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Recommendations to implement a food safety plan during the coronavirus pandemic.

I. Believe and commit.

Remember, food safety is about people.

2. Written instructions and training.

a. Develop written instructions on how to prevent the spread of viruses in the workplace. Employees should read, follow and sign these instructions.

b. Food Safety training for all employees:

- ServSafe® Food Protection Manager Certification (valid for 5 years) for owners, general manager, managers, chefs and sous chefs.
- ServSafe® Foodhandlers Certification (valid for 3 years) for cooks, dishwashers, busboys, waiters, waitresses and bartenders.

*Keep a copy of all certificates and signed written instructions for each employee in your office.

3. Provide your employees with:

1. Lockers and clean uniforms on a daily basis (hats, hairnets and jackets).
2. Handwashing stations equipped with antibacterial soap and paper towels. Handwashing should last at least 20 seconds.
3. Gloves. Make sure these are used after handwashing. They also must be replaced after each task.
4. Disposables face masks (to be used daily).
5. Calibrated digital thermometer to prevent time and temperature abuse (the danger zone is between 41° F to 135° F).
6. Disposables spoons for tasting (to prevent cross contamination through saliva).
7. A breakroom that is separated from the dining room
8. EPA and FDA approved cleaners, sanitizer and the correct PH strips.

- Chlorine concentration: 50 to 100 PPM and 7 seconds of the contact time.
- QUATS Concentration (ask your vendor) and 30 seconds of the contact time.
- A green spray bottle with water and soap for cleaning, and a red one with sanitizing solution.

4. **Clean and sanitize.**

Flow the five-step process: Scrape, Wash, Rinse, Sanitize and Air Dry the following:

1. Every surface and equipment in contact with food (after using them or a least every 4 hours if you are doing the same task).
2. Packages and cases of food upon receiving them and before storing them.
3. Tables for customers, chairs and menus (you can consider disposable menus and paper table covers).

5. **Lead by Example.**

Be an inspiration for your crew.

6. **Monitoring the plan and keep records**

Designate a manager to oversee customized logs that monitor the following:

- a. Personal hygiene and employee health.
 - Check the body temperature of all employees on a daily basis before they start working. If the temperature is more than 100° F, the employee should be excluded.
 - A proper dress code that includes the disposable mask.
 - Proper handwashing procedures.
- b. Time and temperature control.

You can consider buying a Bluetooth thermometer or datalogger for a walk-in refrigerator or a steam table.

- Receive foods at 41° F and store them at 41° F. Thawing, Cooking, Hot Held, Cooling, Reheating and Service.
- c. Cleaning and Sanitizing workstations.

- Make sure every workstation has been properly cleaned and sanitized.
- Every workstation needs to have cleaning and sanitizing supplies (with the correct PH concentration).

d. Create a master cleaning schedule and include the following:

- Air ducts and vents should be cleaned at least 2 times per year
- Ice machine should be cleaned at least 4 time per year
- Coffee machine maker should be cleaned a least 1 time a month.
- Spigot or faucet drink dispenser should be cleaned every day.

7. Curbside and deliveries

- i. We recommend taking [servsafe.com](https://www.servsafe.com) courses on food safety guidelines for curbsides and deliveries.

At the moment, New Jersey has not specified a timeframe or protocol to reopen dine-in services at restaurants.