



COVID-19 FAQ FOR GROCERY STORES

CLEANING AND DISINFECTION

There is no CDC report that COVID-19 is transmitted through food, but evidence suggests it may remain viable for hours to days on surfaces. CDC recommends cleaning followed by disinfection as a best practice for prevention of COVID-19.

WHAT DISINFECTANTS SHOULD BE USED?

- CDC advises using compounds on the list of EPA recommended disinfectants, which can be found at: go.ncsu.edu/epacovid-19. (Note: this list is based on current data, but compounds have not been validated for inactivation of the virus causing COVID-19)
- Check with chemical suppliers to see if disinfectants are on the lists, effective and if changes need to be made for them to be used effectively.
- To use heat, run utensils or equipment through a commercial dishwasher that will heat to 145°F (65°C) or higher for five minutes or longer. Alternatively, hot water maintained at or above 145°F (65°C) can be used.

HOW SHOULD SURFACES AND SELF-SERVICE AREAS BE HANDLED?

- EPA recommended commercial disinfectants should be used on the following as often as is practical:
 - Shopping carts, shopping baskets and power scooters
 - Self-check out lines, counters, cafe areas (tables, chairs,
 - All self-service surfaces, including: buffet/salad bar lines, shakers, bottles, condiment stations, etc.
 - Restroom surfaces, including: doorknobs, faucets, handles, etc.
- Avoid wiping surfaces with water only; use a disinfectant.
- Utensils in self-service areas should be changed as often as possible. Management should assess how frequently they are used and make decisions.
- Consider moving self-serve items like condiments and utensils to behind the employee counter to minimize contact, if possible.

