

Virtual Food Collaborative

CITY OF BLOOMINGTON ENVIRONMENTAL HEALTH

AUGUST 18, 2020

Agenda

Welcome, Education Credits, Introductions

What to do if an employee tests positive for COVID-19

Cleaning, Sanitizing and Disinfecting for COVID-19

Masks, face shields, etc.

Capacity and table spacing

Question and Answer Session

CEUs for live participants

You will earn 1 CEU hour towards renewal of your MN CFPM certificate today!

We will email certificates out after the event

If you have multiple people watching on the same device email names to envhealth@BloomingtonMN.gov

Questions

To ask a question

- Type it into the Q & A box
- Find your name on the participant list, and hover over your name. A Raise Hand icon will appear.
 - Click on the Raise Hand button which will place a small hand icon next to your name in the participant list.
 - We will unmute you to ask your question.

Introductions

Please let us know your name and where you work when we unmute you

What if an employee tests positive?

Call us and we can walk you through steps

- Identify close contacts and have them quarantine
- Screen employees for symptoms
- Social distancing
- Face coverings
- Hand washing
- Clean and disinfect your facility

Resource <https://www.health.state.mn.us/diseases/coronavirus/sickemployee.pdf>

Cleaning, Sanitizing, and Disinfecting

What's the difference?

What should you be doing in your establishment?

Things to keep in mind

Cleaning

Removes dust, debris, and dirt from a surface by scrubbing

Cleaning works by using soap (or detergent) and water to physically remove germs from surfaces.

This process does not necessarily kill germs, but by removing them, it lowers their numbers and allows sanitizers and disinfectants to be more effective



Sanitizing

Lowers the number of germs on surfaces or objects to a safe level, as judged by public health standards or requirement

Examples of typical sanitizers used in a restaurant:

- Bleach water/sodium hypochlorite (50-200ppm)
- Quaternary Ammonia (200-400ppm)



Disinfecting

Destroys or inactivates
germs/pathogens on a surface

Products can be both a sanitizer and a
disinfectant

To disinfect a higher concentration is
usually required



What are the differences between these types of products?

CLEANER	SANITIZER	DISINFECTANT	VIRUCIDE	STERILANT
Aids in Soil Removal	Reduces the Number of Bacteria	Kills Fungi, Bacteria, and Viruses	Kills Viruses	Eliminates all Fungi, Bacteria Viruses, and Spores
				
Simply aids in the removal of soil from a surface. Although cleaning does remove germs from a surface, it doesn't kill them.	Lowers the number of bacteria on surfaces to levels that are considered safe by public health orgs.	Kills infectious fungi, bacteria, and viruses but not bacterial spores on hard environmental surfaces.	Destroys or irreversibly inactivates viruses in the inanimate environment.	A sterilant is used to destroy or eliminate all forms of microbial life including fungi, viruses, and all forms of bacterial spores.

Any product that claims to kill bacteria, viruses, mold, or fungi must be registered with the EPA as a pesticide.

What to do in your establishment

Food Contact Surfaces (dishes, utensils, cutting boards, food equipment, etc.)

Continue to follow your usual cleaning frequency and methods

- Wash with warm soapy water
- Rinse with water
- Sanitize using a food contact sanitizer (bleach water, Quat, iodine, etc.)
 - Chlorine 50-200ppm
 - Quat 200-400ppm

What to do in your establishment

Heavily touched non-food contact surfaces (Door handles, countertops, cooler door handles, partitions, etc.)

Clean and disinfect frequently

Use a disinfectant on EPA List N (effective against SARSCoV-2)

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2-covid-19>

Things to keep in mind

READ THE LABEL- should follow the disinfection instructions for human coronavirus

Contact time-many on List N have 10 minute contact times

Label your spray bottles/containers properly

Train staff

solution daily or when use solution becomes visibly dirty.

