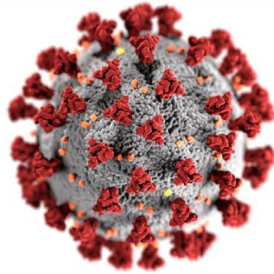


Best practices for safety of retail products, store and staff after re-opening



Based on our current scientific understanding

- Health and safety of staff after re-opening
- Safety of customers
- Safety of products
- Resources available

- Coronaviruses- generally spread person-to-person through respiratory droplets.
- Currently NO evidence that COVID-19 is transmitted through food or food packaging.
- May be possible to get COVID-19 by touching surface/object with virus on it and then touching mouth, nose, or possibly eyes
 - Not thought to be the main way the virus spreads.

- Learn: ensure you are following all guidance (particularly local public health dept)
- Listen: to workers and customers on their concerns
- Communicate: plans with workers, stakeholders, customers
- Evaluate and implement
 - Consider using a 3-phase approach to re-opening
 - 1) Minimal re-opening
 - 2) Re-opening with physical distancing
 - 3) Return to (new) normal

- Avoid close contact with others as much as possible (social distancing)
 - From other workers, delivery people, customers, etc
- Provide handwashing stations and encourage frequent handwashing
 - WHEN: particularly after blowing nose, coughing or sneezing, before eating or drinking (and after using restroom, before handling food)
 - Don't touch eyes, nose, mouth with un-washed hands
 - HOW: use soap and water, for at least 20 seconds

Proper hand washing



1. Wet hands



2. Use liquid soap



3. Lather, rub and count to 20



4. Rinse



5. Towel or air dry hands



6. Turn off taps with towel or your sleeve

- **Actively encourage sick employees to stay home!!**
- Provide PPE (cloth face coverings, gloves, etc) to workers and training on how to use
- Provide tissues and trash cans
- Plexi-glass shields for cashiers
 - No-cash payments if possible (ideally remote)
- Other modifications- specific to industry
 - Ex: restaurants- space out tables/chairs/block some booths
 - May have corporate guidance also

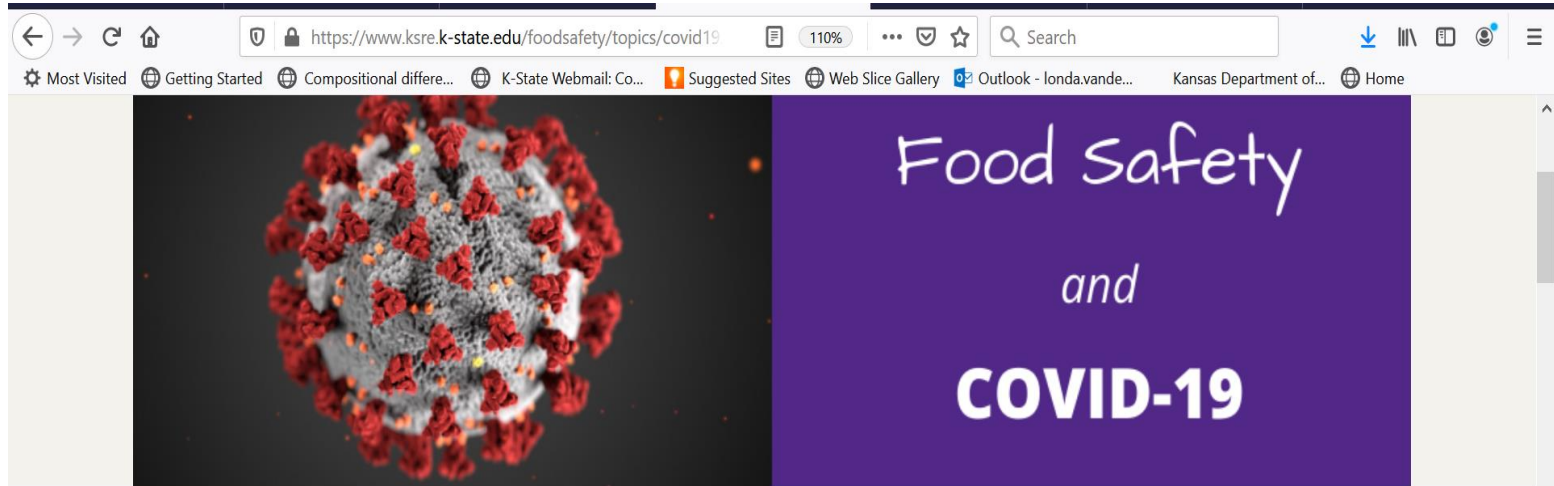
- Retail stores: disinfect cart handles
- Encourage customers not to come if sick
- Provide sanitizing wipes for customers
- Remind customers of social distancing
 - Put marks on floor for check-out areas
- Monitor number of people in building
- Clean and stock bathrooms more frequently
- Clean frequently touched surfaces often
 - Door handles, shelves, credit card terminal

- Encourage customers to “look at our products with your eyes, not your hands”
- Not well known how long coronavirus stays on surfaces
- Increase cleaning
 - Clean and disinfect store shelves, handles, etc

- If surfaces are dirty, clean with a detergent or soap and water prior to disinfection.
- Disinfect: EPA-approved product list against coronavirus:
www.epa.gov/sites/production/files/2020-03/documents/sars-cov-2-list_03-03-2020.pdf
 - Follow the manufacturer's instructions (e.g., concentration, application method, contact time, etc)
 - Bleach: 5 T bleach/ 1 gallon water

- [Safe Return KC: https://bit.ly/SafeReturnKC](https://bit.ly/SafeReturnKC)
- KDHE, local public health dept
- Local authorities
- Commerce Regional Project Managers <https://bit.ly/2YlslXr>
- CDC: www.cdc.gov/coronavirus/2019-ncov/community/reopen-guidance.html
- OSHA: www.osha.gov/Publications/OSHA3990.pdf
- Equal Employment Opportunity Commission (EEOC):
www.eeoc.gov/coronavirus/
- Trade association guidance

<https://www.ksre.k-state.edu/foodsafety/topics/covid19.html>



Home

People

Topics of Interest

4-H and Fairs

Animal Foods

At Risk Consumers

Cooking Outdoors

COVID-19

Disasters

Equipment

Food Safety and COVID-19

This website is to be a one-stop resource for information related to food safety and the COVID-19 pandemic. **Please know this site will be updated frequently as more information is available.**

[According to the Centers for Disease Control and Prevention](#)

Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets. Currently there is no evidence to support transmission of COVID-19 associated with food. Before preparing or eating food it is important to always wash your hands with soap and water for 20 seconds for general food safety. Throughout the day wash your hands after blowing your nose, coughing or sneezing, or going to the bathroom.

It may be possible that a person can get COVID-19 by touching a surface or object that has the virus on it and then touching their own mouth, nose, or possibly their eyes, but this is not thought to be the main way the virus

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