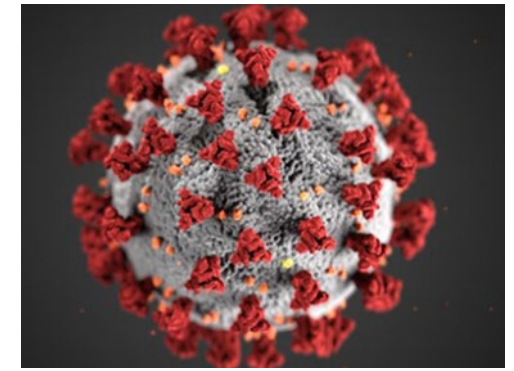


Learn more about COVID-19



CDC

- [CDC's Coronavirus Disease 2019 \(COVID-19\) page](#)
- [Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019](#)
- [Implementation of Mitigation Strategies for Communities with Local COVID-19 Transmission](#)

FDA

- [FDA's Coronavirus Disease 2019 \(COVID-19\) page](#)
- Submit your question(s) to [FDA's Food and Cosmetic Information Center \(FCIC\)](#)





Rhode Island's Food Safety Response to COVID-19

Brendalee Viveiros, MPH

4/3/2020

AFDO Webinar

Agenda



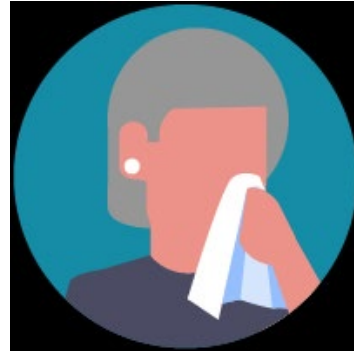
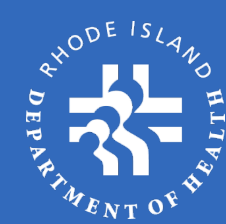
- Background
- Rhode Island Coronavirus Disease 2019
- Food Safety Guidance
- Communication Strategies
- CFP Staff
- Successes
- Challenges

Rhode Island



- RI population 1.056 million
- Centralized Structure
 - No LHDs
- Retail, Manufacturing, Shellfish, Dairy
- ~7,000 licensed facilities
- EHS-Net State, RRT

Coronavirus Disease 2019 (COVID-19) in Rhode Island



- First Rhode Island COVID-19 Case March 1st
- General message to Rhode Islanders to take precautions:
 - Wash your hands
 - Do not go to work if you are ill
 - Avoid close personal contact
- Already activated Incident Command System (ICS)

Photo Credit for images: CDC, 2020
<https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/prevention.html>

COVID-19: The Early Days



- Center for Food Protection (CFP) received several calls from Public.
 - ✓ Directed them to the RIDOH General Hotline or the RIDOH Infectious Disease Hotline
 - ✓ Streamlined through ICS
- Began keeping track of questions being asked from public.
- Lab started to become busy pretty early and we rearranged our surveillance samples to accommodate them.

Food Safety Guidance



- Developed Guidance March 12th (5 Cases at this time)
 - ✓ Encourages Health Screenings of employees
 - ✓ Proper Handwashing
 - ✓ Providing Alcohol-based Hand Sanitizers
 - ✓ Using sanitizer solution for frequently touched surfaces and objects
 - ✓ Check their dishwashers to ensure they are working
 - ✓ Sneeze guards
 - ✓ FDA Frequently Asked Questions

Link: [Coronavirus Disease 2019 \(COVID-19\) Guidance for Food Establishments](#)

Executive Order : Take out and Delivery Only



- March 16th the Governor banned on-premise food consumption for restaurants, bars, coffee shops, or other food establishments.
 - Can continue to conduct pick-up, drive-thru, and delivery.
- Developed new guidance:
 - ✓ Encourage curb-side pick up.
 - ✓ No Buffets and/or salad bars even if it will not be eaten on site.
 - ✓ Self-Service operations of unpackaged foods or beverages is not allowed.
 - ✓ Limited to 25 customers in a facility for pick up (excluding grocery stores).

Link: [Coronavirus Disease 2019 \(COVID-19\) Food Establishment Restrictions: Take-Out and Delivery Only](#)

Food Pantries and Homeless Shelter Guidance



- ✓ Recommended staff pre-bagging produce items
- ✓ Recommended menu-only options, where staff bag items for customers
- ✓ Limit the number of people in food pantry space to encourage social distancing.
- ✓ Recommended extending hours or open for an additional day.
- ✓ If your program has an appointment system, admit fewer people for each appointment and add additional appointment times.
- ✓ Consider increasing home delivery, if possible.
- ✓ Post pone food demos or samples.

Grocery Store and Market Guidance



- Provided posters for stores to hang to remind staff to
 - ✓ Wash Hands
 - ✓ Stop the Spread of Germs
 - ✓ Stay Home when You're Sick
- Hand Sanitizer for Employees
- Encourage Social Distancing
 - ✓ Six-Foot Markers
 - ✓ Break Rooms
- Additional staff/ More registers
- Environmental Cleaning
 - ✓ Frequently touched surfaces

Link: [Guidance for Grocery Stores and Markets for Coronavirus Disease 2019 \(COVID-19\)](#)

Food Processors



- ✓ Food Processor Checklist
 - Developed by Cornell University
- ✓ FDA Frequently Asked Questions
- ✓ Protect Your Workforce Guidance

Link: [Food Processor Guidance](#)



Communication Strategies



- ✓ Everything had to go through ICS to be approved
 - Streamline messaging from RIDOH
- ✓ MailChimp to email all licensed food establishments
- ✓ RIDOH Social Media
 - Facebook
 - Twitter
- ✓ RIDOH Food Safety Webpage
- ✓ Calling facilities with no email addresses



- Telework Options and flexibility with sick time
- Limited Inspections:
 - ✓ Employee Health
 - ✓ Providing Guidance
 - ✓ Encouraging Social Distancing
 - ✓ Take-out and Delivery only
- Environmental and/or Foodborne Illness Complaints
- Several staff have been pulled into ICS
- Screening Questionnaire for Calling Facilities
- Very Dynamic-Changing frequently

Successes



- RI RRT Emergency Response
 - ✓ Points of Contact
 - ✓ Lines of Communications
 - ✓ procedures established
- Using resources from FDA, CDC, Academia, and other State and Local Health Departments
- ICS Structure helped to streamline messaging
 - ✓ Consistency



Challenges



- Dynamic Response
 - ✓ Guidance documents were outdated quickly
 - ✓ Messaging is changing frequently
- Different executive orders in every state
- Different guidance in different states
 - ✓ Challenging for stores with several locations in different states
- Unknowns



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When the Strip Goes Dark: Efforts to Keep Food Safe