DISINFECTION - To disinfect hard surfaces, use 1 fluid ounce of Product X per gallon of water. Apply by immersion, flushing solution over treated surfaces with a mop, sponge or cloth to thoroughly wet surfaces. Allow treated surfaces to remain moist for at least 15 minutes before wiping or rinsing. Product X will disinfect hard, non-porous surfaces in veterinary clinics, animal care facilities, livestock facilities and animal quarantine areas.

When it is required to wear a face covering

The Executive Order 20-81 guidance requires all workers in bars and restaurants to wear a face covering that covers their mouth and nose when in any part of the restaurant or bar—whether indoors or outdoors.

This guidance also allows workers to wear face shields when a cloth face covering cannot be worn—such as when working in hot kitchens.

People exempted from the face covering requirement

Children under age 2 years must not wear face coverings. Children between the ages of 2 and 5 years old are not required to wear face coverings, but are encouraged to wear a face covering when in public.

People who have medical or other health conditions, disabilities or mental health, developmental, or behavioral needs that make it difficult to tolerate wearing a face covering.

Types of Face Coverings

- Types of face coverings can include a paper or disposable mask, a cloth mask, a neck gaiter, a scarf, a bandanna, or a religious face covering.
- A face covering must cover the nose and mouth completely. The covering should not be overly tight or restrictive and should feel comfortable to wear.
- It is not known whether face shields (a clear plastic barrier that covers the face) provide the same source control for droplets as face masks, but they may be an option in situations where wearing a face mask is problematic. For optimal protection, the shield should extend below the chin and to the ears, and there should be no exposed gap between the forehead and the shield's headpiece.

Types of Approved Face Coverings



Additional References

Preparedness Plan Example

- https://www.dli.mn.gov/sites/default/files/pdf/COVID_19_business_plan_template.pdf

Official Guidance for Reopening

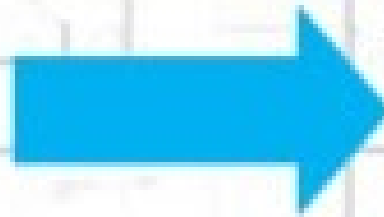
- <https://www.health.state.mn.us/diseases/coronavirus/safedining.pdf>

