GUIDANCE FOR DEEP CLEANING AND DISINFECTING
OF COVID-19 IN FOOD SERVICE FACILITIES

**Read all manufacturer’s instructions for the clean and disinfection products you will use. **

Wear gloves and other required personal protective equipment (PPE) to begin the process of cleaning and disinfecting. This must include masks or other acceptable face coverings.

1. Clean surfaces and objects using soap and water prior to disinfection.
   - It is important to remove dust and other debris that may block the application of disinfecting agent.
   - Staff should wear PPE to protect themselves from chemical exposure as well as preventing them from putting contaminated body parts/items in eyes/nose/mouth during cleaning.
   - Clean or launder soft and porous materials like seating in an office, area rugs, carpets, aprons, and linens. Launder items according to the manufacturer’s instructions, using the warmest temperature setting possible and dry items completely.

   - The list of EPA-approved disinfectants can be found here: [https://cfpub.epa.gov/giwiz/disinfectants/index.cfm](https://cfpub.epa.gov/giwiz/disinfectants/index.cfm)
   - When EPA-approved disinfectants are not available, alternative disinfectants can be used (for example, 1/3 cup of bleach added to 1 gallon of water, or 70% alcohol solutions). Do not mix bleach or other cleaning and disinfection products together — this can cause fumes that may be very dangerous to breathe in. Make sure to provide adequate ventilation.
   - Make sure to let appropriate CONTACT TIME occur where the product stays on surface for sufficient disinfection. These contact times are on the [EPA-approved disinfectant list](https://cfpub.epa.gov/giwiz/disinfectants/index.cfm).
   - If chemical is used on a food contact surface such as a cutting board, deli slicer or countertop ensure that after appropriate contact time is achieved that a rinse with clean water is used and then allowed to air dry.

Dishes, Utensils and Dishware must be properly washed in accordance with the NYS Sanitary Code by:

1. Scraping and pre-rinsing
2. Washing with warm soapy water (120°F)
3. Rinsing with warm clean water (120°F)
4. Sanitizing with approved sanitizer (1 minute) or with 180°F hot water (30 seconds)

   Or

   Use a Dishwasher: Verify that your ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers.