NOVEL CORONAVIRUS DISEASE 2019 (COVID-19)
Food Service Safety Precautions

for
School Nutrition Programs

A collaborative resource from LunchAssist and the Center for Ecoliteracy based on an informal review of evidence as of March 20, 2020.

Developed by:
Jennifer McNeil, RDN, SNS, LunchAssist
Mickinzie Lopez, MS, RDN, SNS, LunchAssist
Leyla Marandi, MPH, Center for Ecoliteracy

Technical Advisor:
Heather Readhead, MD, MPH, UC Berkeley

Dedicated to:
The school nutrition professionals who are serving children during the COVID-19 outbreak.

©LunchAssist 2020
Disclaimer

These unofficial recommendations attempt to provide best practice food safety recommendations for school nutrition professionals during the COVID-19 outbreak. Our aim is to provide preliminary information for school nutrition professionals during a time when specific guidance on this topic is not available from USDA or other regulatory authorities.

Every day we learn more about the prevalence of the virus in our communities, and additional precautions may protect school nutrition teams and the families they serve during this period of uncertainty. To maximize safety, these guidelines operate under a conservative assumption that all people, including those with whom we are dealing directly AND anyone they come into contact with, could be potential carriers of the virus.

This resource was developed after a careful review of existing guidance from the sources listed in the reference section, available as of March 20, 2020. We welcome feedback for improvements from regulatory authorities, government agencies, universities, health professionals, scientists, and other groups informed with expertise on this subject.

Due to the rapidly-evolving nature of COVID-19, we cannot and do not guarantee, or make any representations or warranties concerning, the accuracy of any information contained within this document. Readers are encouraged to do their own inquiry and due diligence, and to confirm the information shared in this document with other reputable sources. This document is for general informational purposes only and we encourage readers to seek advice from public health and other regulatory authorities. If you are having a medical emergency, please dial 911 or call for emergency medical assistance. LunchAssist, the Center for Ecoliteracy, the authors, and advisor, will not be liable for any direct, indirect, consequential, or other damages. Any application of the material provided is at the reader’s discretion and is the sole responsibility of that person.
# Table of Contents

Disclaimer 3

- What is COVID-19? 5
- How does it spread? 5
- Does it spread through food? 5
- How long does it live on surfaces? 5
- How can we prevent the spread? 5
- What are some ways I can communicate with children about coronavirus? 6

Food Safety and Other Precautions During the COVID-19 Outbreak 7
- Personal Hygiene 7
- Handwashing and Hand Sanitizing 8
- Gloves 9
- Cleaning and Sanitizing 12
- Teamwork and Emotional Wellbeing 14
- Communication 16
- Training 17

Best Practices for USDA Meal Service During the COVID-19 Outbreak 18
- Outdoor Food Setup 18
- Indoor Food Setup 18
- Setting Up Your Point of Service 18

Best Practices for Point-of-Service Contact 19
- Recommendations for Walk-up Meals 19
- Recommendations for Drive-thru Meals 19

What to do if someone on your team is positive for COVID-19? 20
- HIPAA & Privacy Protection 20

References and More Resources 21
Frequently Asked Questions: Novel Coronavirus Disease 2019 (COVID-19)

What is COVID-19?
A novel virus is a new strain of a virus that has not been previously identified. Coronavirus is a broad term used to describe a family of viruses. The novel coronavirus is called SARS-CoV-2 and the illness caused by it is called Novel Coronavirus Disease 2019 (COVID-19). This new strain of coronavirus was first detected in Wuhan, China at the end of 2019. It is understood to have initially spread from animals to humans but now is spreading from person-to-person contact. According to the Centers for Disease Control and Prevention (CDC), it is unclear how easily or sustainably this virus is spreading between people.

How does it spread?
The virus is thought to spread mainly from person-to-person between people who are in close contact with one another (within about 6 feet). The main pathway of transmission are droplets produced when an infected person coughs or sneezes. People are thought to be most contagious when they are very sick and showing symptoms. However, recent studies show that the virus can be contagious for up to 14 days, even in people who show no symptoms.

Does it spread through food?
Science and health authorities monitoring the spread of COVID-19 have not yet reported any incidences of the virus transmitting through food. Best practices in food safety and hygiene are recommended as the virus may still spread through food contact surfaces, food packaging materials, and interaction with customers in a food service establishment.

How long does it live on surfaces?
Recent studies suggest that the virus is detectable on hard surfaces such as steel and plastic for up to two to three days and on cardboard for up to 24 hours.

