Preparing in Case of COVID-19 Among Your Staff

July 21, 2020
Elliot Schlaich
## Covid Cases Among Food Workers in Allegheny County

<table>
<thead>
<tr>
<th>Period</th>
<th>Cases</th>
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<tbody>
<tr>
<td>May 1 - May 15</td>
<td>0</td>
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<tr>
<td>May 16 - May 31</td>
<td>7</td>
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<tr>
<td>Jun 1 - Jun 15</td>
<td>4</td>
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<tr>
<td>Jun 16 - Jun 30</td>
<td>20</td>
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<tr>
<td>Jul 1 - Jul 15</td>
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</table>
Prepare A Game Plan

• Know the plays in advance
  - Protect your staff now
  - Prepare in case someone gets sick

• Items to consider
  - Cleaning and Disinfection protocols
  - Staff Training
  - Customer Education
  - Details!!
Pre-Game (Things To Consider Now)

Prevention

Spaces

People

Chemicals
Chemicals

- Clean vs. Sanitize vs. Disinfect
- Effective against COVID-19?
  - Unscented Chlorine Bleach
    - Check concentration
      - Food Contact: Sanitize
      - Non-Food Contact: Disinfect
    - Other Disinfectants as Approved by EPA
- Have on Hand
- Train Staff in Use
  - Concentration
  - Equipment
- Beware of Cross Contamination!
Spaces - Make a Detailed Checklist in Advance

• Front of House
  - Customer Areas
    • Tables, chairs, handles, etc.
  - Staff Areas
    • Equipment, shelving, glassware, etc.

• Back of House
  - Prep Areas & Cook Line
    • Tables, jars, equipment, etc.
  - Walk in Coolers
    • Shelving, doors, etc.

• Restrooms
  - Stalls, fixtures, storage closets, etc.
People - Who Will Disinfect?

- **Outside contractors**
  - Not required
  - If using one, know in advance
    - Lead Time Required
    - Chemicals to be used
    - Methods to be used
    - Precautions required
  - Share your checklist with them to ensure all areas are adequately cleaned and disinfected

- **Staff**
  - Need to be trained on procedures
  - Need to be provided all required protective gear
  - Have redundancies in place
    - Multiple people should know each aspect in case a key member is the infected person
Prevention- Protect your staff to the best of your ability

- **Hand Washing**
- **Masks**
  - Both staff and customers!
  - Universal mask wearing is a simple and effective precaution
- **Barriers**
  - Cash register
  - Bar (at such time as it is permitted to have seating)
  - Pickup window
  - Consider face shields for wait staff

- **Stagger Shifts**
  - Arrivals
  - Departures
  - Breaks

- **Reservations if Possible**
  - Plan seating
  - Avoid crowds

- **Distancing**
  - Strive to give 6 feet between staff members
When the Time Comes...
Notify the ACHD Food Safety Program
(if you haven’t already heard from us)

412-578-8044

foodsafety@alleghenycounty.us
Ventilate the Space

Close for 24 hours or as long as practical & ventilate the space

- Allows virus loads to drop
- Reduces cleaners’ exposure
- Gives you time to
  - Review the plan
  - Prepare to execute
  - Identify close contacts who need to be excluded
- Close contacts must be excluded for 14 days
Exclude Close Contacts

- Anyone **within 6 feet** of the infected person
- For **15 minutes or more** while the person is infectious
- Someone is infectious starting **48 hours before symptoms appear**
- **Does not matter if masks were worn**
- **ACHD Contact Tracers will reach out** in the order information is received

https://tinyurl.com/ACHD-Isolation-Guidance
Clean and Disinfect

- The better you’ve planned, the easier this step will be
- Use your checklist
- Be thorough and complete
- Document your efforts
Ongoing Requirements

- Temperature Screenings
  - Daily
  - Pre-shift
  - All employees
  - Exclude anyone with a fever of 100.4 or more
Symptom Monitoring

Anyone with any symptom should stay home or be sent home:

- Fever or chills
- Cough
- Shortness of breath or difficulty breathing
- Fatigue
- Muscle or body aches
- Headache
- New loss of taste or smell
- Sore throat, Congestion or runny nose
- Nausea, vomiting, or diarrhea

https://tinyurl.com/CDC-Communications-Resources
Prevention- Protect your staff to the best of your ability

- **Hand Washing**
  - Frequent
  - Required

- **Masks**
  - Both staff and customers!
  - Universal mask wearing is a simple and effective precaution

- **Barriers**
  - Cash register
  - Bar (at such time as it is permitted to have seating)
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- **Distancing**
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Resources

- Food Safety Program: achd.net/food


- ACHD Covid Information for Food Establishments: https://tinyurl.com/Covid-for-food-establishments

Contact

412-578-8044

foodsafety@alleghenycounty.us