99999

In the workplace: Food prep area

29922

What to do

While in the food prep area, workers should do the following:

- Leave cell phones in the personal area; if a cell phone must be used, disinfect the phone with a sanitizing wipe and wash your hands with soap and water for 20 seconds after using it
- Follow applicable health code requirements for food preparation to prevent food-borne illness No additional food protection protocols are required for Covid-19
- Wash hands with soap and water for 20 seconds on arrival at the food prep station, frequently throughout the shift, and anytime they have touched a surface or object that may be contaminated
- Clean and sanitize or disinfect all surfaces at the food prep station before and after the shift
 - Wash, rinse, and sanitize food-contact surfaces-food-preparation surfaces, dishware, utensils, knives, cutting boards, timers-after use; tools made of porous materials, such as wood or cloth, should be cleaned with particular care
 - Food facilities must use EPA-registered "sanitizer" products, found <u>here</u>, for cleaning and sanitizing; prepare and use sanitizers according to label instructions
 - Frequently disinfect non-food-contact surfaces repeatedly touched by employees
 - A list of EPA-registered "disinfectant" products for Covid-19 can be found on the EPA website here
 - You can use certain products on surfaces that touch food, such as dishes, cooking utensils, and countertops
 - Check the product label guidelines for if and where these disinfectant products are safe and recommended for use in food establishments
 - EPA's list of disinfectants for use against SARS-CoV-2 tells you the types of surfaces on which you can safely use a disinfectant product
 - Some products require you to rinse the surface after disinfecting; check the product label to find out whether you need to rinse the surface after disinfection
 - Frequently clean and disinfect floors using EPA-registered disinfectants





Off Their Plate

