

US Coronavirus Help Visit Focused on Food Safety and Sanitation

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MEASURES TO PREVENT THE SPREAD OF CORONAVIRUS	Is Standard / Activity in Place? (Yes/No)	Recommendations If Not In Place	RESOURCES
Refer to the Scenario Planning Document on the US Coronavirus website for the latest information			Scenario Planning Document
Ensure employees stay home if they are displaying visual signs of illness, not feeling well, etc.			Working Sick
Reinforce good personal hygiene practices with all employees including: - reinforce hourly hand washing process is in place - CDC says- If you don't have a tissue, sneeze or cough into your upper sleeve or elbow- then wash. Never sneeze into your hands.			Hand Washing
Verify new additional U.S. personal hygiene and cleaning and sanitizing minimum standards re: COVID-19 in place			Additional COVID-19 hygiene and sanitizing standards
Verify increased frequency (every 2 hours) of cleaning and sanitizing high-touchpoint surfaces in the restaurant like door push plates and handles, kiosks, touch screens, counters, and restroom surfaces using a spray bottle of Kay (3:1) Peroxide Multi Surface Cleaner and Disinfectant and a clean sanitized towel. -sanitize, remove and temporarily store table tents, table tops, chairs -A microfiber cloth is used for kiosk touch screens. -Kay 3:1 cleaner/disinfectant is also used for non-food spill clean-up procedures (discard cleaning cloths after one use).			Kiosk
			Lobby décor
			Ecolab: Proper Cleaning and Disinfecting Procedure
Make sure all hand wash sinks are properly stocked with soap, paper towels (or functioning hand driers) and warm water. Hand wash sinks are only to be used for hand washing and must also be accessible (not blocked).			
Provide a minimum of 3 Ecolab alcohol-based hand sanitizer stations to customers and crew in service areas. Mount sanitizer dispensers in convenient and easily accessed locations: 1. On a wall near the DT Cash Window (for the crew) 2. Placed on a surface somewhere between the DT Present Window and the Front Counter Order Taker 3. On a wall near the self-serve beverage station. Note that hand sanitizers cannot be used as a replacement for times when hand washing is required by McDonald's procedures or by public health departments.			Sanitizer Options

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Providing hand sanitizer or hand sanitizing wipes in the lobby for our customers (as available)			
Resources for Possible Restaurant Employee Exposure to COVID-19			
Provide guidance to restaurant management on how to manage situations where an employee reports they may have been exposed to COVID-19, as well as store closure considerations.			Refer to the intake resources available on the US Coronavirus website
Critical Food Safety Validation			
The restaurant is free of infestation and free from signs of an active pest infestation. The restaurant building, adjoining corral, and any area within 10 feet (3m) from the building (i.e. inside the drive thru lane) is clear from animal or insect infestation.			
The internal temperatures of beef patties after cooking is at or above 155°F and fresh beef patties at or above 175°F (for quality).			
The internal temperatures of raw chicken products after cooking is at or above 165°F.			
The internal temperatures of breakfast steak and breakfast sausage after cooking is at or above 155°F for sausage made from beef or pork and 165°F for sausage made from poultry.			
The internal temperatures of round eggs after cooking is at or above 155°F			
Managers (or staff assigned to complete the checklist) can demonstrate they have been trained on properly completing the procedures on the Food Safety Daily Checklist and can take corrective action. Assess through observation, questioning, and demonstration of knowledge (key is completed training, knowing and demonstrating food safety checks and corrective actions are done appropriately).			
General Food Safety and Sanitation			
Sanitized towel buckets contain towels and chlorine sanitizer solution at the correct concentration when checked with a chlorine test strip.			
Sanitizer-soaked towels and grill cloths used at food, beverage preparation, and service areas are placed into the soiled towel bucket after using and not left sitting out on surfaces.			

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<p>All in-use UHC trays, grill utensils, prep table utensils, and utensil holders are clean (no build up), washed, and sanitized at least every 4 hours as per approved procedure. The back sink and soap/sanitizer dispensers or dishwashers function (hot water 110°F or higher) with all required supplies. The sanitizer solution has the right concentration when checked with an appropriate test strip.</p>			
<p>All soiled raw wares that came into contact with raw proteins (such as fresh beef and raw chicken) are washed and sanitized last (unless a warewasher is used). Soiled blue raw beef trays and lids are kept in blue bus box until cleaned. Back sink is properly sanitized after washing wares that came into contact with raw proteins.</p>			
<p>Blue disposable glove procedures or dedicated tongs are used to prevent cross-contamination when handling all raw meat or poultry products (including shell eggs) at the grill station and fryer station. Dedicated utensils are used for raw products (e.g. the yellow yolk breaking tool is only used to break egg yolks).</p>			
<p>Clear/white disposable gloves are worn for food preparation of ready to eat foods at the sandwich prep table and salad prep table to prevent bare hand contact with any cooked or ready-to-eat foods?</p>			
<p>Walk-in freezers and any other primary storage freezers are operating at 0°F or below. Secondary storage freezers are keeping all products solidly frozen.</p>			
<p>Refrigerated products inside all refrigerated units are at or below 40°F (including shake/sundae reservoir).</p>			
<p>All refrigerated products are in code (within primary shelf life).</p>			
<p>Leftover heated foods are discarded (including any shake/sundae mix removed from heat treatment shake/sundae machines).</p>			
<p>The Pyrometer is calibrated, working correctly, and the probe is clean.</p>			
<p>The internal temperature of Filet-O-Fish portions after cooking are at or above 150°F.</p>			
<p>Managers understand employee illness symptoms and reportable illness causes for when an employee cannot be working. Managers also understand when an employee can return to work after illness.</p>			

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When reviewing the most recent health department inspection report, all critical food safety violations noted have been corrected or a plan in place to correct issues.			
Restaurant has a process in place to validate that each of the key food safety functions is happening during late or off peak shifts			
Plan is in place to manage training as some crew and managers may be assigned to positions, shifts, or restaurants that are different from their standard responsibilities if the restaurant is understaffed or operating in a limited capacity.			