

K-STATE
Research and Extension

Food safety for food stands and restaurants in the COVID-19 era



Based on our current scientific understanding

Knowledge for Life Photo Credit: CDC

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Research and Extension Overview

- COVID-19 background
- Extra precautions for all food handlers in light of COVID-19- exempt and regulated (restaurants, etc)
- Food safety for fair food stands and exempt food vendors
- Resources available to KSRE agents

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Research and Extension COVID-19 Background

- Coronaviruses- generally spread person-to-person through respiratory droplets.
- Currently NO evidence that COVID-19 is transmitted through food or food packaging.
- May be possible to get COVID-19 by touching surface/object with virus on it and then touching mouth, nose, or possibly eyes
 - Not thought to be the main way the virus spreads.

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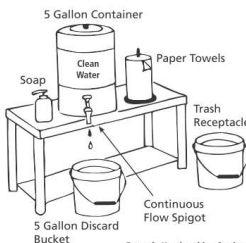
K-STATE
Research and Extension Protecting ourselves and others

- Avoid close contact with others (social distancing)
- Wash hands often
 - WHEN: especially after being in a public place, after blowing nose, coughing or sneezing, before eating or drinking (and after using restroom, before handling food, after changing diapers, etc)
 - Don't touch eyes, nose, mouth with un-washed hands
 - HOW: use soap and water, for at least 20 seconds
 - Sing ABCs, Happy Birthday twice or other songs
 - Basic "normal" soap is fine

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K-STATE
Research and Extension Washing hands

- Always have hand-washing site(s)
 - Running water, soap and clean single use towels located near toilet facilities and food handling areas
 - Wash hands for 20 seconds



Knowledge for Life Example Handwashing Station

K-STATE
Research and Extension Proper hand washing



1. Wet hands



2. Use liquid soap



3. Lather, rub and count to 20



4. Rinse



5. Towel or air dry hands



6. Turn off taps with towel or your sleeve

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Hand sanitizer

- **If soap and water are not readily available**
- use a hand sanitizer with **at least 60% alcohol**
- Cover all surfaces of your hands and rub them together until they feel dry
- Soap and water is still the best protection!!!
- Can use hand sanitizer after hand washing also

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COVID safety in any setting

- **Actively encourage sick workers or customers to stay home!!**
- Wear cloth face covering when in public
 - Particularly when hard to keep 6 feet distance
- Support respiratory etiquette and hand hygiene for workers and customers
 - Provide hand washing, hand sanitizer, tissues, trash cans, etc

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Food Handling Guidelines for Exempt Food Vendors

Foods Sold for Immediate Consumption

Is a license required?

Type of food sales	License required?
Foods and beverages intended for immediate consumption, sold by any for-profit entity — sold more than six times per year.	KDA Food Establishment License — more information on this license is available from https://agriculture.k-state.edu/foodservice/kenex and in KSRE/ KDA publication Food Safety for Kansas Farmers' Markets: Regulations and Best Practices http://www.ksre.k-state.edu/pubs/MF3342.pdf
Foods and beverages intended for immediate consumption, sold by any for-profit entity — six or fewer times per calendar year.	No licensing required; however, must follow Kansas Administrative Regulations (KAR) 4-28-33 "Sanitation and hygiene requirements. For exempt food establishments: More details also in KAR 4-28-34 (Exemption from licensure; definitions). Note that this would also include cooking classes and competitions, such as 4-H competitions.
Foods and beverages intended for immediate consumption, sold by community groups for fundraising purposes (4-H groups, church groups, schools, etc.). No staff paid by the proceeds of the food sales.	No licensing required; however, must follow Kansas Administrative Regulations (KAR) 4-28-33 "Sanitation and hygiene requirements for exempt food establishments" (KAR) 4-28-33. Fundraising for community or humanitarian purposes and educational or youth activities is exempt from licensing with no restriction on number of times done per year.

Available from <https://www.ksre.k-state.edu/pubs/kenex>. For apps enter the K&R number in the "full text search" box.

Foods and beverages such as sandwiches, pizza, nachos, grilled meats, and non-alcoholic drinks are often sold for immediate consumption at many Kansas events such as farmers markets, 4-H food stands, local athletic events, fairs, festivals, and others. This fact sheet covers such sales, while sales of non-perishable foods are covered in separate publications (Food Handling Guidelines for Bake Sales, www.ksre.k-state.edu/pubs/MF3342.pdf and in Food Safety for Kansas Farmers Markets: Regulations and Best Practices, www.ksre.k-state.edu/pubs/MF3342.pdf).

