



## MEHA COVID19 action recommendations

### COVID19 recommendations for grocery stores, lodging establishments, eateries and sanitarians

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As a service to our members during the COVID19 pandemic, MEHA offers the following recommendations for addressing the outbreak, targeted for industry and field regulators:

#### Grocery stores

- **CLEANING:** MEHA recommends routine cleaning of all frequently touched surfaces in the workplace and business, such as grocery cart handles, door handles, keyboards, workstations, countertops, doorknobs, etc.;
- **CLEANING COMPOUNDS:** The federal Environmental Protection Agency has a [March 16, 2020](#) list of 274 cleaning products effective at inactivating COVID19;
- **FOOD WORKERS:** Food workers exhibiting illness symptoms of vomiting, diarrhea, fever, fever with sore throat, jaundice and infected skin cuts must not handle food;
- **ALL WORKERS:** All workers exhibiting illness symptoms of fever, cough, shortness of breath should be separated from other workers and the public, and are strongly advised to stay home until not sick;
- **FOOD:** There is no evidence that food produced in the United States can transmit [COVID19](#);
- **HANDWASHING:** Wash hands after contaminating them from cough, sneezes, using the toilet, etc.;
- **PEOPLE:** Avoid close contact with patrons and workers (six feet or greater);
- **TOUCHING:** Avoid touching your face whenever possible, especially with contaminated hands;

- **ORDERS:** Follow local health department orders specifically addressed to licensed grocery stores;

#### **Restaurants and taverns**

- **INDOOR DINING:** Cease indoor dining for patrons until at least March 23, 2020 when the situation should be reevaluated for termination or extension;
- **FOOD SERVICES:** Allow carry-out and delivery services;
- **INSTITUTIONS:** Institutional dining such as universities and hospitals should avoid close contact with patrons and workers (six feet or greater);
- **ORDERS:** Follow local health department orders specifically addressed to licensed food establishments that serve the public;
- **CLEANING:** DPHHS recommends routine cleaning of all frequently touched surfaces in the workplace and business, such as grocery cart handles, door handles, keyboards, workstations, countertops, doorknobs, etc.;
- **CLEANING COMPOUNDS:** The federal Environmental Protection Agency has a [March 16, 2020](#) list of 274 cleaning products effective at inactivating COVID19;
- **FOOD WORKERS:** Food workers exhibiting illness symptoms of vomiting, diarrhea, fever, fever with sore throat, jaundice and infected skin cuts must not handle food;
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- **FOOD:** There is no evidence that food produced in the United States can transmit [COVID19](#);
- **HANDWASHING:** Wash hands after contaminating them from cough, sneezes, using the toilet, etc.;
- **PEOPLE:** Avoid close contact with patrons and workers (six feet or greater);
- **TOUCHING:** Avoid touching your face whenever possible, especially with contaminated hands.

#### **Lodging establishments**

- **GROUPS:** Gatherings such as meetings and conferences should be cancelled or postponed until later this spring when the situation should be reevaluated or rescheduled. Gatherings in excess of 10 people should be avoided;
- **CLEANING:** MEHA recommends routine cleaning of all frequently touched surfaces in the workplace and business, such as grocery cart handles, door handles, keyboards, workstations, countertops, doorknobs, etc.;

- **CLEANING COMPOUNDS:** The federal Environmental Protection Agency has a [March 16, 2020](#) list of 274 cleaning products effective at inactivating COVID19;
- **FOOD WORKERS:** Food workers exhibiting illness symptoms of vomiting, diarrhea, fever, fever with sore throat, jaundice and infected skin cuts must not handle food;
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- **FOOD:** There is no evidence that food produced in the United States can transmit [COVID19](#);
- **HANDWASHING:** Wash hands after contaminating them from cough, sneezes, using the toilet, etc.;
- **PEOPLE:** Avoid close contact with patrons and workers (six feet or greater);
- **TOUCHING:** Avoid touching your face whenever possible, especially with contaminated hands;
- **ORDERS:** Follow local health department orders specifically addressed to licensed lodging establishments;

#### Sanitarians

- **CRITICAL SERVICES:** Licensed sanitarians conducting critical field work should continue investigation of foodborne and waterborne illnesses, outbreaks, complaints, food transport incidents, etc.;
- **NON-CRITICAL SERVICES:** Licensed sanitarians conducting non-critical field work should cease conducting routine and surveillance inspections until April 3, 2020 when the situation should be reevaluated for termination or extension;
- **ORDERS:** Follow local health department orders and recommendations specifically addressed to sanitarians and health authority workers.

NOTE: A preliminary scientific report that has not yet undergone peer review, posted [March 9, 2020](#) suggests HCoV-19 remained viable in aerosol particles for 3 hours, and remained detectable on plastic and stainless steel for up to 3 days. The report was published on the Digital Object Identifier (DOI) foundation website, a not-for-profit membership organization that provides technical and social infrastructure for digital networks. However, again, this study has not been peer reviewed or accepted as established science, but has been widely reported in various media.