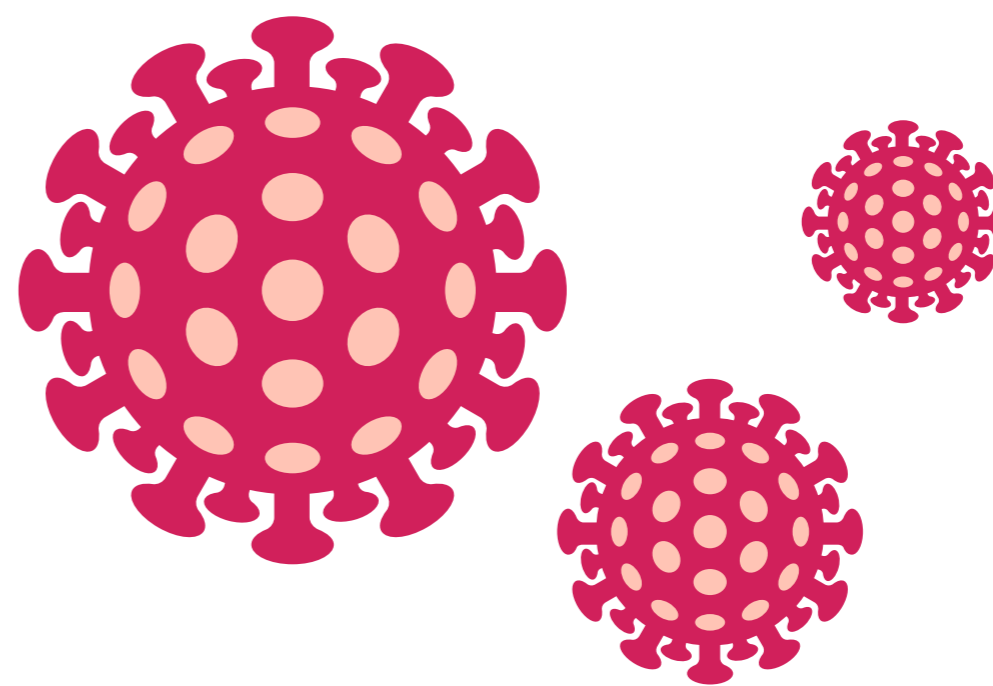


# COVID-19

## Coronavirus



### What is it?

Coronaviruses are a large family of viruses ranging from the common cold to more serious diseases such as MERS SARS. COVID-19 is a new strain of coronavirus discovered in 2019 that has not been previously identified in humans.

### Symptoms of COVID-19

- Can appear 2–14 days after exposure
- Can include fever, cough, and shortness of breath
- Emergency warning signs may include difficulty breathing, consistent pain or pressure in the chest, confusion or inability to move, and bluish lips or face

### Prevention

- Do not work with flu-like symptoms for at least 7 days after symptoms subside.
- Wash hands regularly with soap, hot water, and disposable towels, especially after using the restroom.
- Wear gloves when handling food and clean equipment. Wash hands at every glove change.
- Be vigilant with your personal hygiene. Do not touch your face, nose, or mouth.
- Do not keep personal food or drinks in food prep and storage areas.
- Do not shake hands or hug. Respect personal space for everyone.
- In known community spread areas, be prepared to have your temperature taken before starting work. Go home if your temperature is over 100°F or you have flu-like symptoms.

### Exposure Plan for Restaurants

1. Follow all directions of the local health department.
2. Employees who test positive for COVID-19 should be excluded from work and confined to home quarantine until cleared by the local health department or authority.
3. Test any co-workers who had close contact with infected employees during two weeks prior to symptoms.
4. The local health department will monitor quarantined employees and notify when they are cleared for work.
5. Thoroughly clean and disinfect all areas of the restaurant, from the front to the back. Wear gloves and wash hands after. The local health department may require additional personal protective equipment (PPE).
6. Keep a log to track employee health on a daily basis. Take employee temperatures before they start work with a thermal infrared thermometer. Send home and document any sick employees.
7. Establish and maintain a log for all areas that are cleaned and sanitized.