What are the Sanitation and Hygiene Requirements for Exempt Food Establishments in Kansas?

Such food booths must include the following:

- Handwashing station meeting the following minimum requirements must be present onsite:
 - 5-gallon cooler modified with a hand-free water?

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Is a license required?

Type of food sales	License required?
Foods & beverages intended for immediate consumption; for-profit; >6 days/year	KDA Food Establishment license
Foods & beverages intended for immediate consumption; for-profit; ≤6 days/year	No licensing required; must use sanitation and hygiene practices for exempt food establishments
Foods & beverages intended for immediate consumption; by community groups for fundraising (4-H groups, school groups, etc). No staff paid by the proceeds of the food sales	No licensing required; must use sanitation and hygiene practices for exempt food establishments. No restriction on number of times done/ year

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KDA COVID guidance- food service

<https://agriculture.k-state.edu/news-events/kansas-covid-19-resources>

Expand all

- **KDA Guidance Documents for Re-Opening**
 - General Guidance for the Food and Agriculture Industry
 - Guidance for Re-Opening for Specific Ag Industries:
 - Animal Boarding and Daycare Facilities
 - Animal Shelters
 - Equine Facilities
 - Farmers' Markets
 - Livestock Auctions
 - Livestock Competitions and Shows
 - Food Service Establishments:**
 - Food Service Establishments English
 - *There is some additional information about how to interpret the Re-Opening Plan phases for restaurants in this document from the Governor's office: FAQs
 - Food Service Establishments Spanish
 - Food Service Establishments Chinese Traditional
 - Food Service Establishments Chinese Simplified
 - Kansas Re-Opening Information
 - Industry Guidance During Re-Opening

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Guidance for any food service-1

Suggested for exempt operations, required for regulated operations- restaurants, food trucks, etc

- Always check with local authorities if any items are stricter
- Maintain > 6 feet between groups of consumers
 - Can also use physical barriers between groups instead
 - Same for seating inside and outside
 - Try to keep 6 feet between employees also

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Guidance for any food service-2

- Follow current guidance on group size in any one area of establishment (<10 people as of May 22)
 - Not total occupancy, but in areas such as waiting area/entrance, check-out area, bathrooms, etc
 - No tables with more than 10 people
- Buffets, salad bars, self-serve drinks
 - Depends on local health authorities- check with them

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Cleaning-related definitions

- **Cleaning** removes germs, dirt, etc. Uses soap and water to physically remove
- **Sanitizing** lowers the number of germs to a safe level. Use a product labeled for sanitizing
- **Disinfecting** kills germs using chemicals or other process (UV, etc). Uses higher concentrations of a product labeled for disinfection

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Guidance for any food service-3


- As always- clean and sanitize facility, equipment, utensils according to Focus on Food Safety p 23

Cleaning and Sanitizing

Making 100 ppm Chlorine Solution is as easy as 1-2-3!
1 oz. bleach to 3 gal. water

Manual warewashing steps:

1. Wash:
 - Clean and sanitize sinks and drain boards
 - Pre-soak/pre-rinse all eating utensils and equipment
 - Use hot (at least 110° F), soapy water
2. Rinse:
 - Use clean, hot (at least 110° F) water
3. Sanitize:
 - Use 50 - 200 ppm chlorine; or 200 ppm quaternary ammonia (mix with 75° F water)
 - Use appropriate immersion time
 - 10 seconds chlorine; 30 seconds



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COVID cleaning- shared spaces

- Routinely clean all frequently touched surfaces: doorknobs, drawer handles, condiments, etc
- If surfaces are dirty, clean with a detergent or soap and water prior to disinfection.
- Disinfect: EPA-approved product list against coronavirus: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
 - Follow the manufacturer’s instructions (e.g., concentration, application method, contact time, etc)

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EPA list of disinfectants

List N: Products with Emerging Viral Pathogens AND Human Coronavirus claims for use against SARS-CoV-2
Date Accessed: 05/23/2020

