



COVID-19 Foodservice GUIDANCE

Before changing your foodservice practices, ensure you are following the requirements outlined in the latest [Gov. Evers Emergency Orders](#).

EMPLOYEE HEALTH & HYGIENE

- Employees should self-monitor for fever and symptoms *before they arrive onsite*
- Do not allow sick employees to report to work (follow [CDC's Recommendations](#))
- Practice social distancing in the workplace
- Send home sick employees immediately
 - Clean and disinfect their workspace
 - Others at the facility with close contact should be considered exposed
- Emphasize effective hand hygiene, especially after going to the bathroom, before eating or preparing food, and after coughing/sneezing
- Avoid touching eyes, nose, and mouth
- Use gloves to prevent bare hand contact with ready-to-eat foods
- Cover coughs or sneezes with a tissue, then throw away tissue and wash hands



Questions?

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MANAGING OPERATIONS

- Frequently disinfect high touch surfaces (door knobs, equipment handles, counters, etc.) using disinfectants on [EPA's List](#)
- When changing your normal food activities, ensure:
 - Cooked foods reach proper internal temps
 - Hot foods are cooled rapidly for later use
 - The time foods being stored, displayed, or delivered are held in the danger zone (between 41°F and 135°F) is minimized
 - Proper training for employees with new or altered duties
- Verify ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers
- Follow 4 key steps to food safety: Clean, Separate, Cook, and Chill

MANAGING PICK-UP & DELIVERY

- Increase frequency of cleaning and disinfecting of high-touch surfaces
- Discontinue self-service bars, buffets, and beverage stations
- Encourage spacing between customers
- Practice social distancing when delivering food, e.g., offering “no touch” deliveries and sending text alerts/calling upon delivery
- Keep hot foods hot and cold foods cold by storing in appropriate transport vessels
- Clean and sanitize coolers and insulated bags used to deliver food