



Town of Bourne Board of Health

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What can your food establishment do to minimize risk of exposure to COVID-19?

There is a difference between cleaning and sanitizing. Cleaning is removing visible debris; sanitizing reduces pathogens on the surface. Wash and rinse surfaces of debris before sanitizing. *According to the CDC for disinfection, properly diluted bleach solutions, alcohol solutions with at least 70% alcohol, and most common EPA-registered household disinfectants should be effective.*

Wearing gloves alone is not protection – for you OR you customers. While wearing gloves viruses can still be spread to surfaces, other people, and to YOU. Good glove hygiene is crucial to preventing the spread of viruses. This includes changing gloves often, washing hands between the change and after removing gloves.

Use of cloth face masks is recommended by the CDC. This recommendation was made after considering recent studies have shown individuals with the virus who lack symptoms can transmit the virus to others. CDC recommends wearing cloth face coverings in public settings including places where social distancing measures are difficult to maintain (such as grocery stores and pharmacies). *The town of Bourne is recommending that food service employees take precaution and also adopt this recommendation.*

More frequent sanitizing of commonly touched surfaces. This includes doorknobs, counters, tables, chairs, handrails, bathrooms, beverage areas, men use, register areas, and any other frequently handled surfaces.

If possible, offer hand sanitizer in high traffic areas. Frequently used zones, such as registers, are good places to make hand sanitizer easily accessible and more likely to be used.

Remove self-service areas. Single-use condiments, utensils, and cups should be provided upon request but removed from public areas.

Limit the number of patrons in your facility. Social distancing is one of our best weapons in preventing the spread of COVID-19, keeping the amount of people in the facility to a minimum will make keeping a distance between persons easier. *Encourage call in orders, paying over the phone, and when possible offer curbside pickup.*

Customers showing signs of illness? If a customer in your facility shows signs of illness; limit contact, provide hand sanitizer/tissues. Take extra care to sanitize the area when that customer leaves. Always wash your hands after any contact.

If an employee is sick or showing flu-like symptoms they are not to come to work until they have followed the Mass DPH guidelines for quarantine or isolation and are symptom free. Take any other action required by 105 CMR 300.000: Reportable Diseases and Isolation and Quarantine Requirements – Any employee confirmed to have contracted a reportable illness should be reported to your Local Board of Health.

Currently the Governor's orders regarding food establishments and the "take-out only" protocol, as well as non-essential emergency orders, have extended through May 4th. While our office is working remotely, we can still be reached 7 days a week at 508-759-0600 ext 1513. Or you can email me at kshea@townofbourne.com with any questions or concerns.

For additional information visit: [CDC.gov/Coronavirus](https://www.cdc.gov/Coronavirus),
[FDA.gov/emergency-preparedness-and-response](https://www.fda.gov/emergency-preparedness-and-response), [WHO.int](https://www.who.int), [Mass.gov](https://www.mass.gov)

