Restaurants and other food service establishments have a unique role in fighting the spread of COVID-19. It is vitally important that your business uses the most effective products and methods to maintaining a clean environment for the safety of both customers and employees.

**Cleaning Methods**

- If surfaces are dirty, they should be cleaned using a detergent or soap and water prior to disinfection.
- For soft (porous) surfaces such as carpeted floors, rugs, and drapes, remove visible contamination, if present, and clean with appropriate cleaners indicated for use on these surfaces.
- After cleaning, launder items as appropriate in accordance with the manufacturer’s instructions. If possible, launder items using the warmest appropriate water setting for the items and dry items completely, or use products with the EPA-approved emerging viral pathogens claims (examples are available at [https://www.americanchemistry.com/Novel-Coronavirus-Fighting-Products-List.pdf](https://www.americanchemistry.com/Novel-Coronavirus-Fighting-Products-List.pdf)) that are suitable for porous surfaces.
- Wear disposable gloves when cleaning and disinfecting surfaces.
  - Gloves should be discarded after each cleaning.
  - If reusable gloves are used, those gloves should be dedicated for cleaning and disinfection of surfaces for COVID-19 and should not be used for other purposes. (Consult the manufacturer’s instructions for cleaning and disinfection for products used.)
  - Clean hands immediately after gloves are removed.
- Use proper techniques for hand washing as recommending by the CDC. ([https://www.cdc.gov/handwashing/when-how-handwashing.html](https://www.cdc.gov/handwashing/when-how-handwashing.html))
- Have respiratory hygiene supplies available for employees and patrons, including hand sanitizer containing at least 60% alcohol, tissues, and lined trash cans. These supplies should be placed at entrances, near host stands, in the kitchen, and any other locations necessary.
- Promote behaviors that prevent the spread of respiratory diseases, including COVID-19, among patrons and employees. Use resources from a trusted source like the CDC or NC DHHS.
- Disinfect frequently-touched surfaces with a cleaning agent that is effective against coronaviruses throughout the day and at close of business.

**Cleaning Products**

- For disinfection, diluted household bleach solutions, alcohol solutions with at least 70% alcohol, and most common EPA-registered household disinfectants should be effective.
  - Diluted household bleach solutions can be used if appropriate for the surface. Follow manufacturer’s instructions for application and proper ventilation. Check to ensure the product is not past its expiration date. Never mix household bleach with ammonia or any other cleanser. Unexpired household bleach will be effective against coronaviruses when properly diluted. Minimum contact time of 1 minute for 1000ppm concentration for bleach is required in order to be effective. Prepare a bleach solution by mixing:
    - 5 tablespoons (1/3rd cup) bleach per gallon of water or
    - 4 teaspoons bleach per quart of water
- Products with EPA-approved emerging viral pathogens (list is available at [https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2](https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2)) are expected to be effective against COVID-19 based on data for harder to kill viruses. Follow the manufacturer’s instructions for all cleaning and disinfection products (e.g., concentration, application method and contact time, etc.).

For more information on COVID-19 go to [buncombecounty.org/bcready](http://buncombecounty.org/bcready)