Safe Materials for Barriers

- <https://dps.mn.gov/divisions/sfm/Documents/Partitions-for-COVID.pdf>



**How to
Calculate**



**Capacity
Reductions**



Occupancy Load Factor

Determined by use of space

Calculated on original plans by architect

Verified at issuance of Certificate of Occupancy

Won't change unless the use or footprint has been altered

Required to be posted if restaurant capacity <50

Found in the Minnesota Building Code

Occupancy Load Factor for Restaurants

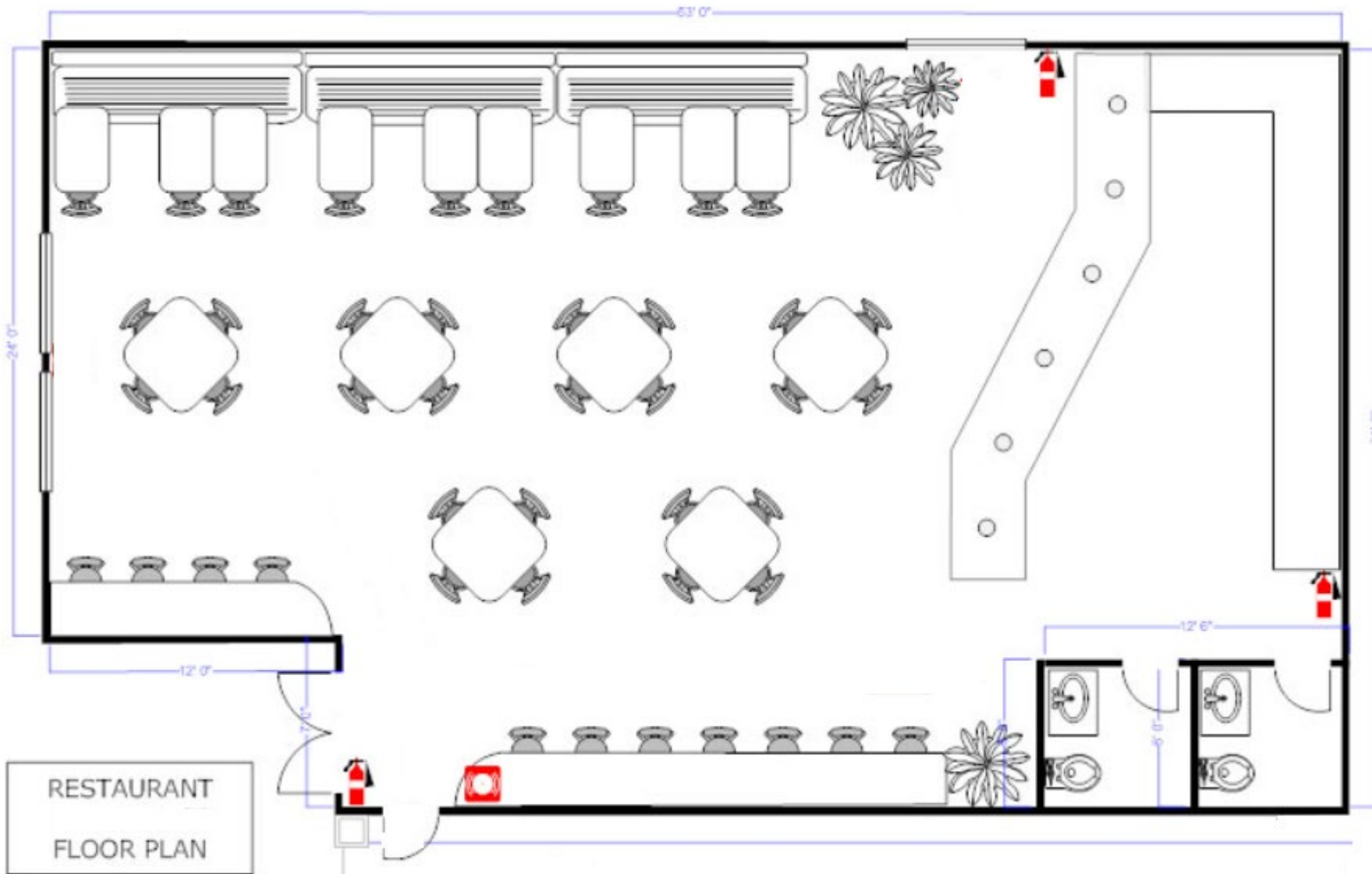
15 ft² per person

Does NOT include staff

Does NOT include kitchen & facility spaces

Example 1

CAITLIN'S COFFEE CAKE

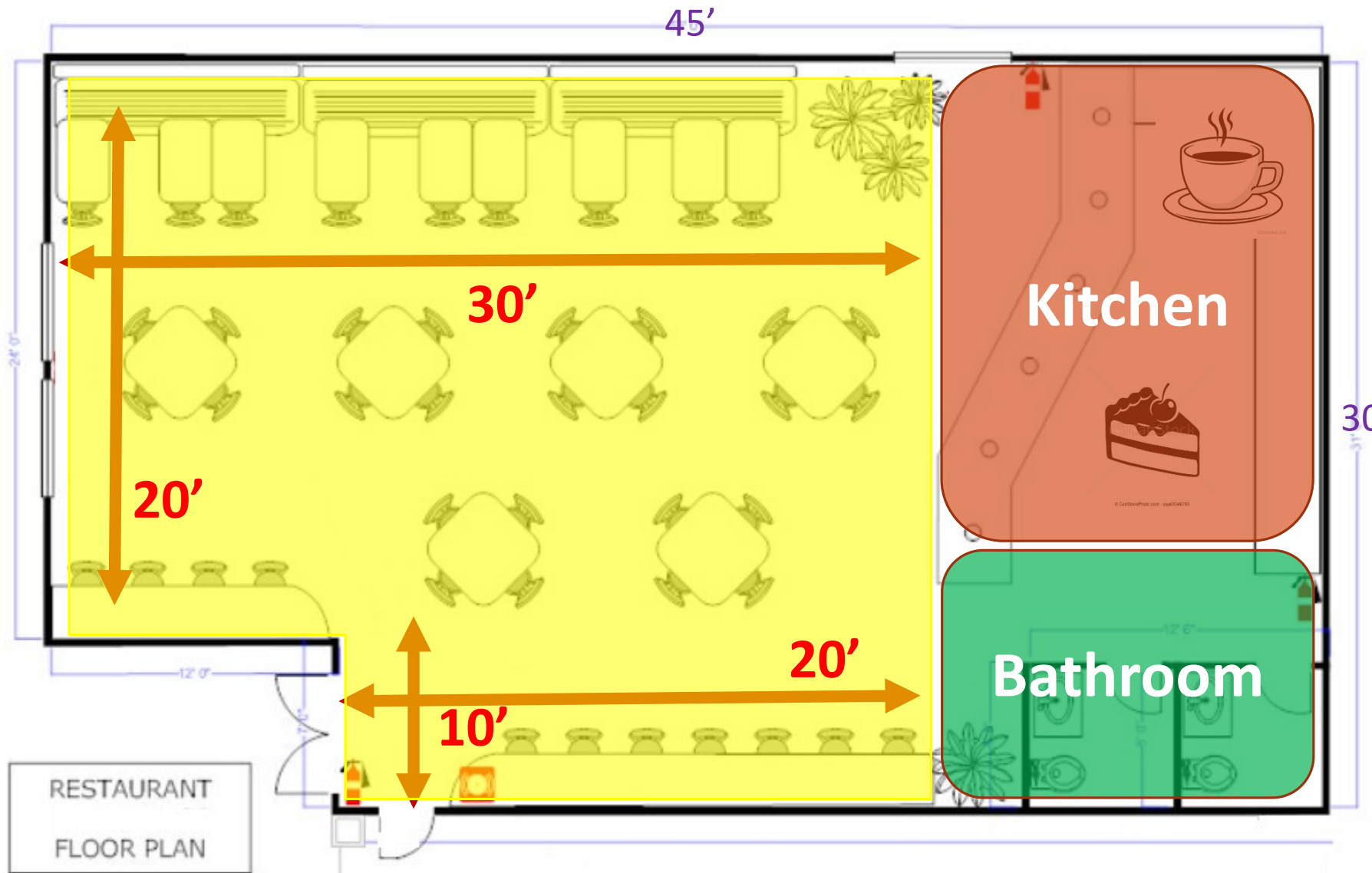


Occupancy: 53

50% Occupancy
for COVID-19: 26

RESTAURANT
FLOOR PLAN

