

# COVID-19 Prevention for Grocery Stores

- Every day, managers and store owners must make sure that employees who show symptoms of COVID-19 (cough, fever) are sent home.
- Members, guests, patrons, or customers who present symptoms of illness must be kept from the grocery store.
- Customers need to stand 6 feet (about 2 meters) apart from each other (use floor markings if necessary)

## **Not Allowed:**

- Customers eating food inside of stores
- Employees handling payments may not participate in food preparation
- Food samples
- Individual unwrapped utensils
- Managers must make sure that no employees with COVID-19 symptoms are working. Employees with flu like symptoms must stay home.
- Reuse of cups and cups brought from home
- Self-serve unpackaged food (meat for hotpots, pastries, prepared meat, cut vegetables, bulk item bins, etc.)

## **Allowed:**

- Employees can provide utensils with food
- Pre-packaged condiments
- Condiments that are not pre-packed must be packaged by employees and given to patrons with food (salsa, onions, salad dressings, hot dog/hamburger fixings, hot sauces, soy sauce, fish sauce etc.)
- Prepackaged utensils
- Prepacked food: hot or cold
- Self-serve fountain drink stations-only with new cups every time
- Take-out or To-Go food: Prepared food is for take-out or to-go only

## **Payments:**

- Cash transactions should be avoided where possible
- Employees handling payments may not participate in food preparation
- Employees handling payments should use cleansing measures between transactions

## **Cleanliness:**

- Assign employees to regularly sanitize shopping carts and other high-traffic or high-touch areas
- Clean and sanitize all surfaces (i.e. beverage machines, door handles, counters) every 30 minutes
- Increase or add hand sanitizing stations around your stores for customers and employees