

COVID-19 Cleaning, Sanitizing, and Disinfecting for Food Establishments



Everyone has a role in keeping the community healthy, and that includes our culinary professionals at local restaurants and mobile stands. Take simple steps to support a healthy work environment and community. These are important every day, but especially when preventing the spread of respiratory illnesses like COVID-19.

- Remember, disinfecting and sanitizing are not the same. A list of EPA-registered disinfectants can be viewed at <https://www.epa.gov/coronavirus/guidance-cleaning-and-disinfecting-public-spaces-workplaces-businesses-schools-and-homes>.
- Clean with soap and water to remove dirt and food from surfaces before sanitizers or disinfectants are used. Surfaces that look clean may still have germs on them that you can't see.
- Clean and disinfect surfaces that are frequently touched. Surfaces such as remote controls, sinks, door knobs, bathroom surfaces, keyboards, tables and chairs, and phones and tablets should be cleaned often.
- Follow the manufacturer's instructions for how long the surface needs to remain wet to be effective.
- Food-contact surfaces should be washed, rinsed, and sanitized after each use.
- Use disposable gloves for cleaning and disinfecting. Throw them away after each use. If gloves are not disposable, thoroughly disinfect them and only use them for cleaning.
- If you use disinfectant wipes, use according to package directions. Do not reuse the wipes to wipe down multiple surfaces. Throw used wipes in the trash.
- Use disposable towels for cleaning and handwashing.
- For laundry and other machine washable items:
 - Wear disposable gloves when handling dirty laundry.
 - Do not shake dirty laundry. This will minimize the possibility of dispersing viruses through the air.
 - 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. Dirty laundry from an ill person can be washed with other people's items.
 - Clean and disinfect clothes hampers according to guidance for surfaces. If possible, consider placing a bag liner that is either disposable (can be thrown away) or can be laundered.



Remember: Stay home if you are ill. Have employees stay home if they are ill. Anyone known to have COVID-19, or people who have been in close contact with a person known to have COVID-19, should be excluded from working in a food establishment for a period of time prescribed by the state or local health authority.

For more information: www.health.mo.gov/coronavirus

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