Best Practice Covid-19 Daily Sanitation Checklist

Healthcare Food Service

Screen all workers before they enter establishment for work using "Covid-19 Daily Worker Health Screening Questions" sheet
Follow all normal food safety protocols as outlined in the Food Code for your jurisdiction except as eliminated by the items below or conflict with Covid-19 food safety protocols.
Ensure residents and workers have access to fully stocked handwashing facilities, including those available in public restrooms
Require residents to wear coverings over their noses and mouths, such as homemade masks, scarves, bandanas, or handkerchiefs in common areas
Require workers to wear coverings over their noses and mouths at all times
Give workers sufficient break time to wash hands when needed
Train all workers on proper handwashing procedures and document training
Require workers to wash & sanitize their hands between tasks to prevent cross-contamination
Provide workers and residents access to an alcohol-based hand sanitizer that contains at least 60% alcohol
 Ensure that all workers and residents remain at least six feet apart create temporary barriers if possible designate hallways as one-way if possible or divide by two lanes
Close or eliminate self-serve prepared food stations such as salad bars
Clean and disinfect frequent touchpoints throughout the day (door handles, railings, ect)
Close different areas of the operation to the public for sufficient time to allow each area to be properly sanitized

Workers

Prohibit workers who are sick from reporting to work and send workers home if they display symptoms of COVID-19 or illness.

Accommodate workers who fall within a vulnerable population by providing lower-exposure work assignments.

Accommodate employees who fall within a vulnerable population by providing lower-exposure work assignments or giving them the option to take an unpaid leave of absence with a return date coinciding with the end of the declared states of emergency.