Lauren DiPrete, MPH, REHS
Southern Nevada Health District

Topics

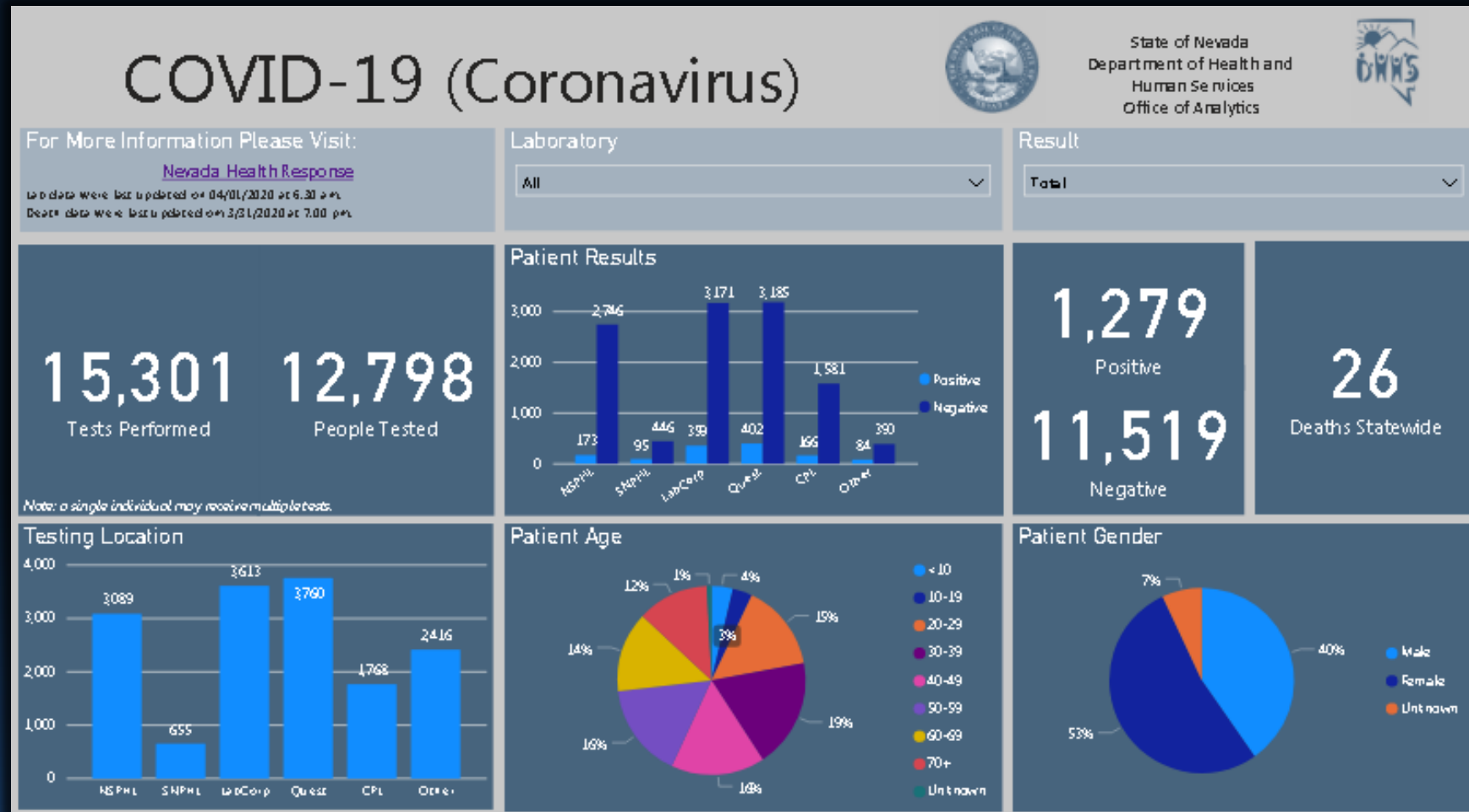
- How Industry Has Shifted
- How Regulating Has Shifted
- Guidance and Outreach

Southern Nevada Health District



- Population: 2.2 million
 - Visitors: 4.2 million
- Food permits: 21,000
- Food inspectors: 52
- A, B, C, Closure grading system
 - 92% pass with A

State Stats as of April 1st



<https://nvhealthresponse.nv.gov/>

Stay *for*
HOME ~~MEANS~~ NEVADA.

STATE DIRECTIVES

Dynamic Situation



The screenshot shows the official website of Nevada Governor Steve Sisolak. The header includes the NV.gov logo and the text "Nevada Governor Steve Sisolak". A navigation bar contains links for "About", "Newsroom", "Boards", "Contact", and "Official Items". The main content area is titled "Emergency Orders" and lists ten orders, each with a date and a link to the full document. The orders are listed in descending chronological order from March 29, 2020, to March 5, 2020.

- [2020-03-29 - COVID-19 Declaration of Emergency Directive 008](#)
- [2020-03-24 - COVID-19 Declaration of Emergency Directive 007](#)
- [2020-03-22 - COVID-19 Declaration of Emergency Directive 006](#)
- [2020-03-20 - COVID-19 DPS DEM Emergency Regulations](#)
- [2020-03-20 - COVID-19 Declaration of Emergency Directive 005](#)
- [2020-03-20 - COVID-19 Declaration of Emergency Directive 004](#)
- [2020-03-20 - COVID-19 Declaration of Emergency Directive 003](#)
- [2020-03-18 - COVID-19 Declaration of Emergency Directive 002](#)
- [2020-03-15 - COVID-19 Declaration of Emergency Directive 001](#)
- [2020-03-12 - COVID-19 Declaration of Emergency](#)
- [2020-03-05 - Emergency Regulation to Protect Nevadans from Increa](#)

http://gov.nv.gov/News/Emergency_Orders/2020/2020-03-20_-_COVID-19_Declaration_of_Emergency_Directive_003/

SNHD Educating, Not Enforcing Governor's Orders

Top stories



Clark County suspends
14 business licenses for
defying shutdown order

Las Vegas Sun
2 days ago



Licenses of 14 Clark
County businesses
suspended for defying
Nevada shutdown order

KSNV
1 day ago



Clark County suspends
business licenses for
defying shutdown

KOLO
1 day ago

→ [More for non essential business shut down metro in clark county](#)

<https://www.google.com/search>

INDUSTRY CHANGES

Industry Changes



- Requirements:
 - No Dining In
 - 6' Apart
- Here:
 - Service at door
 - Paper to-go menus
 - Hand sanitizer provided

Visual Aids for 6' Spacing



Drive-Thru Farmer's Market



<https://vegas.eater.com/2020/3/24/21192840/downtown-summerlin-farmers-market-drive-thru-covid-19>

