COVID-19 FAQ FOR FOODSERVICE
CLEANING AND DISINFECTION

There is no CDC report that novel coronavirus is transmitted through food, but evidence suggests it may remain viable for hours to days on surfaces. CDC recommends cleaning followed by disinfection as a best practice for prevention of COVID-19.

WHAT DISINFECTANTS AND SANITIZERS SHOULD BE USED?

- The EPA list of effective disinfectants can be found at: go.ncsu.edu/epacovid-19
- Check with chemical suppliers to see if sanitizers and disinfectants are on the lists, effective and if changes need to be made for them to be used effectively

HOW SHOULD SURFACES AND SELF-SERVICE AREAS BE HANDLED?

- EPA-registered commercial disinfectants should be used on the following as often as is practical:
  - Tables, chairs, counters and hand-rails
  - All self-service surfaces, including: buffet/salad bar lines, shakers, bottles, condiment stations, etc.
  - Restroom surfaces, including: doorknobs, faucets, handles, etc.
- Avoid wiping surfaces with water only; use a sanitizer or disinfectant.
- Utensils in self-service areas should be changed as often as possible. Management should assess how frequently they are used and make decisions.

WHAT SHOULD BE DONE IF A GUEST IS DIAGNOSED WITH COVID-19?

- Contact and coordinate with the health department, as they will want to trace both employee and guest contacts and can advise on guest messaging.
- CDC recommends if a facility has a known case of COVID-19 in their restaurant they should close that area off and wait as long as practical to begin cleaning and disinfecting.

Stay Informed: ext.vt.edu/covid-19updates