



CORONAVIRUS: COVID-19

Interim Facts for Foodservice Operations

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COVID -19 Facts

- Total global cases =118,905 Deaths = 4,270 (3,036 from China)
- Current total cases worldwide = 49,521 (pop – 7.8 billion)
- % cases deemed mild = 43,475 (88%) **Most cases are mild**
- % cases deemed severe = 6,046 (12%)
- U.S. cases (pop- 331 million) = 975 Deaths 30
- 3.07% mortality rate in the U.S.
- Caution is required but overall risk level is low.
- **NOTE: Since October 2019 in the U.S. >12,000 deaths due to the flu**



Coronavirus

- Large family of viruses that cause the common cold to more severe respiratory illness. (SARS and MERS)
- COVID-19 is a novel (new) strain previously unseen.
- Symptoms include fever, cough, trouble breathing.
- Severe symptoms include pneumonia and acute respiratory syndrome which may cause death.
- Can be transmitted between animals and humans
- According to the WHO, coronaviruses may survive on surfaces for just a [few hours to several days](#), although many factors will influence this, including surface material and weather.



- Coronavirus is easily spread through respiratory droplets.
- Transmission can occur when an infected person coughs or sneezes and their droplets contact other's mucous membranes (eyes, nose, mouth), either directly or from an infected surface.
- No evidence COVID-19 is transmitted through food.
- Transmission through fomites or inanimate surfaces with the virus to mucous membranes is why scrupulous handwashing and disinfection of these surfaces are imperative.





Guidance for Retail Foodservice

- Complete prevention of transmission is not possible
- Goal is to assure client and customers enhanced protocols are in place to make the environment as safe as possible.
 - Use of proper disinfectant
https://www.epa.gov/sites/production/files/20203/documents/sars-cov-2-list_03-03-2020.pdf
 - Increased frequency of service utensil cleaning and sanitizing
 - Increased frequency of cleaning of non-food contact surfaces.
 - Utilization of less self-service and more grab-n-go
 - Encourage handwashing as first option. Hand sanitizer acceptable but not as effective as frequent handwashing.
 - Foodhandler training – corporate policies regarding illness and reporting to work



Specific Guidance for Food Handler Confirmed Case Best Practices

- The ill individual must be excluded from the work environment until cleared by physician to return.
- Individuals working in close contact should be excluded from work for 14 days.
- The unit should be temporarily closed.
- Kitchen and general areas including locker room and restrooms should be cleaned and disinfected utilizing EPA approved disinfectant.
- Assemble staff from other units, if possible, who were not in contact and being excluded, resume normal operations.
- Resume operations



Thank you.

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