REGULATING FROM 6' AWAY

Regulating

- Routine inspections are continuing
- Inspectors can choose:
 - 1. Inspect as usual
 - 2. Educational survey
 - 3. Office project
 - 4. ICS Response

1. Inspections

- At inspector's discretion
- Maintain 6 feet of distance
- Do not collect a signature
 - Email report and have operator respond to confirm receipt
- Fees for downgrades have been suspended

2. Survey

- At inspector's discretion
- Can be done from dining room
- Provide education
 - Foodborne illness risk factors
 - COVID-19 prevention
 - Provide handouts

3. Project

- Must further the mission of EH
- Inspectors can bring their ideas for approval
- Examples:
 - Developing handouts
 - COVID-19 related or not
 - Translating
 - Updating policies
 - Reviewing upcoming regulation changes

4. ICS Response

- Assist with disease investigation
 - Reaching out to cases and contacts
- Contacting facilities with exposure
 - Re: appropriate disinfection
- Shelter and food bank assistance
- Childcare center education
- Legionella prevention at closed hotels

Restaurant Response to SNHD

- Either:
 - Surprised/Stressed/Overwhelmed
 - Welcoming/Sense of Normalcy/Access to Expert
- Lots of COVID-19 questions
- Handwashing violations appear to be down*
 - *Anecdotal, not confirmed
- Note: Fewer inspections are being conducted
 - Education over regulation

RESOURCES AND OUTREACH

Website Resources

- COVID-19 Guidance for Food Establishments – *English*
 - COVID-19 Guidance for Food Establishments – *Spanish*
 - COVID-19 Guidance for Food Establishments – *Simplified Chinese*
 - COVID-19 Guidance for Food Establishments – *Traditional Chinese*
- COVID-19 Infographic
- Guidelines for Safe Food Handling During COVID-19 Outbreak
- COVID-19 Screening Questionnaire for Food Employees
- Guidelines for Facilities Electing to Self-Close
- Guidelines for Take-out and Curbside Pick-up
- Guidance for Delivery Drivers
- Do Not Use Personal Containers sign
- Re-opening Checklist

COVID-19 Guidance for Food Establishments



General information

Coronavirus disease 2019 (COVID-19) is a respiratory illness that can spread from person to person. There are many types of human coronaviruses, including some that commonly cause mild upper-respiratory tract illnesses. COVID-19 is a new disease, caused by a novel (or new) coronavirus that has not previously been seen in humans.

How you can help prevent the spread of COVID-19

The Centers for Disease Control and Prevention (CDC) does not recommend that people who are well wear a facemask to protect themselves from respiratory diseases, including COVID-19. Facemasks should be used by people who show symptoms of COVID-19 to help prevent the spread of the disease to others.

CDC recommends everyday preventive actions for everyone, including service industry workers and customers:

- Avoid close contact with people who are sick.
- Avoid touching your eyes, nose, and mouth.
- Stay home when you are sick.
- Cover your cough or sneeze with a tissue, then throw the tissue in the trash.
- Clean and disinfect frequently touched objects and surfaces.
- Wash your hands often with soap and water for at least 20 seconds, especially after going to the bathroom, before eating, and after blowing your nose, coughing, or sneezing.

Actively encourage sick employees to stay home

In addition to your employee health policy excluding or restricting food handlers with vomiting, diarrhea, fever with sore throat, infected wounds on the hands and arms, and jaundice, watch for the following symptoms:

- Fever
- Cough
- Shortness of breath

Employees who have symptoms of acute respiratory illness are recommended to stay home and not come to work until they are free of fever (100.4° F [37.8° C] or greater using an oral thermometer), signs of a fever, and any other symptoms for at least 24 hours, without the use of fever-reducing or other symptom-altering medicines (e.g. cough suppressants). Employees should notify their supervisor and stay home if they are sick.

Do not require a health care provider's note for employees who are sick with acute respiratory illness to validate their illness or to return to work, as health care provider offices and medical facilities may be extremely busy and not able to provide such documentation in a timely way.

Maintain flexible policies that permit employees to stay home to care for a sick family member. Employers should be aware that more employees may need to stay at home to care for sick children or other sick family members than is usual.

Business should review CDC's interim guidance for businesses and employers for planning and responding to COVID-19 and the FDA's Retail Food Protection: Employee Health and Personal Hygiene Handbook.

COVID-19 and Food

Currently, there is no evidence of food or food packaging being associated with transmission of COVID-19. However, the virus that causes COVID-19 is spreading from person-to-person in some communities in the U.S. The CDC recommends that if you are sick, stay home until you are better and no longer pose a risk of infecting others.

Anyone handling, preparing and serving food should always follow safe food handling procedures, such as washing hands and surfaces often.

COVID-19 Guidance for Food Establishments

◀ Continued from previous page

Perform routine environmental cleaning

CDC recommends routine cleaning of all frequently touched surfaces in the workplace, such as workstations, countertops, and doorknobs. Use the cleaning agents that are usually used in these areas and follow the directions on the label. No additional disinfection beyond routine cleaning is recommended at this time.

Disinfection expected to be effective against COVID-19

Sanitizers (such as QUAT and chlorine) used at concentrations with dilution levels for food contact surfaces are not effective against COVID-19. The CDC recommends the cleaning and disinfection of rooms or areas those with suspected or confirmed COVID-19 have visited.

Follow the manufacturer's instructions for all cleaning and disinfection products (e.g., concentration, application method and contact time, etc.). Wear disposable gloves when cleaning and disinfecting surfaces. Gloves should be discarded after each cleaning. Clean hands immediately after gloves are removed. Consult the manufacturer's instructions for cleaning and disinfection products used for application instructions, additional personal protective equipment requirements, and proper ventilation.

If surfaces are dirty, they should be cleaned using a detergent or soap and water prior to disinfection. For disinfection, diluted household bleach solutions, alcohol solutions with at least 70% alcohol, and most common EPA-registered household disinfectants should be effective.

- Unexpired household bleach will be effective against coronaviruses if appropriate for the surface when properly diluted. Never mix household bleach with ammonia or any other cleanser. Prepare a bleach solution by mixing:
 - 5 tablespoons (1/3 cup) bleach per gallon of water or
 - 4 teaspoons bleach per quart of water
- Products with EPA-approved emerging viral pathogens claims are expected to be effective against COVID-19 based on data for harder to kill viruses.

After disinfection-level chemicals are used on food

contact surfaces, they must be washed, rinsed, and sanitized with chemicals and concentrations approved for food contact surfaces.

Food Handler Safety Training Card

In an effort to increase social distancing as a response to the COVID-19 pandemic, the Food Handler Safety Training Card (Health Card) program is suspended until May 1, 2020. Food Handlers will not be required to have their cards with them, and new employees or employees that need to renew their cards will be able to temporarily work without cards.

