

CLEANING TIPS FOR FOOD ESTABLISHMENTS TO HELP PREVENT THE SPREAD OF COVID-19

The cleaning and sanitizing you do reduces the spread of COVID-19, and helps to keep you and your customers safe. Here are some helpful reminders from the Office of Public Health Sanitarian Services. Don't forget: Cover your cough and wash your hands.

Cleaning and Sanitizing High Touch

Surfaces: Use [EPA registered disinfectants](#)

Food Service – Dining - Lobby

- Tables
- Chairs and high chairs
- Service trays/baskets
- Menus
- Drink stations (coffee and soda)/vending
- Door handles, push plates, hand railings
- Keypads
- Cash registers/touch screens
- Condiment containers
- Pens (do not share)

Kitchen and Food Preparation Area

- Door handles
- Walk-in and Reach-in cooler handles
- All scoops
- Plastic curtains
- Sink faucet handles
- Soap dispensers
- Dispenser handles
- Towel dispenser handles
- Bucket handles – lid touch points
- Keypads, headsets (do not share)
- Computers
- Windows

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Restrooms

- Door and stall handles
- Sink handles and toilet handles
- Soap dispensers and push plates
- Towel and tissue dispensers & handles
- Changing stations
- Garbage receptacle touch points

Take Away and Delivery Safety

- Minimize bare hand contact when packing food for delivery
- Recommended – seal packaging to avoid tampering before it gets to customer
- Clearly mark packaging
- Keep minimum 6-foot distance when picking up and delivering food
- Place the bag at the door or tie it to door handle

Keeping Yourself and Others Healthy

- Louisiana law prohibits employees from working when they have diarrhea, vomiting, sore throat, and fever.
- [Guidance for Restaurants - Employee Health Guidance – Covid-19](#)
- [Handwashing Signage](#)
- Use [EPA registered disinfectants](#).
- [Educate workers on refilling drinks or food containers while minimizing hand contact to rim.](#) Statefoodsafety.com
- [LSUAAGCenter Takeout and Delivery](#)