#### DEPARTMENT OF AGRICULTURE

# COVID-19

## **Best Practices for Grocery Store Employees**

### Hand Washing

- Washing your hands is the best way to remove germs. Many germs spread because people don't wash their hands correctly.
- Use soap and water, scrub your hands for 20 seconds (say your ABCs), rinse then dry your hands with paper towels and use towels to turn off the faucet.

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#### When should you wash your hands?

- When moving in and out of the department. If you leave the department, even to put something on the shelf, wash your hands when you return. You don't want to bring any germs back in with you.
- When changing tasks or touching your face, cellphones, drinks, and other personal items.
- After going to the bathroom or taking breaks-wash your hands in the bathroom/breakroom and again when you come back to the department.

#### Social Distancing

- If possible, encourage online ordering and delivery or pickup instead of in-store shopping.
- Keep a distance of at least 6 feet between individuals. Try to separate employees into zones.
- Please see Strategies to Slow the Spread of COVID-19 in Minnesota (<u>https://www.health.state.mn.us/diseases/</u> <u>coronavirus/action.html</u>) for updated information.

#### Cleaning and sanitizing work surfaces

- Regularly clean high-touch surfaces like carts, cooler, freezer or oven handles, tables, light switches, faucets, point-of-sale systems, keyboards, telephones, deli cases, etc.
- We recommend using products with EPA-approved emerging viral pathogen claims:
  - » EPA's Registered Antimicrobial Products for Use Against Novel Coronavirus SARS-CoV-2, the Cause of COVID-19
- Always follow the manufacturer's instructions for cleaning and disinfection products. REMEMBER! Not all products are appropriate for food contact surfaces. Read the labels.
- If you mix your own quat or chlorine-based sanitizer, use your test strips to make sure its strong enough but not too strong. More is not better!

#### Wash, Rinse, and Sanitize all work surfaces

- Use soap and water first to clean off food, dirt, debris, and grease. If you don't remove the dirt and debris first, the sanitizer may not work. Then rinse with water and sanitize.
- Prevent personal items from being placed on work surfaces. Purses, cellphones, keys, water bottles and other personal items can contaminate your work surfaces. Store then in separate locations.