

## Guidance for Grocery, Convenience (“C”), Food Banks and Restaurants

*In accordance with Hopi Tribe Executive Order #002-2020. All Food Service Sanitation Inspections and follow-up ceased as of March 23, 2020. Permitting and correspondence have ceased as of March 25, 2020. All services are on hold until April 17, 2020.*

### **Reduce the risk of employees’ spreading COVID-19:**

1. Practice good hand hygiene and coughing/sneezing etiquette.
  - Hands should be washed often using proper technique.
  - Handwashing should include using soap and warm water, scrubbing all portions of hands and fingers for 20 seconds, rinsing with warm running water, and drying with a single-use towel.
  - Avoid touching your face as much as possible, specifically avoiding contact with eyes, nose and mouth with unwashed hands.
  - When sneezing or coughing, ensure that it is done into a tissue or one’s elbow. Properly wash hands immediately after disposing of tissue or coughing or sneezing.
2. Employees should stay home and contact their medical provider if they exhibit coughing, sneezing, fever, or shortness of breath.
3. In addition, employees with family members/caregivers with symptoms matching COVID-19 should also stay home and practice additional precautions, including wearing gloves when available, and washing hands thoroughly after providing care, cleaning, and before leaving the house.

### **Ensure that protocol is developed and steps are in place to address:**

- Social Distancing Requirements; stand 6 feet from other customers.
- Limiting persons on site to no more than 10 people at any given time.
- Discontinue self-serve items such as hot dogs, nachos, fountain drinks, pickles, and use of a microwave to re-heat warm-ups.
- Put up signage indicating that ill employees and customers should not enter the establishment.
- Train staff on which items need to be disinfected, and which items need to be sanitized. Always follow the manufacturer’s instructions.
- Reduce hours or increase staffing to allow adequate time to frequently clean and sanitize high touch areas such as door handles, **(entrances, display cooler, freezer handles)** ATM machines, Credit card readers, grocery carts/baskets.
  - Routinely clean and disinfect frequently touched surfaces, including menus and digital ordering systems, condiment containers, salt and pepper shakers, countertops, doors and door handles, etc., with the cleaners that are EPA-approved for emerging viral pathogens.
  - Use all cleaning products according to the directions on the label. Chlorine **disinfectant** can be made by using 1/3 cup of 5.25% household bleach and 1 gallon of water (1,000 ppm chlorine). This would be a different concentration from **sanitizer**. If using another concentration, follow manufacturer’s instructions.

- Surfaces that are visibly dirty should be cleaned with detergent and rinsed before being disinfected. Read labels and manufacturer's instructions to ensure that the appropriate contact time is being reached (will vary by product).
- Use disposable gloves when cleaning high touch surfaces. Ensure gloves are changed frequently when changing cleaning locations to avoid additional spread of contamination and wash hands immediately after removing gloves.

**Additional recommendations for stores with gas pumps.**

Make paper towels available through dispensers for people to use when grabbing the gas pump handle and direct staff to wipe it down with disinfectant every hour.