

Restaurant Information on COVID-19: March 19, 2020

Have restaurants, casinos and other places been closed?

Gov. Edwards has taken aggressive measures to reduce the spread of COVID-19 in Louisiana including the closing of casinos, bars and movie theaters and limiting restaurants to delivery, take out and drive-through orders only.

Guidance for restaurant employees

Restaurants will not be allowed to have patrons eat on-site. They will be limited to drive-thru, pick-up and delivery orders only.

Restaurants must follow these directives:

- Employees who are sick with a fever or respiratory symptoms should not go to work, nor work the drive-through window.
- For all other employees:
 - Wash hands frequently.
 - Do not touch customers' hands when passing food or drinks.
 - Use gloves for contact with money or credit cards. Gloves must be replaced between each customer interaction. If gloves are not available, then hand sanitizer between each customer interaction is acceptable.
 - Clean all frequently touched items, including keypads/touch screens at least hourly.
 - Wear gloves to handle money when clearing the register/cash drawer.

This is in effect until April 13, unless extended at a later date.

How long can the virus live on food from restaurants?

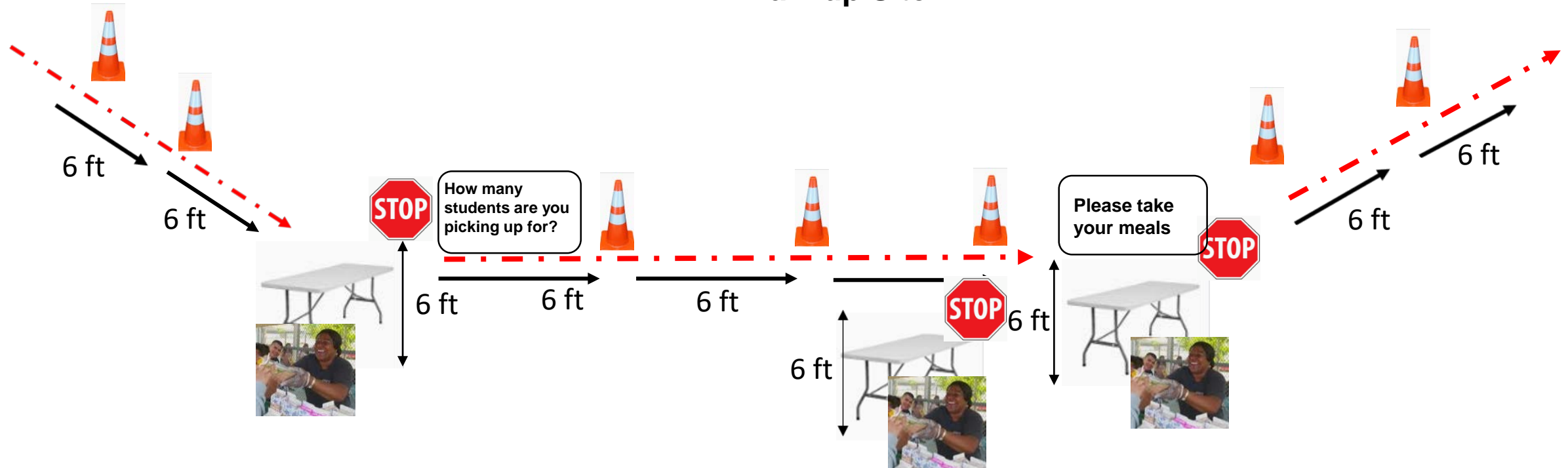
The coronavirus can be spread in a public restaurant as it can be spread in any public space. Whenever eating food, wash your hands and make sure you are eating in clean surroundings.

Resources

- For the most up-to-date information, visit www.cdc.gov/covid19.
- For more information about COVID-19 in Louisiana, visit <http://www.ldh.la.gov/coronavirus>
- For questions from the general public about COVID-19, call 211.