How can we prevent the spread?
This tool outlines additional guidance that can be implemented immediately to help your staff prevent the spread of COVID-19. Some of the major interventions school nutrition professionals can do to prevent the spread of COVID-19 include:

- Good personal hygiene
- Handwashing
- Glove use
- Cleaning and sanitizing
- Social distancing
- Serving meals outdoors in a non-congregate setting
- Working as a team
- Communicating with others

Updated March 20, 2020
What are some ways I can communicate with children about coronavirus?

Most kids have probably heard of COVID-19 or ‘coronavirus’ by now. And chances are, they have questions. The Centers for Disease Control and Prevention (CDC) has provided evidence-based recommendations for helping children cope with emergencies, including the COVID-19 outbreak. Some of their guidance includes:

- Remain calm
- Be honest, but age-appropriate
- Listen to them, and answer their questions
- Be developmentally appropriate in your conversations
- Avoid blaming others or using language that can lead to stigma
- Reassure them that the disease has milder symptoms in younger people than older people
- Emphasize what we can do to stay healthy, including hand washing, covering coughs and sneezes, staying home, and social distancing when in public
- Model behavior that reduces the spread of the virus

Print [This Free Kid-Friendly Infographic](https://www.who.int/emergencies/diseases/novel-coronavirus-2019/advice-for-public/myth-busters) and Fold It Into a Mini Comic Book!

**Coronavirus MythBusters**

Food Safety and Other Precautions During the COVID-19 Outbreak

Personal Hygiene

- Wear clean clothing.
- Do not wear jewelry, watches, or loose clothing or accessories that might come into contact with food or your workstation (e.g. ties, sleeves, scarves, headphones, name badges).
- Use effective hair restraints such as hats, hair coverings or nets, beard restraints and clothing that fully covers body hair.
- Place mobile phones away from all workstations. **Phones can be a vehicle for many germs and viruses, including COVID-19.**
- Consume food and drink (even water) away from food preparation areas, and thoroughly wash hands before returning to work.
- Launder aprons after each meal service or utilize single-use aprons. Avoid asking staff to launder aprons at home.

Image Source: SafetyPosterShop.com

Updated March 20, 2020
When to Stay Home

Team members with cough, shortness of breath, fever, or other symptoms of illness should not report and should seek medical advice about when to return to work.

Employees who have been in close contact with someone who is awaiting COVID-19 test results should follow the advice of medical professionals, or stay home until they have more information. If they have been in contact with someone who has tested positive, they should stay home for the period of time recommended by local regulatory authorities, and be symptom-free before returning to work. It may be necessary to avoid returning to work for 14-21 days.

Handwashing and Hand Sanitizing

The entire handwashing process should take about 40-60 seconds. Wash hands thoroughly with soap and warm running water, scrubbing for at least 20 seconds. Dry hands completely using single-use towels, electric hand dryers, or other hand drying devices approved by your local regulatory authority.

**Tip:** When washing hands, scrub for at least 20 seconds. Need a timer? Hum the “Happy Birthday” song from beginning to end, twice.

The use of hand antiseptics or sanitizer may be an effective way to stop the spread of the coronavirus if the hand sanitizer contains at least 60% alcohol. However, these products are not a replacement for hand washing when engaged in food preparation tasks. Hand sanitizers are most useful when used in combination with regular handwashing and the use of single-use gloves. Hand sanitizers may also be a good option for areas where hand washing is not possible or convenient, such as during drive-thru or walk-up meal services in the school parking lot.
When to Wash Hands During the COVID-19 Outbreak

- Before starting work
- Before putting on gloves
- When changing tasks
- When re-entering the kitchen from outside
- Before and after eating food
- After drinking water
- After touching mobile phone
- After touching face, hair, eyes or mouth
- Before and after using the toilet
- After touching clothing or apron
- Upon return to the workstation
- After breaks
- After finishing work
- Arriving home from work
- As often as possible

When to Use Hand Sanitizer During the COVID-19 Outbreak

- In combination with handwashing
- Between glove changes
- Any time hand washing is not possible
- As often as possible as supplies permit

**Tip:** Place hand sanitizer at every hand sink, near all entryways to the kitchen, in meal service areas, and anywhere hand washing is not available.

Gloves

Wear single-use gloves designed for food service establishments. Gloves must be non-latex in at least seven states including Arizona, California, Connecticut, Hawaii, Oregon, Ohio and Rhode Island. In lieu of latex, try nitrile or vinyl single-use gloves.

