Food safety for food stands and restaurants in the COVID-19 era

Based on our current scientific understanding

Overview

- COVID-19 background
- Extra precautions for all food handlers in light of COVID-19- exempt and regulated (restaurants, etc)
- Food safety for fair food stands and exempt food vendors
- Resources available to KSRE agents

COVID-19 Background

- 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.

Protecting ourselves and others

- Avoid close contact with others (social distancing)
- Wash hands often
  - WHEN: especially after being in a public place, after blowing nose, coughing or sneezing, before eating or drinking (and after using restroom, before handling food, after changing diapers, etc)
  - DON'T touch eyes, nose, mouth with un-washed hands
  - HOW: use soap and water, for at least 20 seconds
    - Sing ABCs, Happy Birthday twice or other songs
    - Basic “normal” soap is fine

Washing hands

- Always have hand-washing site(s)
  - Running water, soap and clean single use towels located near toilet facilities and food handling areas
  - Wash hands for 20 seconds

Proper hand washing

1. Wet hands
2. Use liquid soap
3. Lather, rub and count it 20
4. Rinse
5. Towel or air dry hands
6. Turn off taps with towel or your elbow
Hand sanitizer

- If soap and water are not readily available
- Use a hand sanitizer with at least 60% alcohol
- Cover all surfaces of your hands and rub them together until they feel dry
- Soap and water is still the best protection!!!
- Can use hand sanitizer after hand washing also

COVID safety in any setting

- Actively encourage sick workers or customers to stay home!!
- Wear cloth face covering when in public
  - Particularly when hard to keep 6 feet distance
- Support respiratory etiquette and hand hygiene for workers and customers
  - Provide hand washing, hand sanitizer, tissues, trash cans, etc

Food Handling Guidelines for Exempt Food Vendors

Is a license required?

<table>
<thead>
<tr>
<th>Type of food sales</th>
<th>License required?</th>
</tr>
</thead>
<tbody>
<tr>
<td>Foods &amp; beverages intended for immediate consumption; for-profit; &gt;6 days/year</td>
<td>KDA Food Establishment license</td>
</tr>
<tr>
<td>Foods &amp; beverages intended for immediate consumption; for-profit; ≤6 days/year</td>
<td>No licensing required; must use sanitation and hygiene practices for exempt food establishments</td>
</tr>
<tr>
<td>Foods &amp; beverages intended for immediate consumption; by community groups for fundraising (4-H groups, school groups, etc). No staff paid by the proceeds of the food sales</td>
<td>No licensing required; must use sanitation and hygiene practices for exempt food establishments</td>
</tr>
<tr>
<td></td>
<td>No restriction on number of times done/year</td>
</tr>
</tbody>
</table>

KDA COVID guidance- food service

Suggested for exempt operations, required for regulated operations - restaurants, food trucks, etc

- Always check with local authorities if any items are stricter
- Maintain > 6 feet between groups of consumers
  - Can also use physical barriers between groups instead
  - Same for seating inside and outside
- Try to keep 6 feet between employees also
Guidance for any food service-2

- Follow current guidance on group size in any one area of establishment (<10 people as of May 22)
  - Not total occupancy, but in areas such as waiting area/entrance, check-out area, bathrooms, etc
  - No tables with more than 10 people

- Buffets, salad bars, self-serve drinks
  - Depends on local health authorities - check with them

Guidance for any food service-3

- As always - clean and sanitize facility, equipment, utensils according to Focus on Food Safety p 23

Cleaning and Sanitizing

Making 100 ppm Chlorine Solution is as easy as 1-2-3!

1 oz. bleach to 3 gal. water

Manual washing steps:

1. Wash
   - Clean and sanitize white linen
   - Pre-wash non-staining items

2. Rinse
   - Use hot (at least 110°F) soap water

3. Sanitize
   - Use 100 ppm chlorine or 200 ppm quaternary ammonium (mix with 75°F water)
   - Use appropriate immersion time

EPA list of disinfectants

List H. Products with Emerging Viral Pathogens AND Human Coronavirus claims for use against SARS-CoV-2

<table>
<thead>
<tr>
<th>EPA Number</th>
<th>Active Ingredient(s)</th>
<th>Product Name</th>
<th>Company</th>
<th>Claimed Viral Pathogens AND Human Coronavirus Claims for use against SARS-CoV-2</th>
<th>Use Site</th>
<th>Use Site Testing Data</th>
<th>Use Site Testing Date</th>
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<td>Sodium hypochlorite</td>
<td>Sodium Chloride</td>
<td>Sodium Hypochlorite</td>
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<td>Yes</td>
<td>05/19/2020</td>
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COVID cleaning- shared spaces

- Routinely clean all frequently touched surfaces: doorknobs, drawer handles, condiments, etc
- If surfaces are dirty, clean with a detergent or soap and water prior to disinfection.
- Disinfect: EPA-approved product list against coronavirus: https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2
  - Follow the manufacturer’s instructions (e.g., concentration, application method, contact time, etc

Food Stand Food Safety

- If possible, pre-portion/ prepackage items in bags before selling
- Encourage customers not to touch extra things

Routine food safety requirements- MF 3472

- 3 compartment sanitizing station present if needed (if need to re-use utensils)
Food Stand Food Safety-2

- Serving must occur under cover (tent, canopy, etc)
- Keep flies and pests off food (cover or protect)
- No bare hand contact with RTE food
  - Gloves, tongs, spoons, deli paper, etc
- Must wash hands
- Workers must be healthy
- Clean and sanitize all food contact surfaces
- Do not let customers dip into a sauce container that will be used by others
- Trash containers nearby

Food Stand Food Safety-3

- Use proper storing temperatures
  - >135F: storing hot foods
  - <41F: storing cold perishable foods
  - All perishable foods in temp danger zone >2 hours must be discarded.
  - Check temps hourly
- Use proper cooking temperatures (next page)
- If re-heating, heat to 165F within 2 hours

Food Preparation Critical Temperatures

- Maximum hot holding temperature is 135°F
- Maximum cold holding temperature is 41°F
- Poultry, stuffed sausages, stuffed meatloaf,
- Ground beef or pork, cooked
- Seafood, cooked
- Whole muscle meat, cooked
- Minimum hot holding
- Minimum cold holding
- Freezing
- Recommended frozen storage

Food Stand Food Safety-4

- Good practice- post list of ingredients and identify allergens
- Fire department may require working fire extinguisher

Resources for agents

- Can access slides and recording of this webinar
  - KSRE Food Safety and COVID website
  - Includes links to many other resources
  - www.ksre.ksu.edu/foodsafety/topics/covid19.html

Resources for agents

- Can access slides and recording of this webinar
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- ServSafe currently will not allow agents to teach remotely
  - ServSafe has their own online training available
- KDA Focus on Food Safety
  - Booklet and ppt available online- see next slide
  - Agents are welcome to use these materials
  - Lori Wuellner- uses materials with community groups
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- NDSU kids in the food stand materials
  - www.ag.ndsu.edu/food/learning-modules/kids-keeping-food-stands-safe

Kids keeping food stands safe

Questions?

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