Cleaning tips for restaurants, food carts and other food service operations to help prevent the spread of COVID-19

The Oregon Health Authority received your questions about cleaning tips for COVID-19. You perform an important service when you follow food sanitation rules and safety practices. What you already do helps reduce the spread of COVID-19. You can use this tip sheet as a helpful reminder.

Salad bars and self-service

- Make sure that self-serve ready-to-eat foods have the right utensils that protect food from contamination.
- Make sure workers trained in food safety keep an eye on self-service areas, such as buffets and salad bars. For example, workers must remove food or utensils that become contaminated by consumers.
- Protect food on display from contamination by use of:
  - Packaging
  - Food or sneeze guards
  - Display cases
  - Other effective means

Cleaning and sanitizing of touch points

- Food service dining room and lobby
  - Tables, service trays, highchairs and chairs
  - Menus
  - Coffee and drink stations
  - Trash container touch points
  - Door handles, push plates and hand railings
- Keypads
- Cash register
- Phones
- Vending and ice machines
- Kiosk
- Restrooms
  - Door handles
  - Sink faucets and toilet handles
  - Soap dispenser push plates
  - Towel dispenser handle
  - Baby changing station
  - Trash container touch points
- Kitchen and back of house
  - Handles of all the equipment doors and operation push pads
  - Handles of dispensers (beverages, etc.)
  - Ice scoops
  - Door handles and push plates
  - Walk-in and other refrigerator or freezer handles
  - Walk-in plastic curtains
  - Handwashing sink and faucet handles
  - Soap dispenser push plate
How to keep yourself and others healthy

- The National Restaurant Association strongly recommends employees with fever, cough, sore throat or shortness of breath be restricted from work.
- Oregon law restricts employees from working when they have diarrhea, vomiting or sore throat with fever.
- Emphasize to workers to stay home when ill.
- Review personal hygiene, especially:
  - Hand washing
  - Cover your cough or sneeze with a tissue, then throw it away. If you don’t have a tissue, cough into your elbow. Also, wash your hands.
- Educate and inform workers about infection control.
- Review how to clean and sanitize hard surfaces.
- Educate workers how to refill a consumer’s cup or container without the pitcher, pot or lever touching the rim of the cup or container.
- Minimize bare hand contact of ready-to-eat foods.

Resources

- Oregon Department of Agriculture Pesticides Program Effective Disinfectants on Food Contact Surfaces list
- National Restaurant Association’s ServSafe flyer: CORONAVIRUS WHAT CAN YOU DO? (English and Spanish)
- Oregon Restaurant & Lodging Association (ORLA) Coronavirus Information and Resources web page
- Center for Biocide Chemistries Novel Coronavirus (COVID-19)—Fighting Products
- Washington State Department of Health COVID-19 Prevention Recommendations for Food Establishments

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Centers for Disease Control and Prevention (CDC)
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To find out more, go to healthoregon.org/coronavirus or call 211.