Even with proper handwashing, it is recommended that during the COVID-19 outbreak, food service workers use a barrier such as gloves, tongs, or other utensils to prevent bare hand contact with food. When used properly, wearing single-use gloves may also be considered a form of personal protective equipment that supports the health and safety of employees.

According to food safety authorities, there is no evidence that this virus is passed through food. Following proper cooking time and temperature guidelines is thought to kill the virus. Coronaviruses are
primarily introduced into food service establishments through close contact with infected individuals. Good hand hygiene and wearing single-use gloves can be highly effective interventions to preventing the spread of this virus when working with food.

**When to Wear Gloves**

- At all times when receiving deliveries
- At all times during food preparation
- At all times during food service
- During cleaning and sanitizing tasks

**Recommendations from the field:**

> We set up our work stations first, including taking items out of cardboard boxes and containers. Then we wash our hands and change our gloves before starting food preparation.

- Tracy Bratton, Director of Caruthers Unified School District

**When to Change Gloves**

- When shifting tasks such as:
  - Unpacking boxes
  - Collecting meal preparation materials
  - Setting up food preparation stations
  - Preparing food
  - Disposing of waste
  - Wiping and sanitizing surfaces (counters, equipment, doorknobs, etc.)
  - Changing between any other task
- Upon returning to the work station after any break or absence from the workstation
- When gloves become dirty, damaged or torn
- At any other time when the hands may have become contaminated in a manner that is reasonably likely to lead to the contamination of food or drink.

**The Do’s and Don’ts of Glove Use**

<table>
<thead>
<tr>
<th>DO</th>
<th>DON’T</th>
</tr>
</thead>
<tbody>
<tr>
<td>wash hands before putting on gloves</td>
<td>rely on gloves to replace hand washing</td>
</tr>
<tr>
<td>wash hands after removing gloves</td>
<td>touch your face while wearing gloves</td>
</tr>
<tr>
<td>remove gloves gently so that the outer surface is folded inward against itself to reduce contact with skin and other surfaces</td>
<td>touch your phone while wearing gloves</td>
</tr>
<tr>
<td>change gloves after changing tasks</td>
<td>touch your clothing while wearing gloves</td>
</tr>
<tr>
<td>wear gloves that are dirty or damaged</td>
<td>DON’T reuse or wash single-use gloves</td>
</tr>
</tbody>
</table>

Updated March 20, 2020
How to Remove Gloves
To protect yourself, use the following steps to take off gloves

1. With both hands gloved, grasp the outside of one glove at the top of your wrist, being careful not to touch your bare skin.

2. Peel off this first glove, peeling away from your body and from wrist to fingertips, turning the glove inside out.

3. Hold the glove you just removed in your gloved hand.

4. With your ungloved hand, peel off the second glove by inserting your fingers inside the glove at the top of your wrist.

Source: Ebola Communication Network

Recommendations from the field:

We are serving meals via drive-thru service during the COVID-19 outbreak. The health department advised us to change our gloves frequently during service. We implemented a policy to change after every 5 cars served, and use hand sanitizer between glove changes.

- Leslie Pring, SNS, Director of Twin Rivers Unified School District
Cleaning and Sanitizing

Proper cleaning and sanitizing protocols are essential to producing safe meals for children. Regular cleaning and sanitizing of objects and surfaces has been shown to be effective preventing the spread of COVID-19 and other viruses.

Cleaning removes dirt and grime. Examples of places to clean in a food service facility include:

Food Contact Surfaces:
- Cooking equipment
- Tables and preparation areas
- Utensils
- Bins
- Packaging materials

Food Service Environment:
- Floors
- Drains
- Walls
- Light fixtures
- Door knobs & handles

Remember: An area must be cleaned before it can be sanitized!

Sanitizing reduces the number of germs and microorganisms on surfaces. The Occupational Safety and Health Administration (OSHA) regulations state that it is the employer’s responsibility to provide adequate training and access to information to ensure that employees work in a safe environment. During the COVID-19 outbreak, sanitizing protocols are more important than ever.