School Feeding Program Model for minimum PPE

Walk-up Site:



Concept is that individuals walk up and stop at the first station. If there are several individuals or families waiting in line there are markers (orange cones for this design) or could be as simple as tape or chalk on the ground marking the six foot distances for them to stop at in order to maintain a six foot distance from each other. Station one is equipped with at least a six foot table for safe distancing and signs that say:

“stop”

“and asks “how many students are you picking up for?”

Worker six feet away from the individuals relay the information to station two. Station two workers places the number of meals on at least a six foot table and steps away. Tables with meals are placed at least six feet apart to maintain social distancing.

Individuals retrieve their meals touching and grabbing only the meals and then exit the line. And the process is repeated. No PPE is necessary and the tables only need to be wiped down periodically or after being touched by someone grabbing their meals.

PUBLIC HEALTH EMERGENCY

Response for Retail Store Managers



BACKGROUND

In 2019, a new strain of the coronavirus was discovered. The disease associated with this new strain is known as COVID-19, and symptoms of the illness can range from fever and cough to more serious symptoms, such as pneumonia, which could be fatal.

To prevent infection from spreading, experts from the World Health Organization recommend proper hand-washing, covering your mouth and nose when coughing and sneezing, and avoiding close contact with anyone showing symptoms of respiratory illness.

WHAT ARE THE RISKS ASSOCIATED WITH RETAIL STORES DURING PUBLIC HEALTH EMERGENCIES?

Retail stores are some of the few establishments that remain open during public health emergencies. Consumers need to purchase essential supplies, including food and water. The known transmission routes of the new coronavirus are through either direct or indirect person-to-person contact.

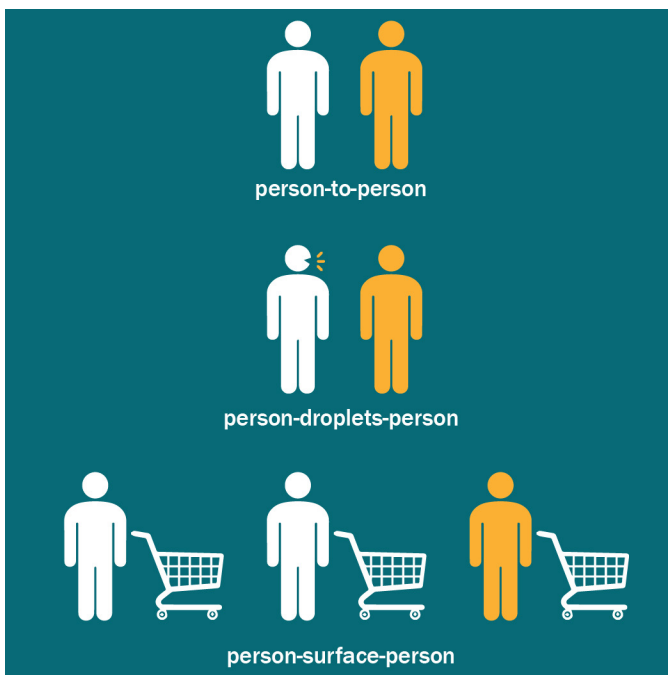


Fig 1. Transmission routes of the new coronavirus

Retail stores are normally densely populated, so there are plenty of opportunities for person-to-person contact among both employees and customers. Therefore, the managers of retail stores that remain open during public health emergencies must take extra precautions to prevent the virus from spreading.

IDENTIFY THE HIGH-RISK AREAS IN YOUR STORE

Because of the known mode of transmission, areas with a denser population of employees and customers have higher risks of transmission compared to lower traffic areas. For example, the produce area usually has more people than the pet supply area. High-risk areas are specific to each store. Therefore, it is critical to identify the high-risk areas in your store and design a cleaning and disinfection plan accordingly.

