



## In the workplace: Food prep area

### How to organize

- 1 There should be a designated food prep area that has the following:
  - Sufficient space to allow workers to maintain physical distance of at least six (6) feet between one another; if this is not possible, workers should make every effort to avoid direct physical contact
  - Individual food prep stations at least six (6) feet apart, if space allows
    - Each food prep station should be used by only one (1) worker at a time, if space allows
      - This may not be possible in kitchens where workers operate in small teams or clusters; in this case, workers should avoid direct physical contact as much as possible
      - Decreasing the number of menu items may decrease the number of work stations needed
      - All workers should wear face coverings at all times
  - Each food prep station should have the following:
    - A handwashing station within reach, fully equipped with soap and paper towels
    - A no-touch, closed-lid trash receptacle
  - The food prep area should also have signage that addresses the following:
    - Not entering the workplace if ill, and steps to take if ill on arrival
    - What to do if they become ill while at work
    - Reminders regarding wearing face coverings, handwashing or sanitizing, covering coughs and sneezes, not touching one's face or surfaces or objects that may be contaminated, physical distancing, cleaning and disinfecting frequently touched surfaces and objects, not taking personal belongings into the kitchen, and not using cell phones in working areas
  - Instructional diagram on how to wash hands and for how long