Caitlin's Coffee Cake



Total Square Footage Calculations

$$20 \times 30 = 600$$

+

$$10 \times 20 = 200$$

800 ft²

Caitlin's Coffee Cake / Original Occupancy 53

Total Space: 800 ft²

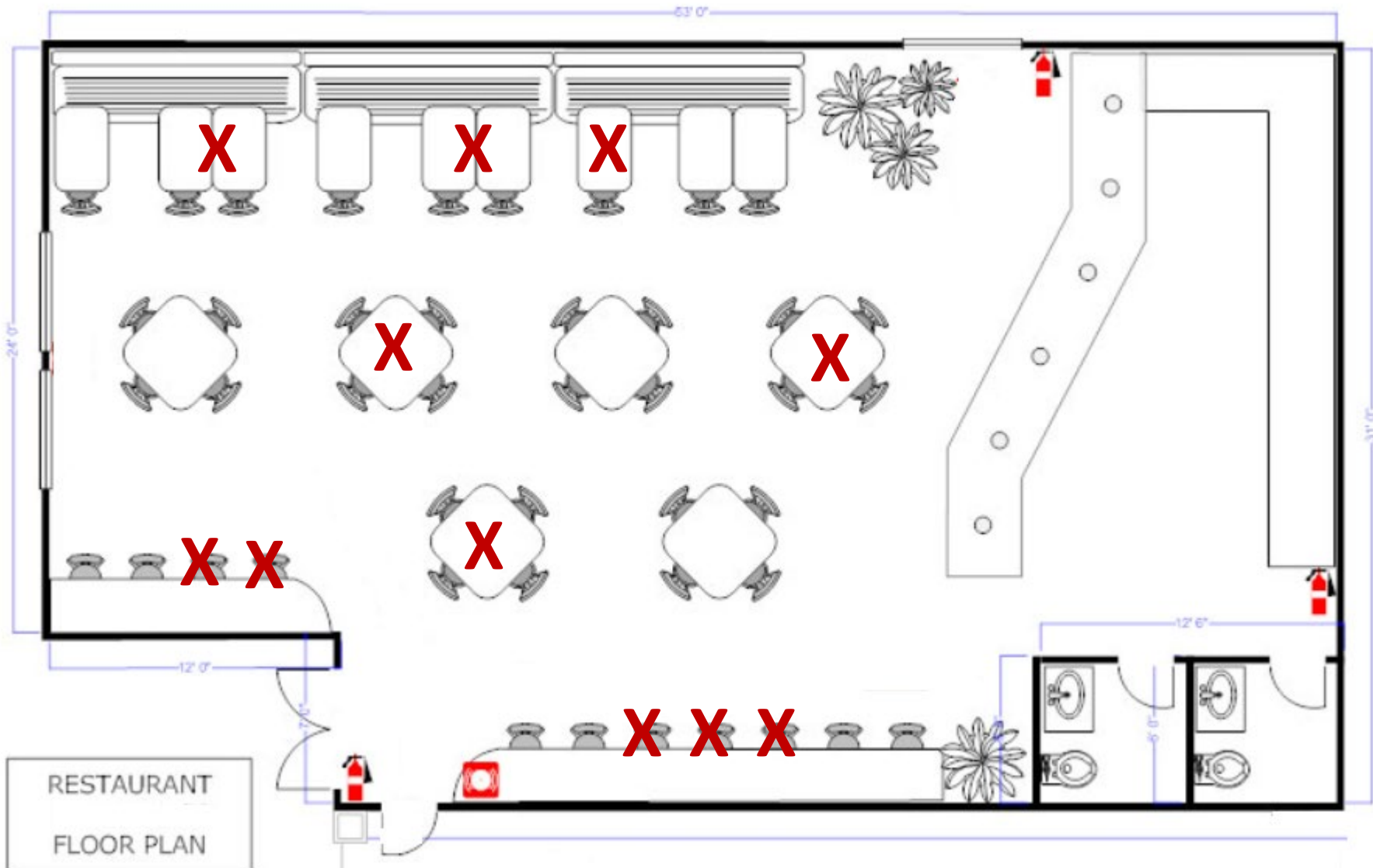
Square Footage ÷ Occupancy Load Factor =
Capacity (non-COVID)

$$800 \div 15 = 53$$

$$53 \times 50\% \text{ capacity} = 26$$

Math Shortcut:

