What can be done at the establishment to help prevent the spread of COVID-19?

**Employee Screening**
- Screen employees before entering the facility. Ask all employees if they have a cough, fever, shortness of breath, sore throat, or any known contact with a known COVID-19 case. If they answer yes to any of these questions, they should not enter facility.

**Employee Actions**
- Frequently wash hands with soap and warm water for at least 20 seconds, especially after:
  - Going to the bathroom
  - Before and after eating
  - After touching eyes, nose, or mouth
  - After handling money or credit cards
  - After coughing or sneezing
  - When changing gloves
  - After contact with frequently touched surfaces
- Increased glove use when possible and changing gloves when necessary
- Avoid touching eyes, nose, and mouth
- Remain 6 feet away from others when possible

**Cleaning and Sanitizing**
- Continue to sanitize food contact surfaces as normally required.
- Disinfect frequently touched surfaces with an EPA registered disinfectant. Frequently touched surfaces include:
  - Handles of equipment, coolers, and doors
  - Service counters
  - Cash registers, credit card readers, touch screens
  - Sink faucets and toilets

EPA Registered disinfectants can be found at:
https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2

**Establishment Practices**
- Allow no more than 5 customers in the facility at one time.
- Ensure customers are remaining 6 feet apart.
- Take orders by phone or internet to minimize contact with the public.
- Prevent interactions with the public as much as possible when making deliveries, exchanging money, taking orders, etc.
- Make alcohol-based hand sanitizers available for customers and delivery drivers.
- Post sign at entrance informing customers that have a cough, fever, shortness of breath, sore throat, or any known contact with a known COVID-19 case to not enter establishment.