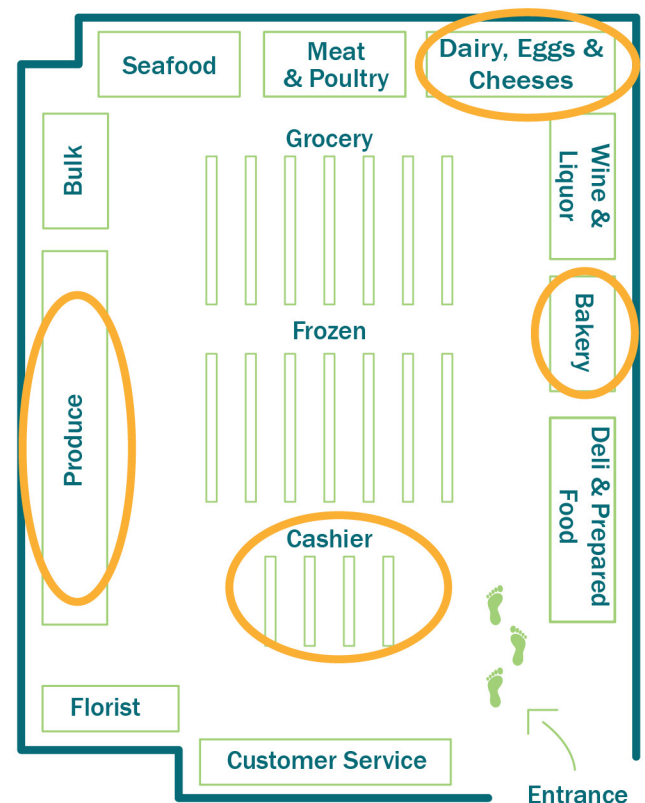


Fig. 2 Example of a store map and circled high-risk areas

FOOD TAKEOUT AND DELIVERY During a Public Health Emergency



BACKGROUND

On Monday, March 16, 2020, Louisiana Gov. John Bel Edwards limited restaurants to only delivery, takeout or drive-through service to limit the spread of the new coronavirus that causes COVID-19. Since this decision, restaurants are relying on takeout, self-delivery and third-party delivery, such as Waitr and Uber Eats, to get food to their customers. Even though the new coronavirus is not a foodborne virus — which means it may not be transferred from food — the proven transmission routes are direct or indirect person-to-person contact. Therefore, there is a need for strict measures to minimize the risk of infection transmission during food delivery.

