



# St. Joseph County Department of Health

*"Promoting physical and mental health and facilitating the prevention of disease, injury and disability for all St. Joseph County residents"*

## COVID-19 Retail Foodservice Customer Areas Touch Point Disinfection Recommendations

### RETAIL FOODSERVICE FACILITIES

Comprise of retail food establishments, grocery, and food events that are visited by the general public. Frequency of disinfection will vary based on customer traffic.

### CLEANING

Refers to the removal of dirt and impurities, including germs, from surfaces. Cleaning alone does not kill germs. By removing the germs, it decreases their number and therefore any risk of spreading infection.

### DISINFECTING

Works by using chemicals to kill germs on surfaces. This process does not necessarily clean dirty surfaces or remove germs. But killing germs remaining on a surface after cleaning further reduces any risk of spreading infection.

### EPA TESTED SANITIZERS AND DISINFECTANTS

Follow all manufacturer's directions, for example, mixing chemical concentrations, application and contact time.

<https://www.epa.gov/newsreleases/epa-releases-list-disinfectants-use-against-covid-19>

### DISPOSABLE GLOVES

An extra layer of protection during cleaning activities is advisable.

### PROPER HANDWASHING AFTER DISINFECTING CUSTOMER AREAS

Wash your hands frequently with soap and water for at least 20 seconds.

If you have any further questions or concerns, please contact the Food Services Unit of the St. Joseph County Department of Health

### RESTAURANTS

- o Door handles inside and outside.
- o Counters, railings, tables and chairs.
- o Touch screens, self-serve kiosks, credit card readers, change dispensers, keyboards.
- o Restroom doors, faucets, sinks, soap and paper towel dispensers, toilet flushers.
- o Self-service areas; drink dispensing equipment, condiment dispensers, beverage pitchers, single service utensil and napkin dispensers.
- o Table accessories; table pagers, table tents, menus, salt and pepper shakers
- o Self-service food dispensing equipment- microwaves, breakfast bar cooking equipment, buffet utensils, reach-in refrigeration handles.
- o To go areas, trays, reusable baskets
- o Light switches
- o Telephones
- o Play places and bounce houses

### GROCERY

- o Grocery cart handles
- o Disability scooters
- o Scales
- o Handles of self-serve freezers and coolers
- o Check-out lanes
- o Restroom fixtures
- o Door handles

SOURCE: Hamilton County Health Dept. Noblesville, IN

227 W. Jefferson Blvd. | 9<sup>th</sup> Fl.  
South Bend, IN 46601  
574.235.9721