Links

General information

CDC: www.cdc.gov/covid-19

FDA: www.fda.gov/emergency-preparedness-and-response/mcm-issues/coronavirus-disease-2019-covid-19

SNHD: www.snhd.info/coronavirus

Guidance for businesses and employers

www.cdc.gov/coronavirus/2019-ncov/community/guidance-business-response.html?CDC_AA_reVVsl=https%3A%2F%2Fwww.cdc.gov%2Fcoronavirus%2F2019-ncov%2Fspecific-groups%2Fguidance-business-response.html

Cleaning and disinfection recommendations

www.cdc.gov/coronavirus/2019-ncov/community/organizations/cleaning-disinfection.html

List of disinfectants

www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2

Rev. 3.19.2020



Guidelines for Safe Food Handling During COVID-19 Outbreak

To reduce the spread of COVID-19 and comply with Governor Sisolak's Executive Order, food establishments shall **cease on-site dining** and only serve customers through a **take-out, drive-through, curbside pickup, or delivery**. In addition to SNHD's *Regulations Governing the Sanitation of Food Establishments*, the following public health practices are recommended:

- **Prevent the Spread of COVID-19** – The virus is thought to spread mainly from person-to-person through respiratory droplets produced when an infected person coughs or sneezes. Protect yourself and others with the following guidelines:
 - Practice social distancing by avoiding large gatherings and maintaining distance (approximately six feet) from others when possible.
 - Avoid touching your eyes, nose, and mouth.
 - Cover your cough or sneeze with a tissue, then throw the tissue in the trash.
 - Ask that guests maintain adequate social distancing of six feet of personal space.
 - Minimize line formation and the amount of people gathered inside.
 - Stagger pick-up times for orders.
 - Use a text message or email to let your customer know when to come inside.
 - Go electronic, if possible. Limit payments and receipts to online transactions.
- **Handwashing**
 - Wash hands before starting food preparation tasks.
 - Wear single-use gloves or use other barriers while working with ready-to-eat (RTE) foods.
 - Wash hands prior to putting on gloves.
 - Wash hands or use an alcohol-based hand sanitizer with at least 60% alcohol after in-person transactions.
 - Hand sanitizer should **not** be used to replace hand washing.
- **Food Preparation** – There is no current evidence to support the transmission of COVID-19 associated with food or food packaging. It may be possible that a person can get COVID-19 by touching a surface or object that has the virus on it and then touching their mouth, nose, or possibly eyes, but this is not thought to be the main way the virus spreads. The coronavirus is mostly spread from one person to another through respiratory droplets; however, it's always critical to follow food safety practices to prevent foodborne illness.
 - Maintain time/temperature control for safety (TCS) foods at the correct temperatures while awaiting pick-up. As always, keep hot foods **Hot** (135°F or hotter) and cold foods **Cold** (41°F or colder).
 - Protect food and food contact surfaces from contamination:
 - Discontinue use of customer self-service buffet, salad bars, and condiment stations with common use utensils such as tongs or spoons or communal touch surfaces such as pumps.



Guidelines for Safe Food Handling During COVID-19 Outbreak

- Remove single-use utensils from self-service areas. To minimize contact:
 - Ask customers if they need utensils before including them in the order.
 - Use commercially sealed utensils, if available.
 - Wash hands and use single-use gloves when wrapping to-go utensils.
 - Self-service areas with single-use utensils, such as deli tissues, are acceptable.
- Take-out containers are single-use and should not be washed, rinsed, and sanitized.
- Discourage the use of customer's personal items such as reusable bags, cups, and containers.
- Prevent packaged condiments from coming into direct contact with open foods.
 - Follow SNHD "[Guidelines for Take-out and Curbside Pick-Up](#)."
- **Cleaning and Sanitizing** – Use the cleaning and sanitizing chemicals approved for food establishments and follow the directions on the label for food contact surfaces.
 - Consider a more frequent cleaning and sanitizing schedule for non-food contact surfaces that are high touch, such as: workstations, doorknobs, pens, soda fountain touchpoints, touchscreens for electronic payments and point of sale terminals, and countertops or racks used to stage orders.
- **Disinfection** – Disinfection is recommended for rooms or areas that people with suspected or confirmed COVID-19 have visited. Follow Centers for Disease Control and Prevention (CDC) recommendations "[Environmental Cleaning and Disinfection Recommendations](#)" using a disinfectant on the [EPA's List N](#). Follow the manufacturer's instructions for all products (e.g., concentration, application method and contact time, etc.).
 - After disinfection-level chemicals are used on food contact surfaces, they must be washed, rinsed, and sanitized with chemicals and concentrations approved for food contact surfaces.
- **Food Handlers** – Continue your employee health policy of excluding or restricting food handlers with vomiting, diarrhea, fever with sore throat, infected wounds on the hands and arms, and jaundice. In addition:
 - **Employees with laboratory-confirmed COVID-19 shall be excluded.** If an employee is confirmed to have COVID-19, employers should inform fellow employees of their possible exposure to COVID-19 in the workplace but maintain confidentiality.
 - Employees should not return to work until **ALL THREE** things have happened:
 - No fever for at least three full days without the use of medicine that reduces fever AND
 - Other symptoms such as cough or shortness of breath have improved AND
 - At least 7 days have passed since the first symptoms appeared.
 - **Employees who have symptoms of fever, cough, or shortness of breath should notify their supervisor and stay home.**
 - Sick employees should follow CDC recommendations for "[What To Do if You Are Sick](#)."





Take-Out and Curbside Pick-Up Guidelines

To reduce the spread of COVID-19 and comply with Governor Sisolak's Executive Order, food establishments shall **cease on-site dining** and only serve customers through a **take-out, drive-through, curbside pickup, or delivery**. The following public health practices are recommended:

Guidelines

1. DO take customer orders online, by phone, or in-person.
 - Customers may stand in line if staff can monitor the line to maintain 6-foot social distancing. It's also recommended to place signs.
 - Ask as much information as possible for curbside pick-up to help identify customer's cars for easier hand off.
2. DO follow current guidelines about limiting number of customers inside the facility.
3. DO encourage online payments and receipts to minimize social contact and wait times during pick-up.
4. DO ensure that a safe distance is maintained when taking payments, if payment is made on site.
5. DO designate specific staff for take-out and curbside pick-up and provide proper training regarding order taking and proper handling of orders.
6. DO provide allocated parking spaces that are closer to the facility for curbside pick-up.
7. DO practice social distancing when handing over orders, at least 6 feet should be maintained. Limit person to person interaction by:
 - Use a text message or email to let your customer know when to come inside to get their order.
 - Providing an area outside to place orders for curbside pick-up.
 - Place food into unoccupied seat of a customer's car through an open window.
8. DO clean and sanitize commonly touched surfaces including pens, doorknobs, handles, and tablets.
 - Consider having separate containers for sanitized and used pens.
9. DO remove single-use items from the customer self-service area.
10. DO NOT allow sick employees to work.
11. DO NOT allow bare-hand contact with ready-to-eat foods.
12. DO NOT shake hands, high-five, or fist bump with customers. Limit physical contact.
13. DO NOT touch mouth, nose or eyes.
14. DO NOT open orders for confirmation. When possible, provide secure packaging for orders.
 - Mark orders with customer or menu item names.
 - Clear lids may be used to identify orders.
15. DO NOT allow customers to use their personal containers.
16. DO NOT allow customer to consume food on site including outdoor seating areas.