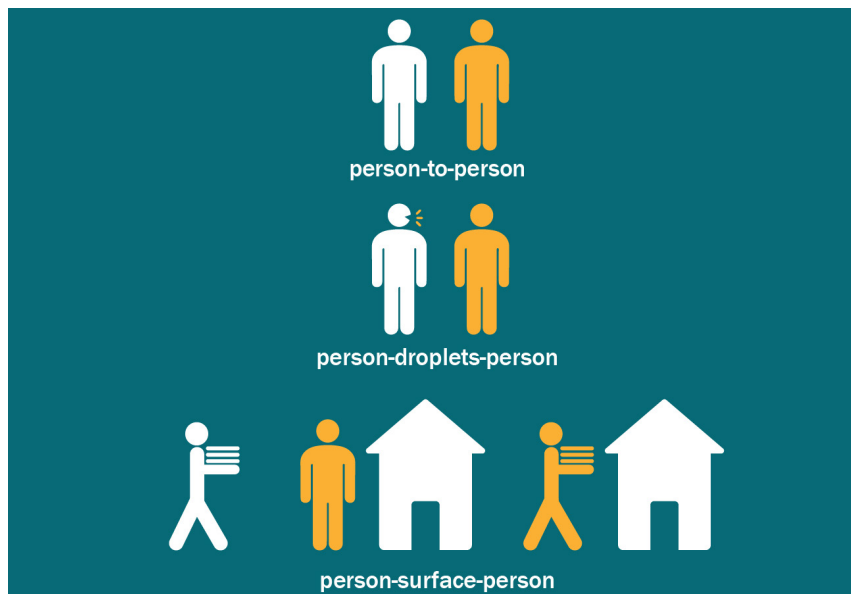
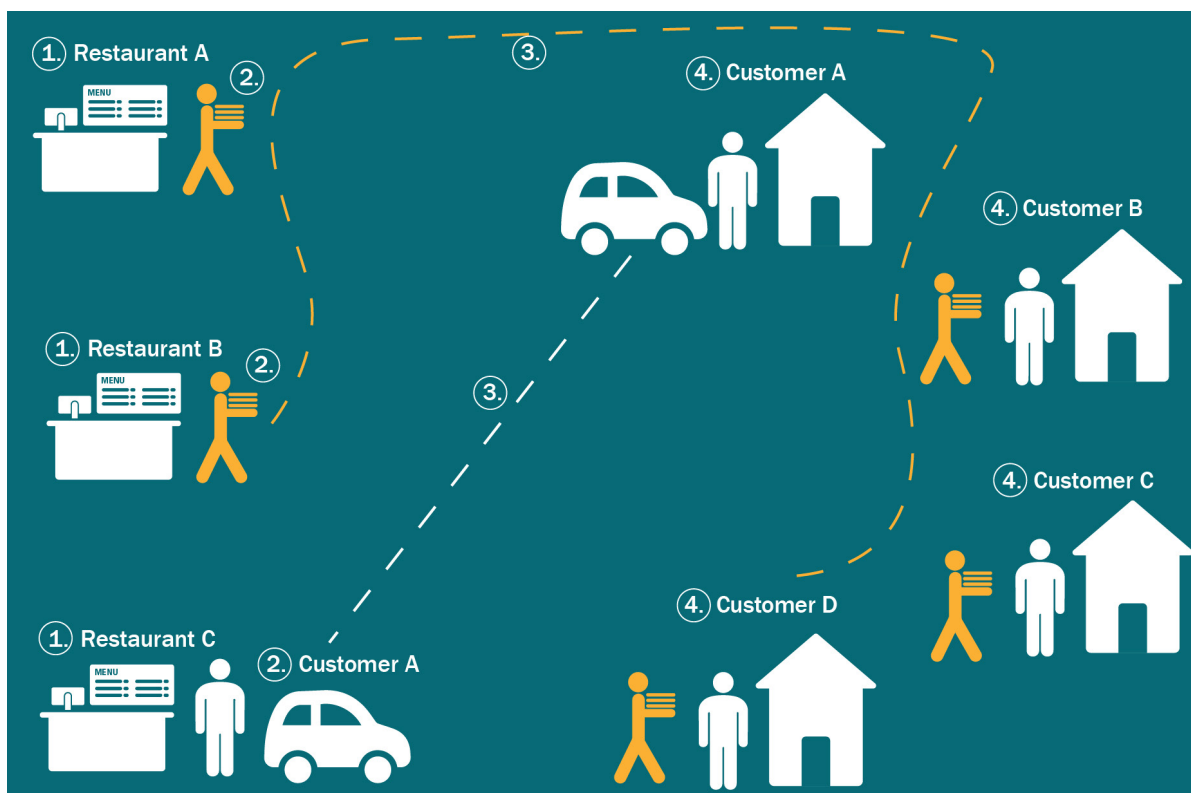


Fig. 1 The transmission routes of COVID-19



The normal routes for transferring food during takeout and delivery can be summarized in the following illustration.

1. When preparing food
2. When picking up items
3. When transporting food
4. When dropping off food

Fig. 2: A typical route taken during takeout and food delivery.

WHEN PREPARING FOOD

It is important to ensure that the people who are handling food are healthy. An employee temperature report is needed at the beginning of each shift. Any employee who is experiencing symptoms of COVID-19, such as fever, cough or shortness of breath, must be excluded from the establishment immediately. Standard sanitation operational procedures (SSOPs) need to be followed strictly.

