

# QUICK SERVICE RESTAURANTS COVID-19 CLEANING PROCEDURES



## COVID-19

Public health officials have identified a new novel coronavirus, COVID-19. COVID-19 may spread from an infected person to others through:

- The air by coughing and sneezing
- Close personal contact, such as touching or shaking hands
- Touching an object or surface with the virus on it, then touching your mouth, nose or eyes before washing your hands
- Person-to-person transmission is occurring to some extent with COVID-19

Standard food safety practices are encouraged. Avoid cross-contamination by properly handling raw food products. Properly clean and sanitize food contact surfaces and utensils. Currently, there is no evidence that COVID-19 is transmitted to humans through food. Ensure employee health and hygiene practices are in place, especially proper hand hygiene.

Disinfect hard surfaces and high-touch areas, including:

- Railings
- Doorknobs and handles
- Restroom surfaces
- Counters
- Tabletops
- Touch screens

## PERSONAL HYGIENE

Hand hygiene is critical to help reduce and control outbreaks. This is a primary transmission mode, and washing well and often is the best control.

1. Clean hands and exposed portions of arms in a handwashing sink following the procedure below:
  - Rinse hands under clean, running warm water.
  - Apply hand soap.
  - Rub together vigorously for at least 20 seconds paying particular attention to removing soil from underneath the fingernails. Thoroughly rinse under clean, running warm water.
  - Dry hands using hand dryer or disposable towels.
  - Use disposable paper towels when touching surfaces, faucet handles on the handwash sink or the handle of the restroom door to avoid hand recontamination.
4. Ensure the use of gloves and/or use of utensils when handling ready-to-eat foods.  
**NOTE:** Glove use does not replace the need for handwashing. Employees should be trained on proper handwashing and gloving procedures.
5. Use hand antiseptic/sanitizer\* in service areas to supplement frequent hand washing.

## GENERAL GUIDELINES

It is important that food establishments have procedures for general restaurant cleaning and disinfecting that address the use of proper disinfectants at the proper concentration. KAY® Peroxide Multi Surface Cleaner and Disinfectant should be used for general disinfection and should be ordered from your distribution center.

When developing a plan for cleaning and disinfecting, a food establishment should consider:

- Daily procedures for cleaning, sanitizing, and, as necessary, the disinfection of any surfaces that may have become contaminated.
- The availability of effective disinfectants, such as Peroxide Multi Surface Cleaner and Disinfectant and other cleaning and disinfecting equipment and supplies intended for emerging pathogen response and their proper use.
- The segregation of areas that may have been contaminated so as to minimize the unnecessary exposure of employees, customers and others in the facility to the discharges or to surfaces or food that may have become contaminated.
- Minimizing risk of disease transmission through the exclusion and restriction of ill employees as advised by your company policy.

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## Disinfection of Restaurant Surfaces

Disinfect all non-food contact surfaces and areas frequently touched by hands. Reinforce daily cleaning and sanitizing procedures.

1. **When using Peroxide Multi Surface Cleaner and Disinfectant, apply to all non-food contact surfaces and high-touch point surfaces and allow surface to be wet for at least 45 seconds.** Remove heavy soil prior to application by washing and rinsing the surface.
  - If a food contact surface is contaminated, after disinfection, thoroughly rinse surface with potable water before sanitizing.
2. All food contact surfaces, equipment and utensils within the eating establishment should be washed, rinsed and sanitized and allowed to air dry following McDonald's back sink or Warewash procedures.
3. Discard paper towels and nonabrasive pads regularly.
4. Wash hands after the disposal of used gloves and paper towels.
5. Discard towels into soiled towel bucket once it becomes visibly soiled.

**NOTE:** Do not use the tools designated for food contact surface areas in other areas. All brushes and tools must be washed, rinsed and immersed in sanitizing solution after use.

### Sources:

- 1 <https://wwwnc.cdc.gov/travel/notices/watch/novel-coronavirus-china>
- 2 <https://www.cdc.gov/coronavirus/about/prevention.html>
- 3 <https://www.chp.gov.hk/en/index.html>
- 4 [https://www.who.int/ith/2020-0901\\_outbreak\\_of\\_Pneumonia\\_caused\\_by\\_a\\_new\\_coronavirus\\_in\\_C/en/](https://www.who.int/ith/2020-0901_outbreak_of_Pneumonia_caused_by_a_new_coronavirus_in_C/en/)
- 5 [https://www.epa.gov/sites/production/files/2016-09/documents/emerging\\_viral\\_pathogen\\_program\\_guidance\\_final\\_8\\_19\\_16\\_001\\_0.pdf](https://www.epa.gov/sites/production/files/2016-09/documents/emerging_viral_pathogen_program_guidance_final_8_19_16_001_0.pdf)

*\*There are no antiviral claims available for hand care products, as they are not recognized by the FDA (FDA Tentative Final Monograph for Healthcare Antiseptic Drug Products). Therefore, hand care products will not list claims against viruses.*

KAY® Peroxide Multi Surface Cleaner and Disinfectant has demonstrated effectiveness against viruses similar to 2019 Novel Coronavirus on hard, non-porous surfaces. Therefore, KAY Peroxide Multi Surface Cleaner and Disinfectant can be used against 2019 Novel Coronavirus when used in accordance with the directions for use against Norovirus on hard, non-porous surfaces. Refer to the CDC website at <https://wwwnc.cdc.gov/travel/notices/watch/novel-coronavirus-china> for additional information.

## HIGH TOUCH POINTS

### Back of the House and Drive Thru

- Door handles and push plates
- Handles of all the equipment doors and operating push pads
- Handles of the dispensers (beverage, etc.)
- Ice scoops
- Walk-in and other refrigerator handles
- Walk-in refrigerator & freezer plastic curtains
- Freezer handles
- 3-compartment sink and mop sink handles
- Handwash sink handles
- Soap dispenser push plates at handwash sink
- Towel dispenser handle at handwash sink
- Trash receptacle touch points
- Cleaning tools
- Buckets
- Telephone keypad and handset
- Manager's computer
- Manager's office cabinet handles and safe handle
- Microphone and point of sale register
- All kitchen counter surfaces

### Dining Area

- Door handles, push plates, thresholds and hand railings
- Dining tables
- Chairs and booths
- Trash receptacle touch points
- Highchairs
- Front counter
- Drink and condiment dispensers
- Display cases
- Point of sale registers
- Trays

### Restroom

- Door handles
- Sink faucets and toilet handles
- Towel dispenser handle
- Soap dispenser push plates
- Baby changing station
- Trash receptacle touch points