COVID-19 Screening Questionnaire for Food Establishment Employees

Screening employees daily can help in preventing the spread of the coronavirus in the workplace. The following is a list of recommended questions that can be used to screen employees for COVID-19.

Each day, before the start of the shift, ask each employee the following questions:

1. Do you have a fever (100.4°F or higher), or a sense of having a fever?	YES / NO
2. Do you have a new cough that you cannot attribute to another health condition?	YES / NO
3. Do you have new shortness of breath that you cannot attribute to another health condition?	YES / NO
4. Have you come into close contact (within 6 feet) with someone who has a laboratory confirmed COVID-19 diagnosis in the past 14 days?	YES / NO

If an employee answers **YES** to **ANY** of the above questions, exclude the employee from work.

- Sick employees should follow CDC-recommended steps: [What To Do If You Are Sick](#)
- Employees who test positive for COVID-19 should not return to work until the criteria to discontinue home isolation are met: [Discontinuation of Home Isolation for Persons with COVID-19](#)
- Employees who have had close contact with a laboratory confirmed COVID-19 case for an extended period of time should be excluded from work for 14 days: [Public Health Recommendations for People in U.S. Communities Exposed to a Person with Known or Suspected COVID-19, other than Health Workers or other Critical Infrastructure Workers](#)
- For general guidance for businesses, see: [CDC Interim Guidance for Businesses and Employers to Plan and Respond to Coronavirus Disease 2019 \(COVID-19\)](#)

If an employee answered **NO** to **ALL** the above screening questions, allow the employee to start their shift and remind them to:

- ✓ Wash hands properly when necessary.
- ✓ Not shake hands or make direct contact with any other employees or customers.
- ✓ Continue to practice social distancing.

The above recommendations are specific to the COVID-19 outbreak and should be used **in addition** to your employee health policy excluding or restricting food handlers with vomiting, diarrhea, fever with a sore throat, infected wounds on the hands and arms, and jaundice.

- Resources are getting less wordy, more streamlined
- Topics are becoming more specific

In the Works

- Internal
 - List of closed facilities (ongoing)
- External
 - What to Do After an Employee Tests Positive
 - Translation