When packing foods for delivery or takeout, minimize barehanded contact with food containers and delivery bags. Cover your mouth and nose when sneezing. Sneeze into your elbow or use a tissue. Change gloves afterward. Wash hands properly before putting on new gloves.

Clean and sanitize frequently touched surfaces such as the shelves and counter tops for grab-n-go food items. Utensils need to be in a sealed package.

WHEN PICKING UP ITEMS

All bags need to be clearly marked to reduce employee-to-customer or restaurant employee-to-delivery personnel contact. If communication is needed, both parties need to keep a safe distance of 6 feet, according to the Center of Disease Control and Prevention.

WHEN TRANSPORTING FOOD

If customers pick up takeout foods themselves and transport the food in their vehicles, they need to make sure that their vehicles are clean and sanitized. They should also put on hand sanitizer after placing food in the vehicle. Customers should sanitize the bags and thoroughly wash their hands when they get home.

If the food is delivered by a restaurant employee or through a third-party delivery system, the workers providing the delivery service should monitor their health conditions and refrain from providing the service if COVID-19 symptoms are detected. Make sure to clean and sanitize carrying bags between deliveries. Delivery workers should wash or sanitize their hands after picking up at each restaurant and after each delivery.

WHEN DROPPING OFF FOOD

Place the food bag on the front porch or tie it to the door handle to minimize person-to-person contact. If communication is needed, both parties need to keep a safe distance of 6 feet. Customers need to spray the bags after pickup from the porch and wash their hands thoroughly before removing food from the bag. Workers who delivered the food need to wash and/or sanitize their hands after each drop-off.

REFERENCES

[The Advocate. 2019. Louisiana steps up restrictions on bars, gyms; state warns people will die as coronavirus spreads.](#)

[Centers for Disease Control and Prevention \(CDC\). 2019. Coronavirus.](#)

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The easiest way to identify the higher traffic areas is to count the number of people (employees and customers) in each area during a 30-minute period. Security cameras can be used to avoid person-to-person contact. If the stores have sales data, the managers could analyze the items sold most often during a day or a week to determine the higher traffic areas.

The high-risk areas for customers of most stores may be shopping cart distribution areas, checkout areas or the fresh produce, bakery, dairy, egg and cheese sections. Employees' high-risk areas may include the food preparation room and employee break room areas. Lower risk areas may include the florist, pet supply, greeting card and gift areas.

Specific items in high-risk areas may include the cooler/freezer door handles, shopping cart handles, shelves, tables and chairs in sitting areas, and the credit card swipe machine.

IS A HIGHER CONCENTRATION OF THE DISINFECTANT BETTER?

Always follow the manufacturer's recommendations on the label for disinfectant concentrations. A more concentrated disinfectant does not necessarily result in a more efficient elimination of pathogens. The recommended concentrations by the manufacturer and regulatory agencies are set to achieve the optimal pathogen reduction. In addition, higher concentrations of disinfectant can lead to unsafe practices to the user.

For example, sodium hypochlorite (bleach) at a high concentration will result in an increase of pH. Studies have shown that bleach takes a longer time to kill viruses and bacteria at a higher pH. On the other hand, ethanol (alcohol) should be applied at a 70% concentration. Alcohol deactivates bacteria/ viruses because it can denature the proteins. Proteins are denatured more quickly when there is a certain amount of water present.

Always remember to check the disinfectant label for the recommended concentration and contact time.

HOW TO SAFELY USE ALCOHOL TO DISINFECT?

- A 70% alcohol solution can be safely used as disinfectant if spraying surfaces within a close range.
- Do not mix alcohol with other disinfectants, such as bleach.
- Do not use near an open flame.
- Do not spray into the air, especially in a less ventilated area.

WHAT OTHER DISINFECTANTS CAN BE USED?

