



Public Health
Prevent. Promote. Protect.



BRISTOL-BURLINGTON HEALTH DISTRICT

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Healthy People



Healthy Communities

CORONAVIRUS COVID 19 PREVENTIVE MEASURES FOR FOOD SERVICE ESTABLISHMENTS

COVID-19 is a new virus detected for the first time in 2019. COVID-19 causes fever, cough and/or shortness of breath. For most people, the virus has mild to moderate symptoms, but it can cause severe complications or death in vulnerable people. Everyone has a role in keeping our community healthy, and that includes our food service workers. Being prepared, sharing knowledge, and stepping up efforts for extra cleaning of high risk areas are simple steps to support a healthy work environment.

- **Review ill food worker policies with staff, reminding them to not come to work when sick.**
- **Review proper glove use with staff, reminding them to wash hands when changing gloves and use disposable gloves for cleaning and sanitizing.**
- **Post signage for proper handwashing using soap and warm water for at least 20 seconds at workplace entrances, restrooms, and break rooms. Provide tissues, waste baskets and hand sanitizer in areas where employees gather or meet.**
- **All employees must practice good handwashing and hygiene.**
- **Post signage at buffet lines reminding customers to wash hands after touching ladles/tongs prior to eating.**
- **Follow the instructions on your sanitizer and disinfectants for how long the surface needs to remain wet for it to be effective.**
- **If you use disinfectant wipes, use according to package directions. Do not reuse the wipes to wipe down multiple surfaces. Throw used wipes in the trash.**
- **Clean and sanitize surfaces that are frequently touched. Remote controls, counters, door knobs, bathroom surfaces, keyboards, tables, chairs, phones and tablets.**
- **Clean and sanitize all table tops, condiment dispensers, menus and objects between each usage by customers.**
- **Dish machines must be working properly with an approved sanitizer or hot water rinse.**
- **Review proper procedures for 3 bay sinks and sanitizers, including proper testing of sanitizer.**

COVID-19 is a rapidly changing situation. Keep updated by checking the websites listed below:

- Centers for Disease Control (CDC) website at <https://www.cdc.gov/coronavirus/2019-ncov/index.html>
- Bristol Burlington Health District at <https://bbhd.org/>

FAILURE TO COMPLY WITH THE STANDARDS NOTED ABOVE WILL RESULT IN IMMEDIATE CLOSURE OF THE BBHD LICENSED FOOD FACILITY