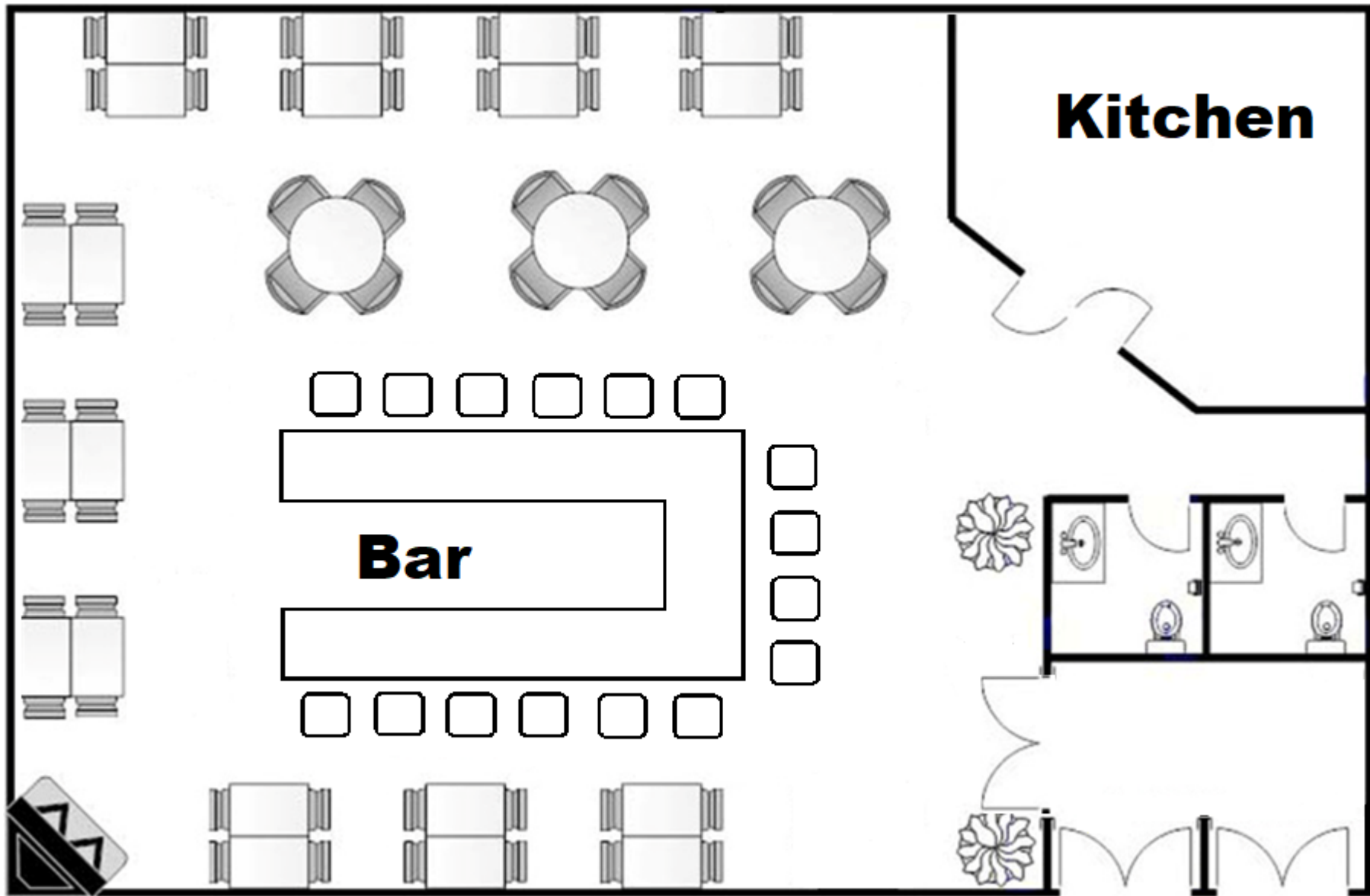
Use 30 as the OCCUPANCY LOAD FACTOR instead of 15 and skip multiplying by 50%



