



A RESOURCE FOR HEALTHY LIVING FROM THE
GALLATIN CITY-COUNTY HEALTH DEPARTMENT

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Dear Restaurant and Food Manufacturing Operators:

As the 2019 coronavirus disease becomes more prevalent, businesses such as yours should practice preventative measures and be prepared to respond to infectious diseases. As a restaurant operator, you have trained staff and skilled employees serving the public every day. This is an important time to check your policies and procedures. While you alone cannot completely control the introduction of COVID-2019 or other infectious disease into the environment, you do have the power to take all available common-sense precautions.

The current risk remains low in Montana, but the situation is changing daily. It is important to know that influenza remains a significant health concern for Montanans and that the things we do to protect ourselves from influenza also will help protect us from COVID-19. Those things include: covering your coughs and sneezes, washing your hands frequently and thoroughly (at least 20 seconds), and staying home if you are sick.

Below, please find some additional information on the COVID-19 and specific precautions and measures you can take to prevent the spread in your establishment.

What is a Coronavirus?

Coronaviruses are a large family of viruses. They usually cause mild respiratory illnesses such as the common cold. Some coronaviruses have caused more severe illness, such as severe acute respiratory syndrome (SARS) and Middle East respiratory syndrome (MERS). COVID-19 is a new coronavirus that had not been seen in humans before December 2019.

What can I do as a restaurant owner to prevent a COVID-19 infection?

The same simple steps that prevent the spread of ordinary flu viruses work against COVID-19 and other illnesses.

- **Encourage good hygiene. Reaffirm established standards for hygiene measures and provide refresher training to staff regarding sanitation, hygiene and food safety.** For example:
 - Instruct your staff to wash hands often with soap and water for at least 20 seconds. Place [posters](#) at the entrance of workstations and in other



workplace areas where they are likely to be seen. Handwashing:

[Youtube Video](#)

- Cover nose and mouth with tissue paper when sneezing or coughing. Discard tissue after use and wash your hands.
- Avoid touching your eyes, nose or mouth.
- **Actively encourage employees to stay home when sick.** Ensure your employees are aware of your policies and place [posters](#) that encourage staying home when sick.
- **Routinely clean and disinfect all frequently touched surfaces such as handrails, bathroom fixtures, phones and doorknobs.** Cleaning of visibly dirty surfaces followed by disinfection is a best practice measure for prevention of COVID-19 and other viral respiratory illnesses in community settings. Use the cleaning and disinfecting agents you usually use in these areas and follow the directions on the label.

Remember:

Cleaning refers to the removal of dirt and impurities including germs from surfaces. Cleaning alone does not kill germs. But by removing them, it decreases the number of germs and therefore any risk of spreading infection.

Disinfecting kills germs on surfaces. Disinfecting works by using chemicals to kill germs on surfaces. This process does not necessarily clean dirty surfaces or remove germs. But killing germs remaining on a surface after cleaning further reduces any risk of spreading infection. [Products with EPA-approved emerging viral pathogens claims](#) are expected to be effective against COVID-19 based on data for harder-to-kill viruses.

- Follow your **cleaning and sanitizing** protocols for food contact surfaces (i.e., one teaspoon of unscented household bleach in a gallon of cool water). There is a difference between cleaning and sanitizing. To be effective, cleaning and sanitizing must be a [5- step process](#). Change the sanitizing solution at least every four hours or more frequently if dirty.
- **Replace utensils frequently (approximately hourly) during peak use hours for self-serve style operations.**
- **Ensure sneeze guards are in place where required.**



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- **Ensure dishwasher and/or three-compartment sinks are used properly and have the appropriate level of sanitizer** for final rinse (100 PPM chlorine based sanitizer, follow product label for other approved sanitizers).

Stay up to date with accurate information on novel coronavirus (COVID-19) at healthygallatin.org/coronavirus-covid-19. This is an evolving situation and this page will be updated frequently.

You can also stay up-to-date on the situation at the [DPHHS](http://dphhs) website as well as [CDC](http://cdc).

