What to do

While in the food prep area, workers should do the following:

• Leave cell phones in the personal area; if a cell phone must be used, disinfect the phone with a sanitizing wipe and wash your hands with soap and water for 20 seconds after using it

• Follow applicable health code requirements for food preparation to prevent food-borne illness. **No additional food protection protocols are required for Covid-19.**

• Wash hands with soap and water for 20 seconds on arrival at the food prep station, frequently throughout the shift, and anytime they have touched a surface or object that may be contaminated

• Clean and sanitize or disinfect all surfaces at the food prep station before and after the shift

  • Wash, rinse, and sanitize food-contact surfaces—food-preparation surfaces, dishware, utensils, knives, cutting boards, timers—after use; tools made of porous materials, such as wood or cloth, should be cleaned with particular care

  • Food facilities must use EPA-registered “sanitizer” products, found [here](#), for cleaning and sanitizing; prepare and use sanitizers according to label instructions

• Frequently **disinfect non-food-contact surfaces repeatedly touched by employees**

  • A list of EPA-registered “disinfectant” products for Covid-19 can be found on the EPA website [here](#)

  • You can use certain products on surfaces that touch food, such as dishes, cooking utensils, and countertops

  • Check the product label guidelines for if and where these disinfectant products are safe and recommended for use in food establishments

  • EPA’s list of disinfectants for use against SARS-CoV-2 tells you the types of surfaces on which you can safely use a disinfectant product

  • Some products require you to rinse the surface after disinfecting; check the product label to find out whether you need to rinse the surface after disinfection

• Frequently clean and disinfect floors using EPA-registered disinfectants