

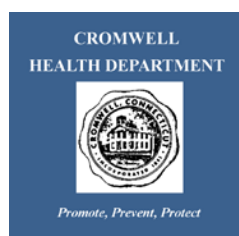
CORONAVIRUS: FACTS FOR RESTAURANTS

Proper Sanitizing:

- Use a chlorine or quaternary ammonia based sanitizer
- Proper Test strips should be provided
- Areas should be cleaned prior to sanitizing
- Dish machines should be checked for high temperature or chemical sanitization
- Sanitizer should be changed frequently (every 4 hours at the most)
- Sanitize door handles, railings, screens, menus, tables and chairs

Excluding Food Workers:

- Enforce a strict Ill Food worker Policy
- Exclude any workers with flu like symptoms
- If you are feeling ill do not come into work
- Stay home if you have a fever greater than 100.4°F
- Before returning to work after an illness you must be symptom and fever free for 24 hours without the use of fever reducing medicine



**CLEAN AND
SANITIZE ALL
SURFACES**

**WASH YOUR HANDS
FOR AT LEAST 20
SECONDS WITH
SOAP AND WATER**

**DO NOT TOUCH
YOUR FACE, EYES
OR MOUTH**

**STAY HOME IF YOU
HAVE A FEVER
GREATER THAN
100°F**

**CROMWELL HEALTH
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For More Information please
visit:

www.cromwellct.com
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