The following are recommended by the Environmental Protection Agency as effective in killing this coronavirus AND are approved as sanitizers in the 2017 FDA Food Code:

- Bleach Solution
- Quaternary Ammonium ("Quat") solution

The following are NOT recommended for use in food service establishments during the COVID-19 Outbreak:

- Iodine Solutions - NOT effective against COVID-19
- Single-use Sanitizer Wipes - NOT approved by FDA for food service establishments
- Any other sanitizers or disinfectants not listed above

Remember: Test your sanitizing solutions frequently. "Quat" solutions should have 200PPM concentration of quaternary ammonium.
Social Distancing

Social distancing is deliberately increasing the physical space between people to avoid spreading illness. To prevent COVID-19, practice social distancing (6 feet) in all settings and during food preparation, distribution and service. We recognize how challenging it can be to implement these precautions between staff and the community members that we are serving. Remind yourself and your team that practicing social distancing during an outbreak is an act of altruism and good citizenship that can slow the spread of the virus.
**Personal Protective Equipment (PPE)**

PPE for food service workers may not be the right choice given the current worldwide shortage of PPE available for healthcare professionals treating infected patients. In addition, the lack of training for how to use the materials appropriately, overall costs of sustaining such an effort, and potential for a false sense of security could potentially increase risks.

- The following are recommended best practices in lieu of PPE:
  - Social distancing
  - Hand washing
  - Hand sanitizer
  - Single-use gloves
  - Clean aprons
  - Hair restraint

- The following PPE are **NOT** currently recommended for use in food service establishments:
  - Face shields
  - N95 Particulate Respirator Face Masks
  - Medical gowns
  - Medical gloves

**OSHA Safety Requirements**

OSHA requires employers to take reasonable precautions to ensure employee safety and prohibits employers from placing their employees in situations likely to cause serious physical harm or death.

Reasonable precautions are subject to change depending on the circumstances. During the COVID-19 outbreak, employers may need to allow high-risk individuals to have options for working from home. Employers are advised to follow the guidelines of their human resources department, local regulatory authorities, and refer to the [CDC](https://www.cdc.gov). Share information and updates with your team as appropriate.

**Teamwork and Emotional Wellbeing**

The COVID-19 outbreak is generating stress and worry across the population. During times of crisis, it is important that we support one another. Try to practice compassion and empathy for others. Make time for emotional wellness check-ins that build trust and cohesiveness for your team.

Consider designating teams to specific sites. Dividing your workforce into different, designated locations improves your ability to serve the community continuously while reducing the health risks associated
with physical contact should a case arise. This precaution can promote safety and slow the spread of the virus. Similar strategies are being utilized by other first responders during the COVID-19 outbreak.

If staffing levels permit, break your team into smaller groups that alternate works days.
Team A provides meal services during week 1
Team B provides meal services during week 2
(repeat)

Ensure that teams are taking breaks, and implement flexible schedules when possible. Assigning specific roles for each shift can be an effective way to provide structure, as well as keep teams safe, supported, and accountable. Rotate individual roles within the team to lessen the stress placed on any one individual.

Health & Hygiene Captain
Before teams start work, survey team members about whether they have had any signs or symptoms, or close contact with infected individuals that may require further attention by a team leader. Alerts and reminds team members about hand hygiene and glove-use throughout the day.

Social Distancing Manager
Helps team members, families being served, and others practice social distancing. Provides reminders to families arriving to pick-up meals by communicating specific guidelines being followed at the site. Checks that signage is posted and communicates with team leaders for additional support that may be needed to practice social distancing.

Commander of Cleaning and Sanitizing
Supports the team in ensuring high-touch surfaces are cleaned and sanitized at regular intervals, based on time or exposure (i.e. sanitizing a table after a family picks up their food, sanitizing a workstation at the end of service, etc.). This role can be assigned to several people, with each one focusing on a different surface area.

Emotional Support Buddy
Assign one person to do a daily emotional wellness check with each person on the team. This person can provide support, monitor stress and inform team leaders when someone might need a break or additional help.

Recommendations from the field:

“This week our days have started with a team meeting that is a 5-minute update. We always begin with: ‘Thank you for showing up to feed the kids. I am grateful you are here. Your work matters.’ Which is then followed by food safety reminders, today’s plan of action, and critical updates.

- Chef Kelsey Perusse, MS, RDN, Nutrition Coordinator, Pleasanton Unified School District
Communication

Effective communication provides clarity, builds trust, and prevents the spread of misinformation. Consider the following when determining how best to communicate with your team and the families that you serve:

- Disseminate regular information about meal services offered during the COVID-19 outbreak.
- Provide information about the importance of social distancing and how to practice this in the school nutrition setting.
- Promote good food safety for families as they take meals off-site. Printable Food Safety Cards are available in English and Spanish from the LunchAssist website.
- Listen to concerns, answer questions, and model good behavior.
- Provide updates to your team and the families you serve throughout the duration of the outbreak through emails, team meetings, and social media.
- Update relevant policies and procedures that are tailored to the COVID-19 outbreak and share them with your team.
- Communicate any other information you feel is critical to ensuring school food safety precautions are understood and followed during the COVID-19 outbreak.

