

# COVID-19 Webinar

## *for Restaurants, Grocers, and Lodging*

June 17<sup>th</sup>, 2020

NH Division of Public Health Services  
NH Department of Health and Human Services

# COVID-19 Top Ten Topics

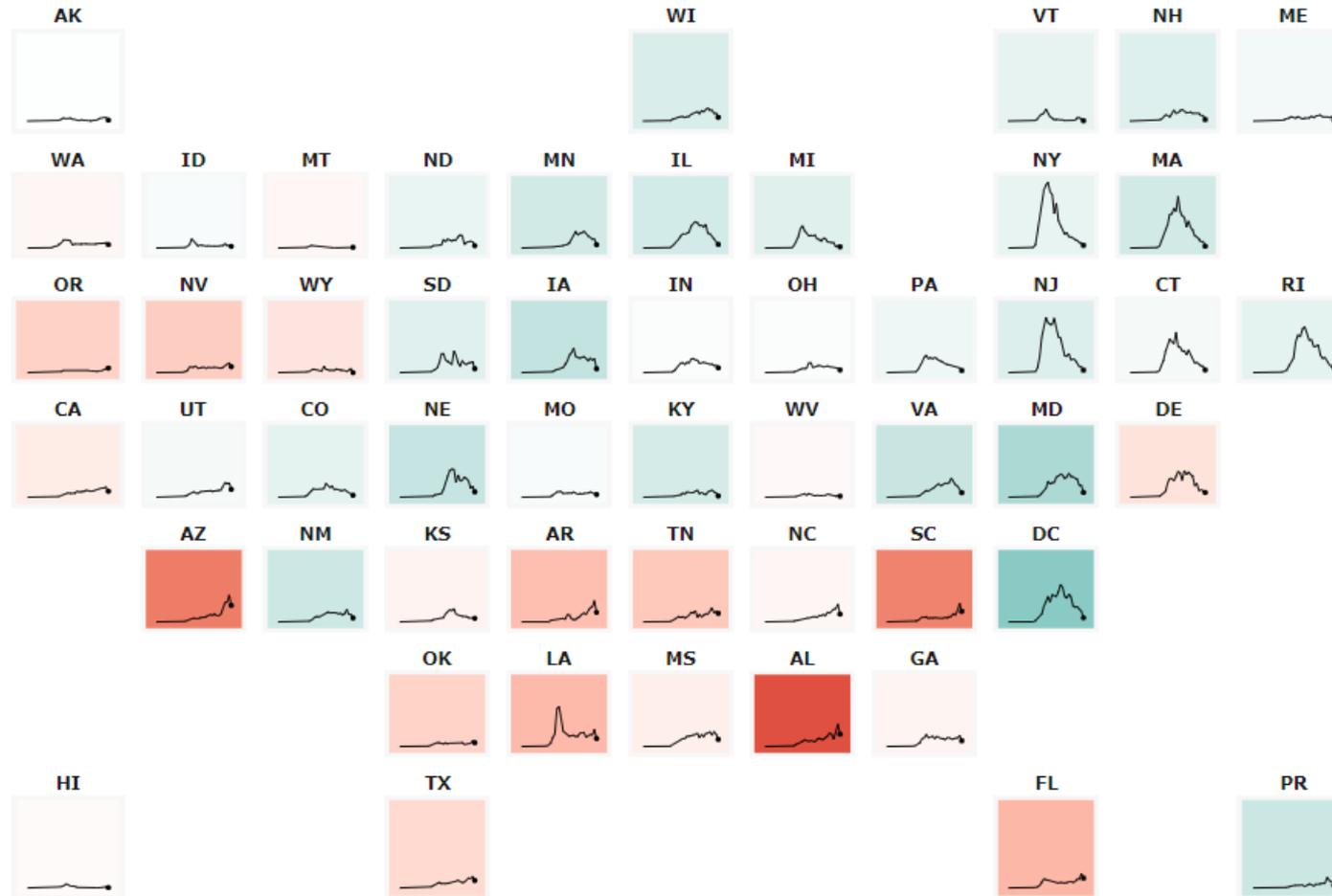
- Background Information
- Key Guidelines
- Responding to COVID-19 Cases
- Non-COVID-19 Health Concerns
- Question and Answer

# #1 - Situation Update

- *8.2 million cases*
- *2.1 million in U.S.*
- *5,436 cases in New Hampshire*
  
- Stay at Home ended Monday June 15<sup>th</sup> – ***Safer at Home***
- Re-opening: <https://www.covidguidance.nh.gov/>
  - June 15<sup>th</sup>: Restaurants, Weddings, many others
  - June 22<sup>nd</sup>: Day Camps
  - June 28<sup>th</sup>: Overnight Camps
  - June 29<sup>th</sup>: Movie Theaters, Performing Arts, Amusement Parks

# Daily Confirmed New Cases in the US

Daily New Cases per 100k people. Data shown from 1/22/20 to 6/16/20.



