **However, these essential businesses must — to the extent possible without significant disruption to essential functions — make operational changes to protect customers and staff.** At this time, the decision whether to stay open or to close — and details about how to limit the services you are providing — is up to each individual business. Those that do remain open must follow protective measures.

### Can COVID-19 be spread through food?

There is currently no evidence of food or food packaging being associated transmission of COVID-19. However, food establishments play an important role in keeping employees and customers safe from infection by following personal and environmental hygiene practices.

### Have restaurants, bars, and other food establishments been ordered to close?

Not at this time. According to the CDC, transmission appears to be by “close-contact” and not by food. The statewide “stay home” order limits restaurants to preparing and serving food for takeout (including drive-thru pickup) and delivery. Businesses are also required, to the extent possible without significant disruption to essential functions, to maintain a 6-foot distance between individuals and follow other directives regarding social distancing, hygiene, and other efforts to slow the spread of COVID-19.

No self-serve food is allowed including coffee pots, fountain drink stations, self-dispensing beverage machines, lids and straws, self-serve condiments. Touchless payments should be encouraged when possible. For specific guidance on self-serve food and drink, see the KDHE guidance document at [http://www.kdheks.gov/coronavirus/toolkit/COVID-19\\_guidance\\_for\\_stores\\_with\\_self\\_service.pdf](http://www.kdheks.gov/coronavirus/toolkit/COVID-19_guidance_for_stores_with_self_service.pdf).

### Have grocery stores and/or convenience stores been ordered to close?

Not at this time. According to the CDC, transmission appears to be by “close-contact” and not by food. The statewide “stay home” order allows stores to sell groceries, including alcoholic beverages (not for on-site consumption). Businesses are also required, to the extent possible without significant

disruption to essential functions, to maintain a 6-foot distance between individuals and follow other directives regarding social distancing, hygiene, and other efforts to slow the spread of COVID-19.

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### **Have food processors or food warehouses been ordered to close?**

No, food processors and food warehouses are exempt from the stay home order. However, all companies and businesses are required, to the extent possible without significant disruption to essential functions, to maintain a 6-foot distance between individuals and follow other directives regarding social distancing, hygiene, and other efforts to slow the spread of COVID-19.

### **What does my senior meal site need to do differently?**

According to the CDC, transmission appears to be by “close-contact” and not by food. The statewide “stay home” allows meals to be prepared only on a takeout or delivery basis. Businesses and organizations are also required, to the extent possible without significant disruption to essential functions, to maintain a 6-foot distance between individuals and follow other directives regarding social distancing, hygiene, and other efforts to slow the spread of COVID-19.

### **Do I need to clean anything differently?**

We recommend following the CDC and KDHE guidance to routinely clean frequently touched surfaces according to the product’s use directions. Some examples of surfaces that should be cleaned frequently are:

- Doorknobs/door handles
- Tables, desks, and seats
- Handrails
- Touch surfaces of kiosks, ordering screens, and soda fountain push buttons

### **Keeping food employees and customers safe:**

- Ensure employees stay home if they are feeling sick (fever, coughing/shortness of breath), if they have a sick family member in their home, or if they have had close contact with a person who has confirmed COVID-19.
- Maintain social distancing of six (6) feet
- Wash hands often with soap and warm water for at least 20 seconds, especially after going to the bathroom; before eating; and after blowing your nose, coughing or sneezing.
- Make sure alcohol-based hand sanitizer with at least 60% alcohol is available for customers and employees to use if soap and water are not readily available.
- Provide customers with additional napkins or tissues to use when they cough or sneeze.
- Clean and disinfect frequently touched surfaces throughout the day, such as ordering screens, door handles, tables, or handrails.

- Ensure dishwasher and/or three-compartment sinks are used properly and contain the appropriate level of sanitizer and/or water temperature for final rinse.
- Ensure sneeze guards are in place where required.
- Monitor all locations where food is displayed.

### **What should I do in the event of a bodily fluid incident?**

- If a customer/employee vomits or has a diarrheal accident, use the same protocols used for Norovirus, including instructions for employees to follow for proper cleaning and sanitizing, as well as personal protective equipment.
- Have the supplies needed for cleanup on hand, including an approved disinfectant effective against viruses.
- Waste should be disposed of in an appropriate biohazard waste container.

For more information about COVID-19, and to sign up for updates, go to the Kansas Department of Health and Environment COVID-19 Resource Center at: [www.kdheks.gov/coronavirus](http://www.kdheks.gov/coronavirus).