The American Chemistry Council's Center for Biocide Chemistries has compiled a list of products that have been preapproved by the U.S. Environmental Protection Agency (EPA) for use against emerging enveloped viruses and can be used during the 2019 novel coronavirus (COVID-19) outbreak. This product list is not exhaustive but can be used by business owners, health professionals and the public to identify products suitable for use during the COVID-19 outbreak. To access the complete list of approved disinfectants, visit the [American Chemistry Council website \(Americanchemistry.com\)](https://www.americanchemistry.com).

Table 1. Recommended concentrations to disinfect NON-FOOD CONTACT surfaces for COVID-19.

Disinfectant	Recommended Concentration	Volume to prepare 1 gallon
Chlorine (assuming 5.25% sodium hypochlorite in chlorine bleach)	800 ppm*	1/3 cup
Alcohol (using 95% ethyl alcohol)	70%	3 quarts
Quats	800 ppm*	According to manufacturer instruction

*ppm = parts per million

Recommended preparation is based on the most common concentration available. Base your calculation on your disinfectant concentration.



Fig. 3 How to prepare disinfectant solution.

HOW FREQUENTLY SHOULD YOU DISINFECT THE STORE?

Higher risk (higher traffic) areas must be disinfected more often than the lower risk ones. Depending on the number of your employees and

customers, you may want to disinfect the high-risk areas every four hours or as frequently as needed. For low risk areas, you need to disinfect before restocking or at least once a day.

HOW TO PREPARE SITTING AREAS FOR EMPLOYEES AND CUSTOMERS

The recommended safe distance between people is 6 feet, according to the Centers for Disease Control. If you have a sitting area in your store, make sure you take out some of the chairs to allow 6 feet between each seat. If possible, leave one chair per table to minimize person-to-person contact. Post signs at the sitting area to remind employees or customers to keep a 6-foot distance while sitting. Temporary dividers can also be used if the seats cannot be taken out.

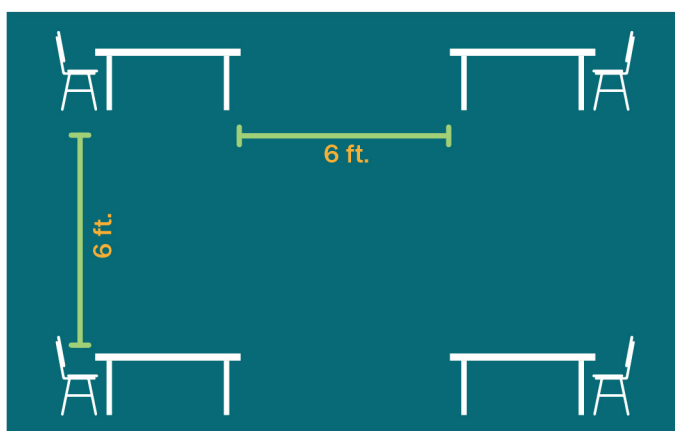


Fig.4 Example of sitting area with a safe distance

HOW TO MINIMIZE PERSON-TO-PERSON CONTACT IN THE STORE

Control customer flow. Allowing a certain number of customers to enter at a time can effectively reduce traffic within the store.

Encourage customers to use plastic bags when picking up fresh produce to minimize barehanded contact with foods. Make sure to disinfect the plastic bag rack frequently.

Post signs at the cashier or self-checkout stations to remind customers to keep a distance of 6 feet between one another when waiting in line.

Set up designated shopping hours for high-risk populations. For example, encourage the elderly to shop during early morning hours before crowds arrive.

REFERENCES

[American Chemistry Council. 2020. Novel Coronavirus \(COVID-19\)—Fighting Products.](#)

[Centers for Disease Control and Prevention \(CDC\). 2019. Coronavirus.](#)

[Centers for Disease Control and Prevention \(CDC\). 2008. Guideline for Disinfection and Sterilization in Healthcare Facilities.](#)

[World Health Organization \(WHO\). 2020. Coronavirus.](#)

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