**COMING SOON** Standardized operating procedures (SOP) for child nutrition professionals to adapt for use during the COVID-19 outbreak will be available through LunchAssist.
Training

A well-informed staff provides the foundation for safe food service, so it is critical that all team members receive adequate training for their job duties. The USDA has established Professional Standards requirements for school nutrition directors, managers, and staff. During the COVID-19 outbreak, it is especially important that school nutrition professionals participate in regular training and development.

Due to staffing shortages and changes to the operation model during school closures, some nutrition departments may rely on volunteers or non-program staff, such as bus drivers, to help serve and distribute meals. Introducing individuals who are not trained on food safety and USDA program guidelines may present increased risk for health and safety as well as compliance issues.

We recommend that all persons helping with emergency feeding operations receive adequate training on the following topics, including volunteers and non-program staff:

- Handwashing
- Personal hygiene
- When to stay home
- Wearing single-use gloves
- Cleaning and sanitizing
- Social distancing

The Institute for Child Nutrition provides materials for some of the training topics listed above. Go to the https://theicn.org/prevent for training videos, posters, standardized operating procedure templates, and more.

COMING SOON: E-learning for child nutrition professionals on additional topics will be available through LunchAssist. SUBSCRIBE TO THE LUNCHASSIST LISTSERV for Child Nutrition News & Resources.
Best Practices for USDA Meal Service During the COVID-19 Outbreak

Outdoor Food Setup
(recommended)

- Use tents to protect from rain & sun.
- Encourage the use of hats and sunscreen (wash hands before and after application!).
- Avoid handing meals directly to people, as this does not support social distancing.

Indoor Food Setup
(for snow or inclement weather only)

- Position ‘Point of Service’ just at the building entrance to reduce or avoid time spent in building.
- Avoid handing meals directly to people, as this does not support social distancing.
- Set up tables indoors, as you would outdoors (see below).
- Choose spaces that maximize ventilation and minimize surface areas that need to be disinfected.

Setting Up Your Point of Service

1. Ensure all meals are properly unitized and covered to limit the exposure to human-touch.

2. Place signage throughout the service area in highly visible places. Avoid placing signage in high-touch areas such as on serving tables. Yard and lawn signs work well for directing traffic. Remove unnecessary signs to help people read the most important information.

3. Arrange separate tables for food staging and food pickup. Tables should be 8 feet apart from each other. Place food staging tables approximately 8 ft behind the food pick-up table(s).

4. Place the bulk of the prepared meals on the staging tables. When families arrive, direct one food service worker to transfer a set amount of meals to the food pick-up table. For drive-thru meal service, use carts in lieu of the pick up table and a large tray to pass meals to families. Whenever possible, place the food for only one family on the pick up table, cart, or tray. Sanitize high-touch surfaces before restocking.

5. Consider setting up multiple points of service for highly trafficked sites to reduce lines and crowds.

6. Tables, trays and carts should be made of hard plastic, metal (such as stainless steel) or laminate. Avoid placing decorations or signage to minimize surface areas that need to be disinfected.

7. Wipe down food pick-up tables, trays, or carts with sanitizer in between each family interaction.

Updated March 20, 2020
Best Practices for Point-of-Service Contact

- Direct car or foot traffic to enter parking lots from a specified driveway and to exit out of another to increase efficiency and promote social distancing.
- Post signage at the entrance and behind each food pick-up table, thanking families for practicing 6 feet of social distancing from workers and other families.
- Encourage employees to role model social distancing between families and staff and students.

Recommendations for Walk-up Meals

- Avoid handing meals directly to individuals.
- Place meals on table(s) so that families can pick up unitized meals.
- Use multiple tables, placed 8-feet apart, as needed to promote social distancing.
- Whenever possible, place the food for only one family on the pick up table.
- Sanitize high-touch surfaces before restocking.
- Sanitize frequently.