Outreach



All resources posted to website



Emails to permit holders



Routine press conferences



Social media



Educational field surveys



THANK YOU

snhd.info/ferl

DIPRETE@SNHD.ORG

<https://twitter.com/WynnLasVegas/status/1244896520308064256/video/1>





Environmental Health: COVID-19 Response

Danny Ripley & D.J. Irving, MPH, REHS
AFDO Boots On the Ground Webinar
4/3/2020

Overview



State Structure



Executive Order Summary



Environmental Health Response

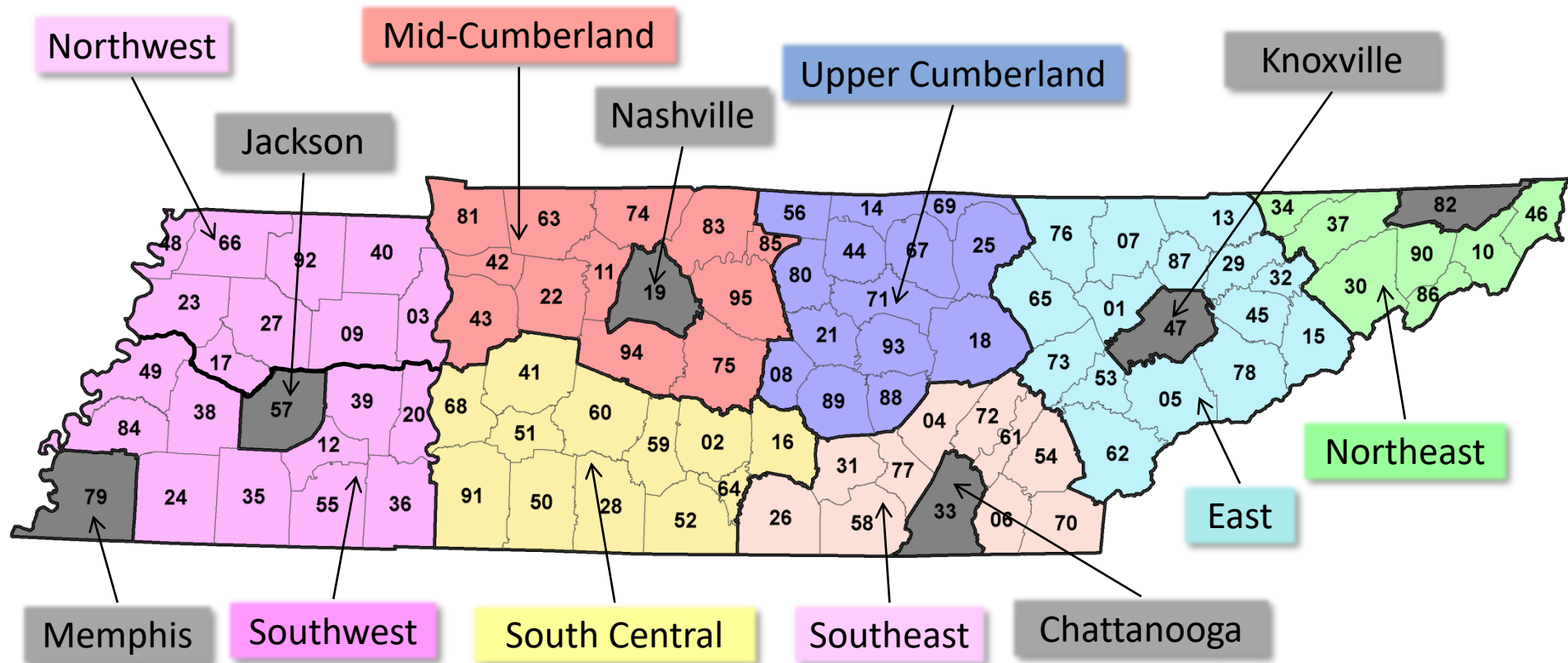


Guidance Documents Developed



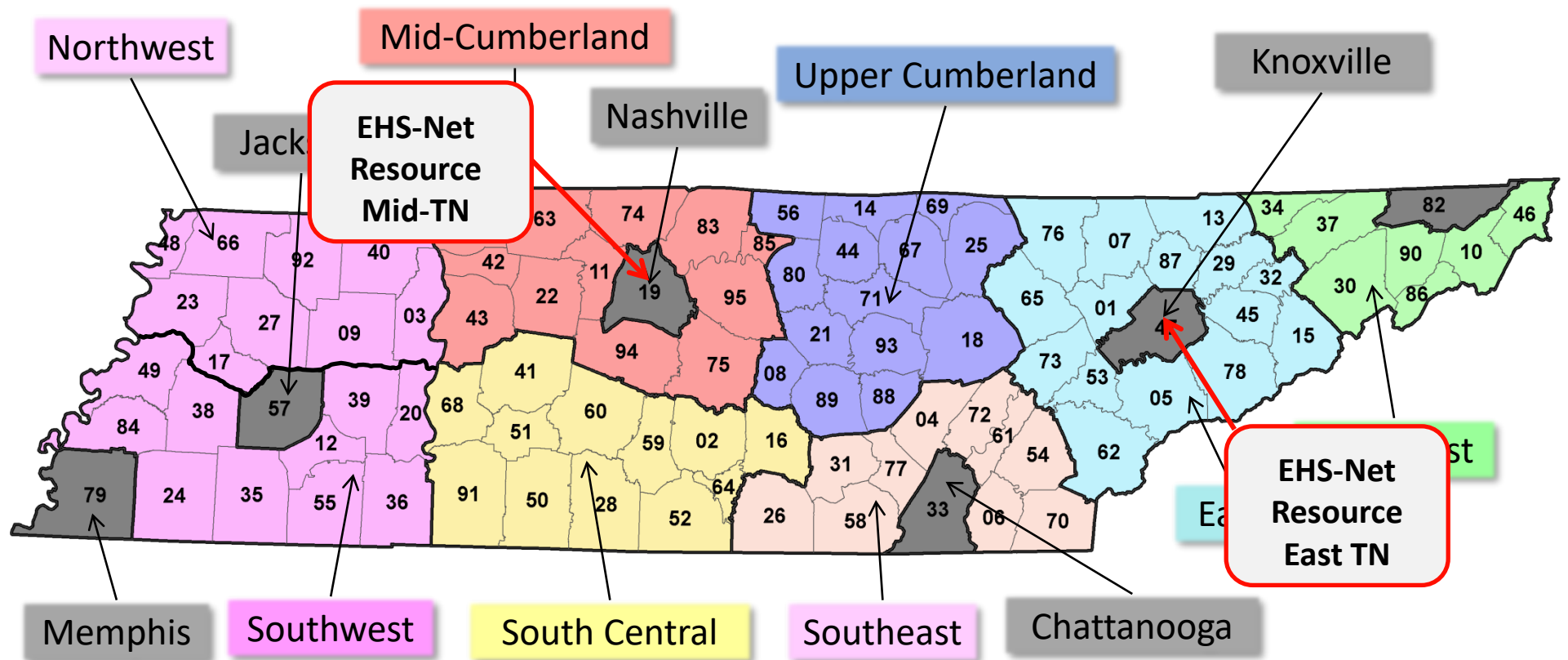
Acknowledgements

TN Dept. of Health (TDH) State Structure



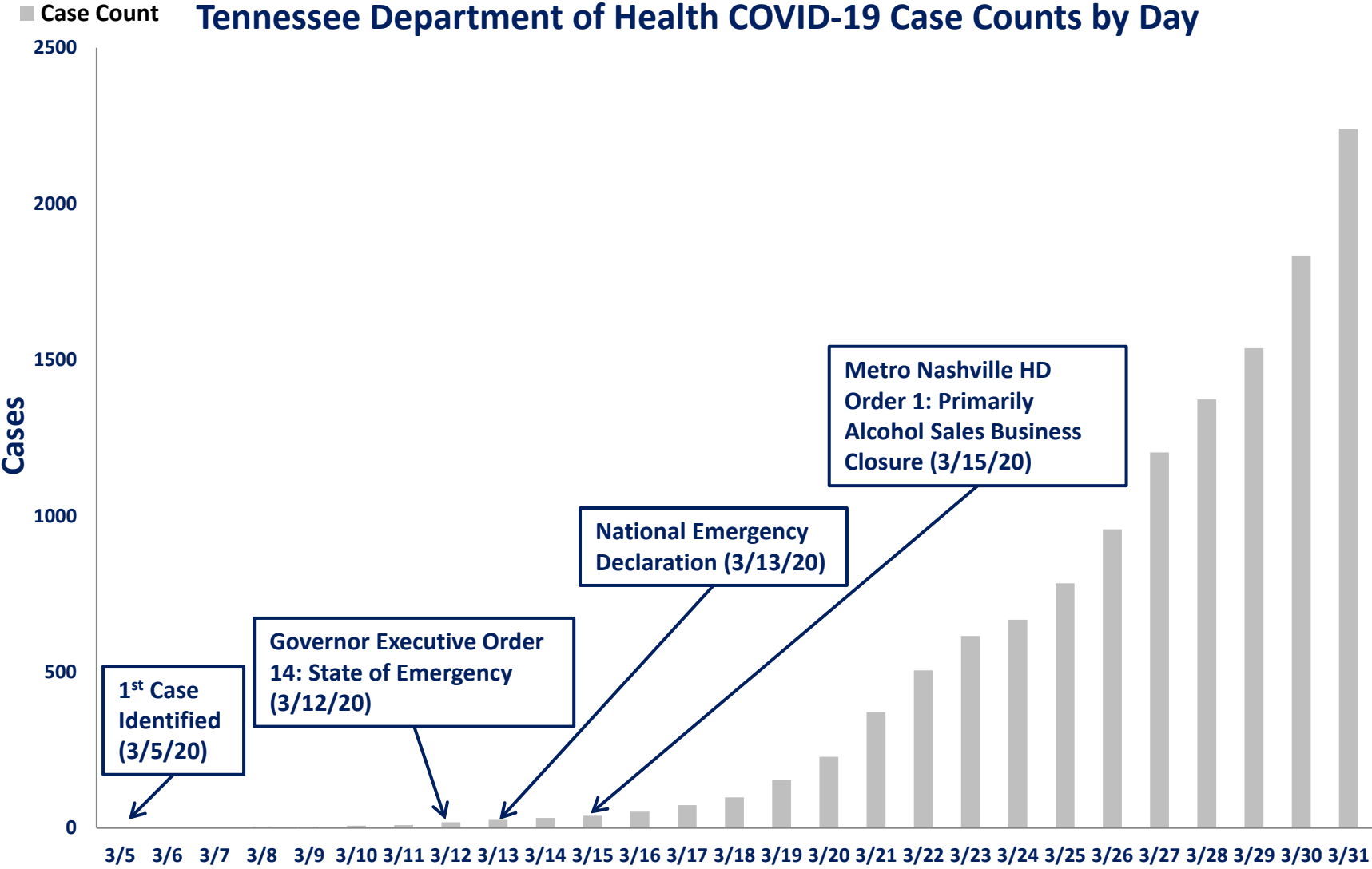
Counties	Regions	Contracts	Population	FSE's	EHS's
96	8	5	6.5 Million	28,000	170