<https://coronavirus.jhu.edu/data/new-cases-50-states>

## #2 - Transmission

- COVID-19 is spread by respiratory droplets released when people talk, cough, or sneeze
- May spread to hands from a contaminated surface and then to the nose or mouth
- Personal prevention practices and environmental cleaning and disinfection are critical
- The more an individual interacts with others, and the longer that interaction, the higher the risk



# Risk from Restaurants

- 
- Lowest Risk: Drive-through, delivery, take-out, curbside pick up
  - More Risk: On-site dining limited to outdoor seating with seating capacity reduced to allow tables to be spaced at least 6 feet apart
  - Even More Risk: On-site dining with both indoor and outdoor seating with seating capacity reduced to allow tables to be spaced at least 6 feet apart
  - Highest Risk: On-site dining with indoor and outdoor seating without reduced seating capacity/spacing

# #3 - Social Distancing



- Change layouts to ensure that all customer parties remain at least 6 feet apart
- Ask customers to wait in cars or away from the establishment while waiting to pick up food or when waiting to be seated
- Discourage crowded waiting areas by using phone app, text technology, or signs to alert patrons when their table is ready. Avoid using “buzzers” / other shared items
- Avoid offering self-serve food or drink (e.g. buffets, salad bars, and drink stations)
- Install physical barriers, such as sneeze guards and partitions, particularly in areas where it is difficult for individuals to remain at least 6 feet apart
  - e.g. cash registers, host stands, or food pickup areas
- Provide physical guides, such as tape on floors or sidewalks and signage, to ensure individuals remain at least 6 feet apart especially where lines form
- Close shared spaces such as break rooms, if possible; otherwise stagger use and clean and disinfect between use

# #4 - Discourage Use of Shared Items

- Discourage sharing of food, equipment, or supplies by staff
- Ensure adequate supplies to minimize sharing of high-touch materials (e.g., serving spoons)
- Limit use of supplies and equipment by one group of workers at a time and clean and disinfect between use
- Avoid using or sharing items that are reusable, such as menus, condiments, and any other food containers
- Use touchless payment options as much as possible
- Ask customers and employees to exchange cash or card payments by placing on a receipt tray or on the counter rather than by hand
- Use disposable food service items (e.g., utensils, dishes, napkins, tablecloths)
- If disposable items are not feasible or desirable, ensure that all non-disposable food service items are handled with gloves and washed with dish soap and hot water, or in a dishwasher

# #5 - Environmental Cleaning

- Clean and disinfect frequently touched surfaces at least daily
  - (e.g., door handles, cash registers, workstations, sink handles, bathroom stalls)
- Clean shared objects between each use
  - (e.g., payment terminals, tables, countertops/bars, receipt trays, condiment holders).
- Use products that meet EPA disinfection criteria and that are appropriate for the surface
- Allow the disinfectant to remain on the surface for the contact time recommended by the manufacturer

# #6 - Masks

- Medical masks vs. Cloth face coverings
  - Medical masks protect the wearer and those around them
  - Cloth face coverings protect those around the wearer
- Should be worn whenever social distancing cannot be maintained
  - You still need to social distance even when wearing a mask
- Face shields are not a substitute for a mask
  - They are considered eye protection
- Should still be worn even when a barrier is in place



# #7 - Employee Screening



- Sick employees should stay home
- Employees who have recently had a close contact with a person with COVID-19 should stay home
- Employees with certain recent travel history should stay home
- Businesses should conduct daily health checks
  - Temperature screening and symptom checking
  - Exposure screening (contact and travel)

# Employee Travel

- 14-day quarantine advised for any persons traveling:
  - Internationally (including Canada),
  - On a cruise
  - On public conveyances outside of NH, VT, or ME
- Personal domestic travel outside of NH, ME, and VT is discouraged



# #8 - Flexible Leave Policies

- Implement flexible sick leave policies and practices that enable employees to stay home when they are sick or have been exposed
- Leave policies should not punish people for taking time off and should allow sick or exposed employees to stay home and away from co-workers

