

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



- » Towel dispenser handle
- » 3 compartment sinks
- » Cleaning tools
- » Buckets
- » Keypad
- » Phone and handset
- » Computer
- » Windows



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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[Oregon Health Authority \(OHA\)](#)

[211](#)

To find out more, go to

healthoregon.org/coronavirus or call **211**.