TDH State Structure: EHS-Net Resources

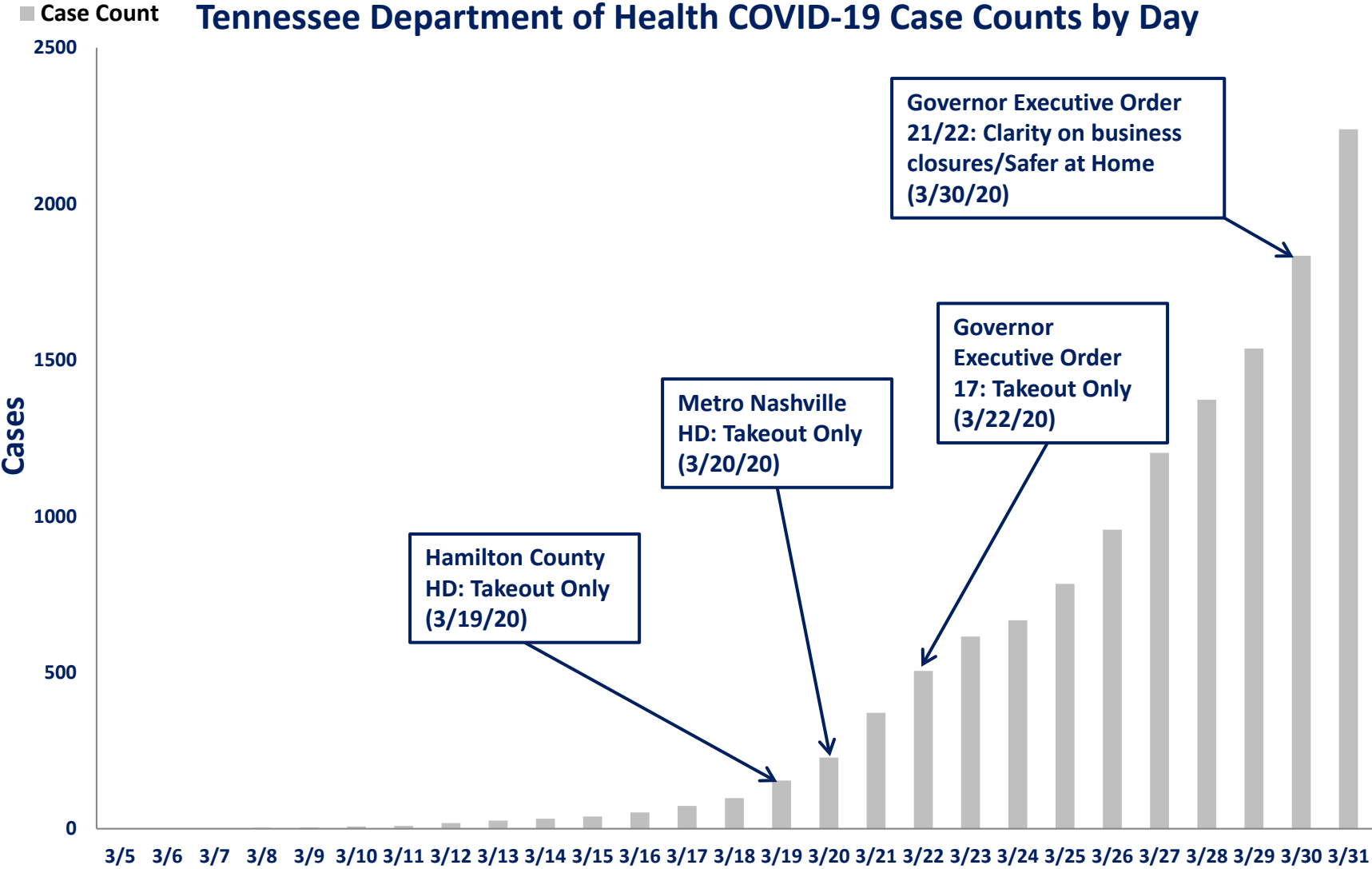


Counties	Regions	Contracts	Population	FSE's	EHS's
96	8	5	6.5 Million	28,000	170

Case Count and Executive Order Timeline

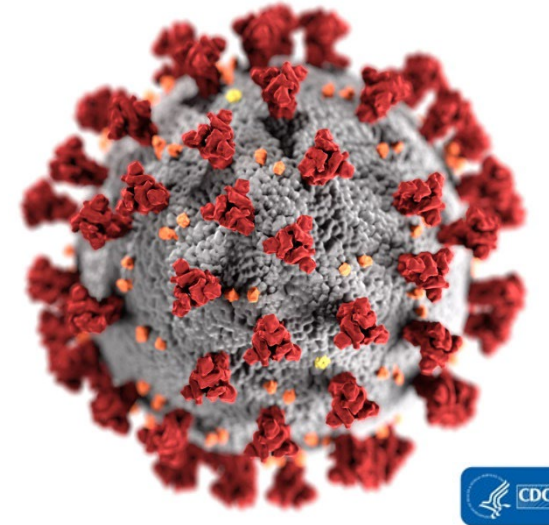


Case Count and Executive Order Timeline



Business as *Unusual* for Environmental Health (EH)

- Work environment changes
 - Limited office work and social distancing
 - Alternative Workspace Solutions (AWS)
- Work responsibility changes
 - Focus change from routine inspection to COVID-19 response
 - Cross-disciplinary COVID-19 response
 - Working COVID-19 hotlines
 - Assisting Epi with call-downs and interviews
 - Assisting with specific community COVID-19 testing and response
 - Ongoing environmental work
 - Plan reviews
 - Pre-open inspections
 - Complaint response
 - Foodborne outbreak response



