



NAVY AND MARINE CORPS PUBLIC HEALTH CENTER PREVENTION AND PROTECTION START HERE

General Food Service for COVID-19

Routine sanitation practices as provided in the 2019 Tri-Service Food Code (TB MED 530/NAVMED P-5010-1/AFMAN 48-147_IP) (TSFC) is effective in prevention of foodborne outbreaks and cross-contamination of food and food service equipment. As we deal with COVID-19, placing additional controls to elevate sanitation practices in food service facilities is key in reducing the possible spread from person to person and limiting the potential viability of the viruses on food establishment surfaces. At this time there is no evidence that COVID-19 can or has been spread using food as a vehicle.

What are some of the guidelines the food service facility can do reduce risk of transmission?

1. Practice good hygiene. Wash hands frequently but especially after touching raw food products, contaminated surfaces, and currency.
2. Store and cook foods as required by the TSFC. Properly cooked foods greatly reduce the potential that a human virus will be transmitted through foods.
3. Ensure the food establishment person in charge is extra vigilant when observing employees that may have signs of being ill. Follow the policies on ill employees as delineated in chapter two of the TSFC. Additional guidance can be found at: <https://www.med.navy.mil/sites/nmcphc/Documents/program-and-policy-support/Food-Employee-Exclusion-and-Restriction-Guidance.pdf>
4. Wash and sanitizing food service equipment when contaminated. Out of an abundance of caution these services should be sanitized every hour even if not contaminated while the facility is in operation. It is strongly recommended that the food service facility used approved sanitizer as prescribed in the TSFC. These products must be per manufacturers' specification and all safety precaution must be followed. Sanitizers are applied to food-contact surfaces and the nonfood-contact surface of food equipment. The following is example of sanitizers that can be used and the normal strength to achieve sufficient efficacy in removal of microbes.
 - a. Chlorine bleach sanitizing solution with a minimum concentration of 100 parts per million free available chlorine with a maximum of 200 parts per million. To be effective the product must remain WET on the surface for a minimum of 1-minute to allow proper sanitization.
 - b. Quaternary ammonium compounds (or QUATS) are prepared according to the manufacturer's label. Wet contact time to achieve proper sanitizing will vary by product; follow the manufacturer's label.
5. Disinfect high touch surfaces in customer areas after each meal period. Disinfection requires a higher degree of chemical strength and surface contact time. This create a higher risk to the employee and or customer. Proper safety precautions must be observed when using disinfection products. Use U.S. Environmental Protection Agency (EPA) registered Disinfecting Products Disinfectants to nonporous surfaces that are **not classified as food equipment**. Prepare chlorine bleach disinfecting solution with a minimum concentration of 1000 parts per million free available chlorine, with a minimum of 1 minute wet contact time required to achieve adequate disinfection. For alternate disinfecting products, refer to the EPA-registered disinfectants on List N: Disinfectants for Use Against SARS-CoV-2, available at: <https://www.epa.gov/pesticide-registration/selected-epa-registered-disinfectants>, or refer to the list of approved products with emerging viral pathogen claim, available at: <https://www.americanchemistry.com/Novel-Coronavirus-Fighting-Products-List.pdf>. Contact time to achieve an adequate level of disinfection will vary by product. Ensure treated surfaces remain wet for the contact time specified on the manufacturer's label.