# Employees at High Risk for Severe Illness

- Older adults (>65) and people of all ages with certain underlying medical conditions
  - Serious heart conditions
  - Chronic lung disease or moderate to severe asthma
  - Immunocompromised
  - Severe obesity (BMI of 40 or higher)
  - Diabetes
  - Chronic kidney disease undergoing dialysis
  - Liver disease
- Consider offering options for employees at higher risk for severe illness that limits their exposure risk
  - Modified job responsibilities
  - Managing administrative needs through telework
  - Working less busy hours

## #9 - What happens if an employee tests positive?

- Close off areas used by a sick person until after cleaning and disinfection
- Notify NH DHHS (603-271-4496) immediately of any case of COVID-19 among employees
- NH DHHS will work with you to identify people who came into close contact with the person
  - Close contact: within 6 feet for > 10 minutes
  - Exposed employees must stay home for 14 days
- Employers must maintain confidentiality in accordance with the Americans with Disabilities Act (ADA)

# When can my sick employee return to work?

- At least 10 days have passed since symptoms first appeared

AND

- At least 3 days (72 hours) have passed since recovery\*

\*recovery is defined as resolution of fever without fever reducing medications plus improvement in other symptoms

# #10 - Safe Reopening: Other Health Concerns



- Temporary shutdown / reductions in normal water use can create hazards for returning occupants
- Microbial hazards
  - Mold
  - Legionella bacteria (Legionnaires' Disease)
- Corrosion and leaching of metals (such as lead) into stagnant water
- Disinfection by-products
- Sewer gases that enter buildings through dry sanitary sewer drain traps

# Mold

- Buildings should be assessed for mold and excess moisture by trained industrial hygienists
- If dampness or mold is detected clean-up and remediation should be conducted before the building is reoccupied
- An HVAC system not active during a prolonged shutdown should be operated for at least 48 to 72 hours before occupants return
- Odors (musty smell) likely suggests mold growth that needs remediation

# Legionnaires' Disease

- Bacteria in water that causes respiratory illness
- Stagnant or standing water in a plumbing system can increase risk for growth and spread of Legionella bacteria.
- Legionella growth range: 77–108°F, 25–42°C
- Stagnant water can also lead to low or undetectable levels of disinfectant
- Ensure that water system is safe to use after a prolonged shutdown to minimize risk

# Legionnaires' Disease Risk in Buildings

Cooling towers



Showers



Hot tubs



Fountains



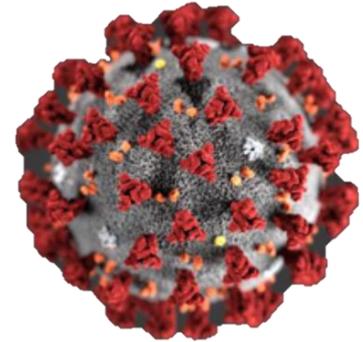
# Legionnaires' Disease Precautions

- Follow CDC and manufacturer guidelines and consult an expert
- Maintain water heater properly and set temp correctly
  - Manufacturer may recommend draining after long period of disuse
- Flush hot and cold water through all points of use (e.g., showers, sinks)
- Clean fountains, spas / hot tubs to remove biofilm or visible slime
- Maintain cooling towers (e.g. start-up / shut-down procedures) per manufacturer and industry best practices
- Don't forget other devices that use water: ice machines, fire sprinkler systems, eye wash stations, and safety showers
- People at increased risk of Legionnaires' disease should consult a medical provider regarding participation in flushing / cleaning
  - e.g. >50 years, lung disease, weakened immune system, etc.
- Wearing an N95 filtering face piece may be appropriate in enclosed spaces where aerosol generation is likely during flushing of water systems

# Resources

- NH COVID-19 Re-Opening Guidance: <https://www.covidguidance.nh.gov/>
- CDC General COVID-19 Business Guidance: <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/businesses-employers.html>
- CDC Resuming Business Toolkit / Checklists: <https://www.cdc.gov/coronavirus/2019-ncov/community/resuming-business-toolkit.html>
- CDC General COVID-19 Disinfection Guidance: <https://www.cdc.gov/coronavirus/2019-ncov/community/disinfecting-building-facility.html>
- CDC COVID-19 Guidance for Restaurants / Bars: <https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html>
- CDC COVID-19 Reopening Buildings Considerations: <https://www.cdc.gov/coronavirus/2019-ncov/php/building-water-system.html>
- CDC Legionella Resources: <https://www.cdc.gov/legionella/wmp/index.html>

# Thank you!



Bureau of Infectious Disease Control

603-271-4496 (after-hours: 603-271-5300)

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