EPA Registration Number	Active Ingredient(s)	Product Name	Company	Follow the disinfection directions and preparation for the following virus	Contact Time (in minutes)	Formulation Type	Surface Type	Use Site	Emerging Viral Pathogen Claim?	Date Added to List N
39967-137	Potassium peroxymonosulfate, Sodium chloride	Virkon S	Laness Corporation	Feline calicivirus	10	Dilutable	Hard Nonporous (HN)	Institutional	Yes	05/21/2020
91861-2	Hydrogen peroxide	Bona STL Disinfecting Cleaner	Bonakemi USA Inc	Rhinovirus	10	RTU	Hard Nonporous (HN), Food Contact Post-Rinse Required (FCR)	Healthcare, Institutional, Residential	Yes	05/21/2020
5813-124	Sodium hypochlorite	Clorox Bleach	The Clorox Company	Canine parvovirus; Feline parvovirus	10	Dilutable	Hard Nonporous (HN), Food Contact Post-Rinse Required (FCR)	Healthcare, Institutional, Residential	Yes	05/21/2020
167245	Sodium hypochlorite	Austin A-1 Ultra Disinfecting Bleach	James Austin Company	Hopatitis A virus	10	Dilutable	Hard Nonporous (HN)	Healthcare, Institutional, Residential	Yes	05/21/2020
6836-336	Quaternary ammonium	Lonza Disinfectant Wipes Plus	Lonza LLC	Rotavirus	10	Wipe	Hard Nonporous (HN)	Healthcare, Institutional, Residential	Yes	05/21/2020
70627-62	Hydrogen peroxide	Phiso 1.04 Disinfectant Cleaner	Diversay Inc	Feline calicivirus	5	Dilutable	Hard Nonporous (HN)	Healthcare, Institutional	Yes	05/21/2020
70627-75	Sodium hypochlorite	Avert Sponocidal	Diversay Inc	Feline calicivirus	1	Wipe	Hard Nonporous	Healthcare, Institutional	Yes	05/21/2020

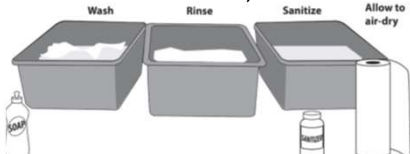
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Food Stand Food Safety

- If possible, pre-portion/ prepackage items in bags before selling
- Encourage customers not to touch extra things

Routine food safety requirements- MF 3472

- 3 compartment sanitizing station present if needed (if need to re-use utensils)



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Food Stand Food Safety-2

- Serving must occur under cover (tent, canopy, etc)
- Keep flies and pests off food (cover or protect)
- No bare hand contact with RTE food
 - Gloves, tongs, spoons, deli paper, etc
- Must wash hands
- Workers must be healthy
- Clean and sanitize all food contact surfaces
- Do not let customers dip into a sauce container that will be used by others
- Trash containers nearby

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Food Stand Food Safety-3

- Use proper storing temperatures
 - $\geq 135^{\circ}\text{F}$ - storing hot foods
 - $\leq 41^{\circ}\text{F}$ - storing cold perishable foods
 - All perishable foods in temp danger zone >2 hours must be discarded.
 - Check temps hourly
- Use proper cooking temperatures (next page)
- If re-heating, heat to 165F within 2 hours

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Food Preparation Critical Temperatures

Minimum hot holding temperature is 135° F
Maximum cold holding temperature is 41° F

KDA Focus on Food Safety, p14

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Food Stand Food Safety- 4

- Good practice- post list of ingredients and identify allergens
- Fire department may require working fire extinguisher

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Resources for agents

- Can access slides and recording of this webinar –KSRE Food Safety and COVID website
 - Includes links to many other resources

www.ksre.k-state.edu/foodsafety/topics/covid19.html

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Resources for agents

- Can access slides and recording of this webinar –KSRE Food Safety and COVID website
- ServSafe currently will not allow agents to teach remotely
 - ServSafe has their own online training available
- KDA Focus on Food Safety
 - Booklet and ppt available online- see next slide
 - Agents are welcome to use these materials
 - Lori Wuellner- uses materials with community groups

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KDA Focus on Food Safety

Home > Divisions & Programs > Food Safety and Lodging > Educational Materials - Food Safety

Food Safety Educational Materials

The Kansas Department of Agriculture provides food safety educational materials for consumers, food workers and the food industry.

Expand all

- Focus on Food Safety
 - Focus on Food Safety Booklet
 - Focus on Food Safety Booklet (Spanish)
 - Focus on Food Safety Booklet (Chinese) 汉语翻译
 - Focus on Food Safety PDF November 2013
 - Focus on Food Safety Presentation November 2013
- Kansas Food Code

NEW - CORONAVIRUS RESOURCES for Food Establishments

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Resources for agents

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- NDSU kids in the food stand materials
 - www.ag.ndsu.edu/food/learning-modules/kids-keeping-food-stands-safe

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Kids keeping food stands safe

Kids Keeping Food Stands Safe

An Interactive Module for Temporary Youth Food Stand Workers



Whether you are setting up a small food stand or volunteering at a larger, temporary stand, the following simple rules and regulations will help ensure safe food is served to customers.

Gayle has qualtrics pre/post evaluation surveys for this available

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Questions?

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Contacts

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