



Purpose: To ensure the safety of every GHC managed kitchen, and to give our clients piece of mind.

### **Statement about food safety regarding the Coronavirus:**

"Currently there is no evidence of food or food packaging being associated with transmission of COVID-19.

Unlike foodborne gastrointestinal (GI) viruses like norovirus and hepatitis A that often make people ill through contaminated food, SARS-CoV-2, which causes COVID-19, is a virus that causes respiratory illness. Foodborne exposure to this virus is not known to be a route of transmission."

Source: [www.fda.gov](http://www.fda.gov) ([Food and Drug Administration](http://www.fda.gov))

### **1) ECOLAB [About ECOLAB](#)**

#### a) Standard product list

i) 20+ items that all our kitchens will use

ii) SDS sheets (Safety Data Sheets)

(1) Binder in every kitchen containing SDS sheets. We have access to a digital library, and can print them, include binders in launch boxes

(2) What Information does an SDS contain?

(a) Safety

(i) PPE Needed

(ii) First Aid Measures

(b) Handling and Storage

(c) Ingredients

(d) Dilution information

iii) Product Highlights

#### **(1) Keystone Multi-Quat sanitizer**



(a) Food contact surface sanitizer

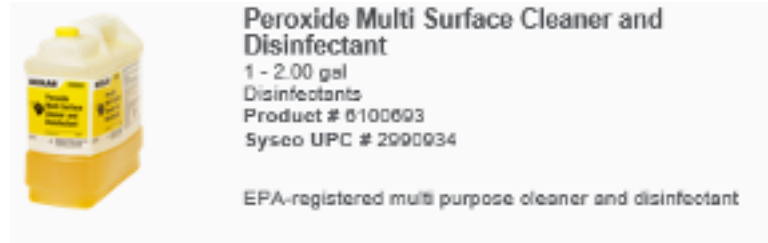
(b) No rinse

(c) One-minute kill time

(d) Wall Chart Example: [Keystone Multi-Quat Sanitizer Wall Chart](#)



## (2) Peroxide Multi Surface Cleaner and Disinfectant



- (a) Nonfood contact surface disinfectant
- (b) Easy mixing (6 fl oz/gal)
- (c) Kills Norovirus in as little as 45 seconds
- (d) Broad spectrum kill time of 3 minutes
- (e) Use for high touch points in dining room
- (f) Wipe all surfaces in kitchen at beginning, middle, and end of day, rinse well with water

## (3) Antimicrobial Fruit and Vegetable Treatment

- (a) No rinse produce wash cleared by EPA and FDA
  - (b) Reduces 99.99% of pathogens
  - (c) Can extend produce shelf life
  - (d) 90 second minimum contact time,  $\frac{3}{4}$  fl oz/gal
  - (e) Ease of use (Dilute with sink or bus tub of water)
- iv) ECOLAB will have masks and hand sanitizers available once supply stabilizes
- b) Training
- i) ECOLAB rep provides on-site training to our chefs
    - (1) Once a month to once a quarter
    - (2) Can provide detailed training on products we deem important
    - (3) Ensure proper functionality of equipment
    - (4) Post wall charts
      - (a) Proper handwashing Sample Handwashing Chart

## 2) GHC Training

- a) Will create videos to showcase proper usage of chemicals
- b) ServSafe
  - i) ServSafe is an educational program developed by the National Restaurant Association.
    - (1) NRA has over 40,000 members representing nearly 500,000 food service establishments. ServSafe utilizes this experience in conjunction with the US Food Code to provide a nationally accredited certificate
  - ii) Mandatory ServSafe certification for all employees (Already a policy)
  - iii) Currently having all employees re-certify using ServSafe's food handlers' course
    - (1) Highlights of this training include:
      - (a) Proper Hand washing procedure, including when to wash
      - (b) Time and temperature control for safety (TCS)
      - (c) Proper cleaning of food contact surfaces
      - (d) Proper reporting of illnesses
- c) Periodic digital walkthroughs of kitchens by GHC management to ensure compliance



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### 3) Policies we have considered and are ready to enact if needed

- a) Social Distancing
  - i) Chef does not leave kitchen
    - (1) If chef must enter dining room, 6 ft distance maintained
  - ii) No contact with students
    - b) Personal Protective Equipment
  - i) Masks
    - (1) Mandatory usage and training on safe usage
  - ii) Gloves
    - (1) Mandatory usage and training on safe usage
- c) Food Deliveries
  - i) Delivery drivers to wear mask and gloves
  - ii) No storage in cardboard
    - (1) All products removed from cardboard
    - (2) Sanitize all produce in AFVT, store loose in clean storage container
    - (3) Remove as many products from original packaging as possible
- d) Food Service
  - i) Modification of foodservice to adhere to FDA, CDC, local municipalities, or university guidelines
- e) Employee illness reporting (HIPAA Dependent)
  - i) Temp checks
  - ii) Reporting of fevers and coughs
  - iii) Antibody tests (If available)

### 4) Summary of chemical and cleaning methods we will use

- a) [CDC COVID-19 prevention recommendations](#)
  - i) We will always utilize current recommendations, they may change over time
- b) [EPA registered disinfectants to use against SARS-CoV-2 \(Virus that causes COVID-19\)](#)
- c) Double down on current methods for cleaning and disinfecting around food
  - i) Proper handwashing
  - ii) SDS/correct PPE
  - iii) Peroxide for nonfood surfaces
  - iv) Quat for food surfaces
- d) Training from ECOLAB
- e) Social distancing
- f) Modify service

### 5) GHC Financial Obligations

- i) 32 oz squirt bottles
- ii) Squirt bottle labels
- iii) Soap/hand sanitizer dispensers
- iv) Sani-buckets
- v) Test Strips
- vi) Storage containers
  - (1) Lexan

[ECOLAB Disinfection Recommendations](#)

