Best Practice Covid-19 Daily Sanitation Checklist

Retail Operations

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 customers and workers have access to fully stocked handwashing facilities, including those available in public restrooms
Require workers and customers to wear coverings over their noses and mouths, such as homemade masks, scarves, bandanas, or handkerchiefs
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 customers access to an alcohol-based hand sanitizer that contains at least 60% alcohol
Provide disinfecting wipes at all customer entrance points for customers to disinfect carts and baskets, as well as at other appropriate locations
Ensure that all workers and customers remain at least six feet apart
Close or eliminate self-serve prepared food stations such as salad bars, free samples and tasting stations
Clean and disinfect frequent touchpoints throughout the day (door handles, railings, ect)
Close operation to the public for sufficient time each night to allow to be properly sanitized
Encourage cash transactions to be processed at self-checkout kiosks when possible

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 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.