



*Solutions for a Cleaner Environment*



# Preparing for COVID-19 & Other Respiratory Illnesses

## *Restaurants, Bars, Cafeterias & Similar Food Services*

**The following is based on the knowledge we currently have as of 3/10/20**

New information is still being discovered about coronavirus disease 2019 (COVID-19) though some information, like the way the virus spreads and what we can do to prevent it, we do not expect will change drastically. Should it, we will update accordingly although we recommend businesses be proactive in learning about COVID-19 as well. The [Center of Disease Control \(CDC\)](#) and the [World Health Organization \(WHO\)](#) are great resources for staying up to date.

### **How does COVID-19 spread?**

Similar to other respiratory illnesses, COVID-19 spreads mainly between people who are in close contact with one another (within about 6 feet) through respiratory droplets produced when an infected person coughs or sneezes. It is also possible that a person can get COVID-19 by touching a surface that has the virus on it and then touching their own face. However according to the CDC, this is not thought to be the main way the virus spreads though certainly something to be considered in preventing any illness spreading.

### **How can a person protect themselves?**

People can help protect themselves from respiratory illness with everyday preventive actions:

- Avoid close contact with people who are sick.
- Avoid touching your eyes, nose, and mouth with unwashed hands.
- [Wash your hands](#) often with soap and water for at least 20 seconds.
  - » If soap and water are not available, use an alcohol-based hand sanitizer that contains at least 60% alcohol.



### **How can a person protect others?**

If you are sick, to keep from spreading respiratory illness to others, you should:

- Stay home when you are sick.
- Cover your cough or sneeze with a tissue, then throw the tissue in the trash.
- [Clean and disinfect frequently touched objects and surfaces.](#)
- If you are concerned you might have COVID-19, seek the help of a medical professional.

### **As a business owner, how can you protect your employees and patrons?**

With the current knowledge, here is what you can do as an owner/supervisor:

- Actively encourage sick employees to stay home.
- Emphasize respiratory etiquette and hand hygiene by all employees verbally and visually with signs.
- Perform routine environmental cleaning & disinfecting
- Review the CDC's full guide [Interim Guidance for Businesses and Employers](#) for planning, preparing and responding to COVID-19

## Disinfectants

The American Chemistry Council's (ACC) Center for Biocide Chemistries (CBC) has compiled a list of products that have been pre-approved by the U.S. Environmental Protection Agency (EPA) for use during the COVID-19 outbreak. The EPA Registration numbers 1839-83 ([TB-Quat](#)), 10324-154 ([DC-7](#) & [Wintafect](#)) and 10324-63 ([Sanni-Rinse](#)), when used according to label directions for coronavirus, have been added to the EPA-registered disinfectant products that have qualified for use against SARS-CoV-2, the novel coronavirus that causes COVID-19.



Additionally, we manufacture a variety of other disinfectants that kill similar viruses such as SARS associated Coronavirus or Human Coronavirus when used in accordance to label directions:

- [Veterinarian's Choice](#) – Veterinary Disinfectant

**PLEASE NOTE:** This list includes ALCO manufactured products only. Please contact your account manager for more solutions.

***Food service establishments should take note that disinfectants are not considered food safe and surfaces that have been disinfected should be rinsed with potable water before coming into contact with food. If a product states "No-Rinse" or "Rinse Free," it is referring only to surfaces that do NOT come into contact with food.***

**Dwell Time:** also known as contact time, is the amount of time that a surface must remain wet in order for the disinfectant to kill certain organisms. Dwell times should be followed precisely to avoid outbreaks of disease. See product label for this information.

## Food Service Establishments should take care that they are following all health codes.

Make sure you are up to date on all food service requirements. ALCO carries the following tools to help assist food safety:

- Temperature Labels – These self-adhering, paper labels change colors to measure the surface temperature of dishware in dishmachines.
  - » The Ohio Health Department enforces a daily irreversible surface temperature test in all dishmachine applications to ensure that proper sanitation temperature has been reached.
- Nitrile, polyethylene and vinyl gloves
- Quat Test Paper for ALCO's Quaternary Sanitizers such as Sanni-Rinse
- Chlorine Test Paper for ALCO's Alchlor Chlorine Sanitizer

## Put up signage & wall charts

ALCO has signage and wall charts to remind your employees of practices. These include but are not limited to:

- Product Usage Guides
- All Employees Must Wash Hands
- Proper Hand Washing Steps Chart
- Guideline of Best Practices to Avoid Contracting & Spreading Respiratory Illnesses
- Dishwashing Procedures
- Rules & Procedures



**We're happy to help with any questions! Please reach out to your account manager or ALCO's customer service listed below.**

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