Food has **NOT** been identified as a likely source of COVID-19, however it can be spread between employees and customers.

- Do not work if you have COVID-19 symptoms:
  - Fever
  - Cough
  - Shortness of breath

- If you have been advised by the Health Department or your doctor to self-isolate or quarantine, you must not return to work until that period is over.

- Wash hands frequently with soap and warm water for **20 seconds**. Dry hands with a disposable paper towel:
  - Always wash your hands after touching your eyes, nose or mouth
  - Make sure handwashing stations are always stocked with soap and paper towels
  - Public restrooms and kitchen lavatories may need to be stocked more frequently

- Do not touch ready-to-eat foods with bare hands.

- Disinfect nonfood-contact surfaces and touchpoints such as menus, door knobs, tabletops, and condiment containers often:
  - Use chemicals approved by the EPA as effective against COVID-19 and follow label directions for disinfection: [https://www.epa.gov/coronavirus](https://www.epa.gov/coronavirus)
  - Use a separate wiping cloth and disinfection solution between public and food production areas
  - If using a chlorine bleach solution for disinfection, a concentration of 1000 to 5000 ppm (5 to 25 table spoons of household bleach per gallon of water) is effective
  - Follow the manufacturer’s instructions and consult with your chemical provider before using any chemicals

- To help customers reduce illness wash, rinse, and sanitize tongs and other utensils in self-service areas often throughout the day.

- Consider providing alcohol-based hand antiseptic rubs (with at least 60% ethyl alcohol) at the entrance to the facility.

For more information please visit:
- **Tennessee Department of Health (TDH):** [www.tn.gov/health](http://www.tn.gov/health)
- **Centers for Disease Control and Prevention (CDC):** [www.cdc.gov](http://www.cdc.gov)
- **Association for Food and Drug Officials (AFDO):** [www.afdo.org](http://www.afdo.org)