50% Occupancy
for COVID-19: 26

Example 2

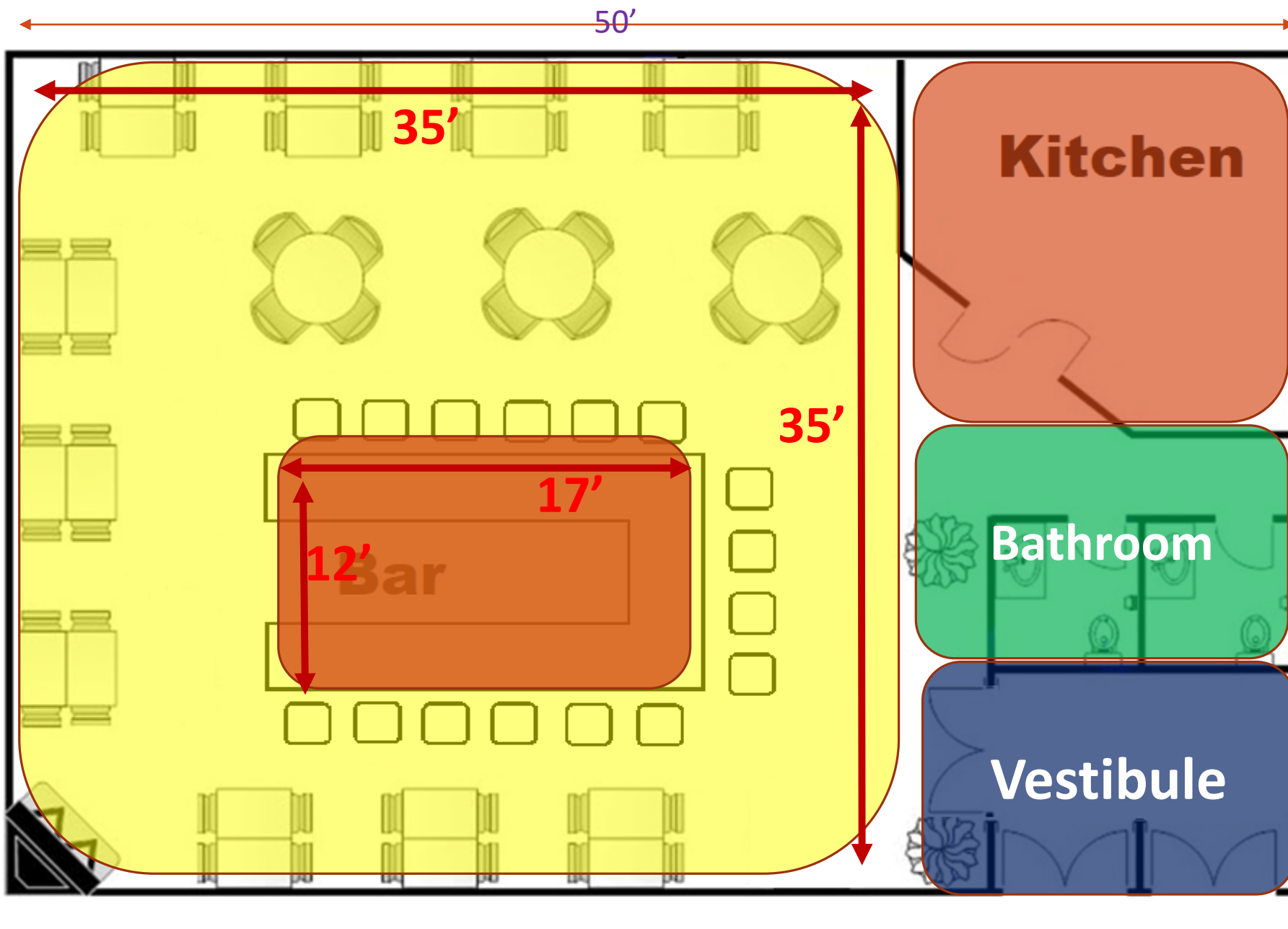
LAIMA'S LOUNGE



Kitchen

Occupancy: 68

50% Occupancy
for COVID-19: 34



Total Square Footage Calculations

$$35 \times 35 = 1225$$

-

$$12 \times 17 = 204$$

$$1021 \text{ ft}^2$$

Total Space: 1021 ft²

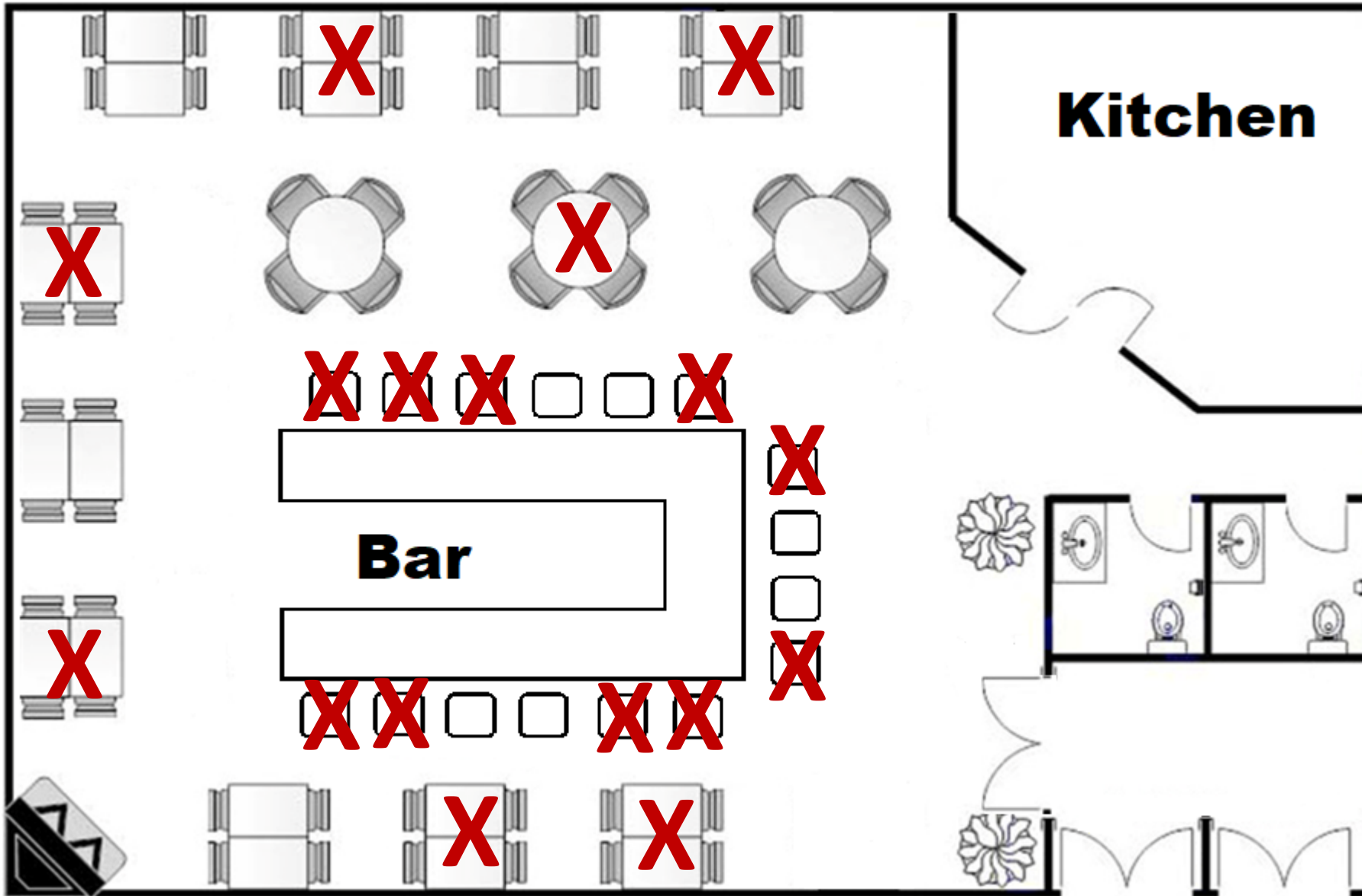
Square Footage ÷ Occupancy Load Factor =
Capacity (non-COVID)

$$1021 \div 15 = 68$$

$$68 \times 50\% \text{ capacity} = 34$$

Math Shortcut:

Use 30 as the OCCUPANCY LOAD FACTOR instead of 15 and skip multiplying by 50%



Kitchen

50% Occupancy
for COVID-19: 34

We walk the same path, but have on different shoes



Remember to social distance!

Question and Answer Session

What questions do you have?

Anything you have been wondering about?

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