

GROCERY AND RETAIL FOODS

To help slow the spread of COVID-19 and protect your staff and your patrons, adopt as many best practice recommendations as pertain to your establishment

Protect Your Staff

- Check worker temperatures every day.
- Don't let Employees work when ill. Make sure they stay home for at least 3 days after symptoms disappear.
- Sneeze guards can be installed at ordering or payment counters to protect staff and guests.
- Workers with face to face contact with patrons should wear a mask or cloth face covering.
- Maintain the same staff during shifts so the same people work with each other each day.
- Stagger break times to limit staff interaction and number of staff in break room.

Protect Your Patrons

- Control the flow of people in the building. Designate a separate "ENTRANCE" and "EXIT".
- Do not allow any consumer self service of unpackaged food items.
- Food sample displays should NOT be offered at this time.
- Promote online ordering curbside grocery pickup.
- Do not offer seating (indoor or outdoor) at this time.
- Have patrons maintain physical distance by placing tape markers on the floor or signs at 6' intervals.

Environmental Controls & Disinfection Guidelines

- Handwashing MUST be priority #1 for staff. Make sure hot water, soap and paper towel are available at all times.
- Disinfect multi-touch surfaces hourly (door knobs handles, faucets, railings)
- Cart and basket handles should be wiped down with disinfectant after use.
- Use EPA approved disinfectant for COVID-19 or 1/3 C bleach to 1 gallon water to make up disinfecting solution. Use in a spray or in your sanitizing bucket.
- Check Dishwasher sanitizer levels 2x per day
- Limit the number of people in the store - Use State of Wisconsin guidelines for stores over 50,000 sq feet or 25% of regular capacity for smaller stores.