Recommendations for Drive-thru Meals

- Avoid handing meals directly to individuals.
- Place meals on tray(s) or cart(s) so that families can pick up unitized meals.
- Do not reach into vehicles, to promote social distancing.
- Whenever possible, place the food for only one family on the pick up table, cart, or tray.
- Sanitize high-touch surfaces before restocking.
- If you touch parts of a vehicle or someone’s hands, change your gloves and wash and sanitize your hands.
- Change gloves and wash or sanitize hands frequently.
What to do if someone on your team is positive for COVID-19?

HIPAA & Privacy Protection

Employers need to take steps to keep employees’ health information confidential at all times. Managers do not need to know an employees’ specific diagnosis. Instead, the manager only needs to know that the employee will be on leave and unable to work.

School Nutrition Directors may consider creating department or district policies addressing what employees should do when they’re showing symptoms of COVID-19, such as a cough and fever. At certain times, it may be advisable to dismiss staff from work. Please check with your human resources department and your local health department for specific guidance and regulations.

If you are aware that someone on your team has tested positive for COVID-19, we recommend you take the following precautions:

- Immediately inform the local regulatory authority and ask for guidance.
- Follow the guidance of your regulatory authority and human resources department to determine a course of action for your school.
- Close the area where the infected person was working and wait for guidance from your regulatory authority.
- Follow regulatory guidance regarding how to clean and disinfect thoroughly.
References and More Resources

Please visit the LunchAssist website for a list of policy references and memos, which are being updated regularly during this time. New resources are being added daily.

**LunchAssist**  
Resources for School Nutrition Programs during the COVID-19 Outbreak  

**Center for Ecoliteracy**  
California Food For California Kids  
[https://www.californiafoodforcaliforniakids.org/](https://www.californiafoodforcaliforniakids.org/)

**Chef Ann Foundation**  
COVID-19 & School Food: Resources & Support  
[https://www.chefannfoundation.org/covid-19/](https://www.chefannfoundation.org/covid-19/)

**California Department of Public Health**  
Guidance to Prevent the Transmission of COVID-19 in Food and Beverage Venues  
[https://www.cdph.ca.gov/Programs/OPA/Pages/NR20-024.aspx](https://www.cdph.ca.gov/Programs/OPA/Pages/NR20-024.aspx)

**Centers for Disease Control and Prevention**  
Handwashing: Clean Hands Save Lives  
[https://www.cdc.gov/handwashing/index.html](https://www.cdc.gov/handwashing/index.html)

Guidance for School and Childcare Programs  

Plan, Prepare, and Respond to Coronavirus Disease 2019 (COVID-19)  

**Centers for Disease Control and Prevention**  
Ready Wrigley Prepares for Flu Season, Coloring Book  
[https://www.cdc.gov/cpr/readywrigley/documents/16_270945_Ready_Wrigley_flu_1.pdf](https://www.cdc.gov/cpr/readywrigley/documents/16_270945_Ready_Wrigley_flu_1.pdf)

**Child Mind Institute**  
Resources for Parents coping During COVID-19  

**Children’s Hospital Colorado**  
Answering Kids Questions about Coronavirus  

**European Food Safety Association**  

**Institute for Child Nutrition**  
Resources for Safe Hygiene & Cleaning  
[https://theicn.org/prevent](https://theicn.org/prevent)

---

*Updated March 20, 2020*
Johns Hopkins Medicine
Coronavirus, Social Distancing, and Self Quarantine

Multnomah County Health Department
Coronavirus Cleaning & Sanitizing Guidelines for Restaurants & Food Service

National Association of School Psychologists
Talking to Children About COVID-19 (Coronavirus), A Parent Resource

National Institutes of Health
Duration of COVID-19 contamination on different surfaces

National Restaurant Association
Coronavirus Information and Resources
https://restaurant.org/Covid19

Nation’s Restaurant News
Non-latex Gloves

ServSafe
CORONAVIRUS: What Can You Do?
https://foodsafetyfocus.com/FoodSafetyFocus/media/Library/pdfs/Coronavirus_2019-nCoV_Info_TipsforRestaurants.pdf

TIME Magazine
How to Take Care of Your Hands When You’re Washing Them So Much to Prevent Coronavirus

U.S. Environmental Protection Agency
List N: Disinfectants for Use Against SARS-CoV-2
https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2

World Health Organization
Coronavirus disease (COVID-19) advice for the public

Coronavirus disease (COVID-19) outbreak
https://www.who.int/emergencies/diseases/novel-coronavirus-2019

Mental Health Considerations during COVID-19 Outbreak
https://www.who.int/docs/default-source/coronaviruse/mental-health-considerations.pdf?sfvrsn=6d3578af_2