Challenges and Resolutions

Fluid COVID-19 Information

- Daily EH Conference Calls
- Feedback from Central Office

Guidance Documents

- COVID-19 and foodservice

Communication to the Public

- Hotlines
- Press releases

Addressing Executive Orders

- Very limited non-compliance
- Proactive response from industry
- State-wide response to communicate directives
 - Phone
 - Email
 - Site visits



Maintaining Compliance with Executive Orders

1. Educate and communicate

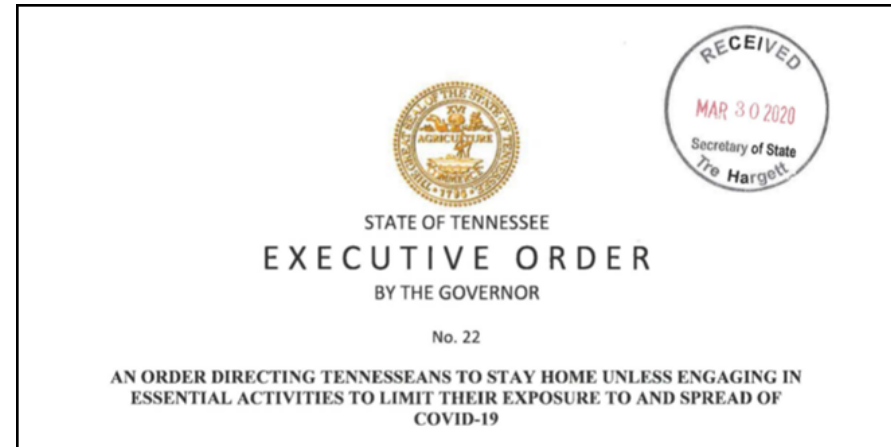
- Made contact with corporate entities
- In person site visits
- Provide guidance documentation
- Press releases

2. Address complaints

- Site visit
- Encourage compliance

3. Enforcement

- Has been very limited
- Efforts made to help ensure state-wide consistency
- Some variation among local contract counties
 - Local police
 - Citation orders
 - Fire Marshal, Beer Board, Codes, Etc.
- Class A misdemeanor



Guidance Documents

TN

Department of Health

TN

Department of Agriculture

Coronavirus (COVID-19)

Information for Food Handlers

Created March 16, 2020

✓

Food has **NOT** been identified as a likely source of COVID-19, however it can be spread between employees and customers.

✓

Do not work if you have COVID-19 symptoms:

- Fever
- Cough
- Shortness of breath

✓

If you have been advised by the Health Department or your doctor to self-isolate or quarantine, you must not return to work until that period is over.

✓

Wash hands frequently with soap and warm water for **20 seconds**. Dry hands with a disposable paper towel.

- Always wash your hands after touching your eyes, nose or mouth
- Make sure handwashing stations are always stocked with soap and paper towels
- Public restrooms and kitchen lavatories may need to be stocked more frequently

✓

Do not touch ready-to-eat foods with bare hands.

✓

Disinfect nonfood-contact surfaces and touchpoints such as menus, door knobs, tabletops, and condiment containers often:

- Use chemicals approved by the EPA as effective against COVID-19 and follow label directions for disinfection: <https://www.epa.gov/coronavirus>
- Use a separate wiping cloth and disinfection solution between public and food production areas
- If using a chlorine bleach solution for disinfection, a concentration of 1000 to 5000 ppm (5 to 25 table spoons of household bleach per gallon of water) is effective
- Follow the manufacturer's instructions and consult with your chemical provider before using any chemicals



✓

To help customers reduce illness wash, rinse, and sanitize tongs and other utensils in self-service areas often throughout the day.

✓

Consider providing alcohol-based hand antiseptic rubs (with at least 60% ethyl alcohol) at the entrance to the facility.

For more information please visit:
Tennessee Department of Health (TDH): www.tn.gov/health
Centers for Disease Control and Prevention (CDC): www.cdc.gov
Association for Food and Drug Officials (AFDO): www.afdo.org



<https://www.tn.gov/health>

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Department of Health

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Department of Agriculture

Coronavirus (COVID-19)

Frequently Asked Questions about Takeout and Food Safety

Created March 24, 2020

The CDC is not aware of any reports that suggest COVID-19 can be transmitted by food or food packaging.

What are the risks of food from takeout or drive-thru food?

- There currently is no evidence that takeout or drive-thru meals will increase illness.
- This option is a good risk management choice especially for high risk and elderly groups, since it helps maintain social distancing.

Can I get COVID-19 from touching food or packaging exposed to the virus?

- Currently there is no evidence of food or food packaging being associated with transmission of COVID-19.
- To further minimize risk, handling food packaging should be followed by handwashing and/or using hand sanitizer.


What are the risks of food delivered to home?

- Similar to takeout, food delivery helps maintain social distancing and reduces the risk of coming into contact with COVID-19.
- Many delivery programs have also instituted no touch/no interaction options, which further reduces risk.

What happens in your body if you ingest COVID-19 through food?

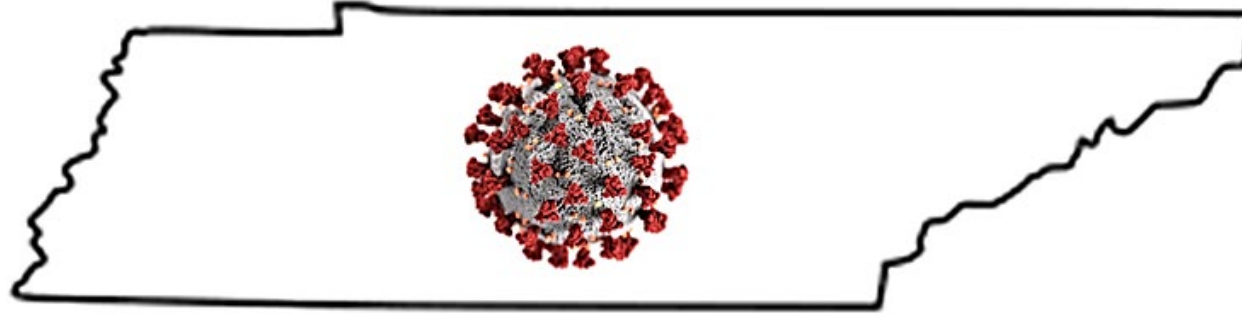
- If you consume food that is contaminated with COVID-19, your stomach acid should inactivate the virus.
 - Even if your stomach acid did not inactivate the virus, there is no evidence the COVID-19 virus can start infecting through the gastrointestinal tract.

For more information please visit:
Tennessee Department of Health (TDH): www.tn.gov/health
Centers for Disease Control and Prevention (CDC): www.cdc.gov
Food and Drug Administration (FDA): www.fda.gov
Association for Food and Drug Officials (AFDO): www.afdo.org
References: NC State Extension and FDA



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