



Guidance for Food Establishments Post COVID-19 Exposure by Ill Employees

The following is guidance for food establishments to take after employees with suspected or confirmed COVID-19 were in the facility.

1. Exclude confirmed/suspected employees. Ill employees should follow Centers for Disease Control and Prevention (CDC) recommendations for [“What To Do if You Are Sick.”](#) Inform fellow employees of their possible exposure to COVID-19 in the workplace but maintain confidentiality.
2. Consider using a [“COVID-19 Screening Questionnaire”](#) for your employees before the start of each shift.
3. Areas used by ill employees should be closed off for 24 hours and allowed to ventilate.
 - a. If ill employees were in the building within the last 24 hours, then close off the area and allow it to ventilate for 24 hours from the time they last used the facility, prior to disinfecting. If 24 hours is not possible, then close the area for as long as practical.
 - b. If it has been more than 7 days, continue your COVID-19 cleaning and disinfection program. Focus on high touch areas, such as, shared electronic equipment, countertops, doorknobs, etc.
4. Clean and disinfect all areas visited by ill employees.
 - a. Follow CDC recommendations [“Cleaning and Disinfection for Community Facilities”](#) using products with [“EPA-Approved Emerging Viral Pathogens Claims Expected to be Effective Against COVID-19.”](#) Follow the manufacturer’s instructions for all products (e.g., concentration, application method and contact time) as well as use of Personal Protective Equipment (PPE).
 - i. If surfaces are dirty, they should be cleaned using soap and water prior to disinfection.
 - ii. Ensure workers are trained on the use and hazards of chemicals.
 - iii. PPE such as gloves and gowns should be compatible with the chemicals used. Gloves and gowns should be removed in a manner to avoid contamination and discarded upon removal.
 - iv. Wash hands immediately after removing gloves.
 - v. For electronics, follow manufacturer’s instruction for cleaning and disinfection. If no guidance, use alcohol-based wipes or sprays containing at least 70% alcohol. Dry surface thoroughly.
 - b. After disinfection level concentrations of chemicals are used on food contact surfaces, they must be washed, rinsed, and sanitized with chemicals and concentrations approved for food contact surfaces.
 - c. Any potential contamination of individuals or environment during the cleaning and disinfecting process should be reported to a supervisor.
5. Areas not visited by ill employees can remain open. Follow your COVID-19 cleaning and disinfection program.
6. Do not allow employees to return to work until the criteria to [discontinue home isolation](#) are met:
 - a. No fever for at least three full days without the use medicine that reduces fever AND
 - b. Other symptoms such as cough or shortness of breath have improved AND
 - c. At least 7 days have passed since the first symptoms appeared.