

# COVID-19

## RESTAURANT & KITCHEN SAFETY



Meet Imani and Ben, the kitchen staff at a restaurant in Detroit, MI. Their restaurant was hit hard by the pandemic but adapted and has been successfully running as a carryout business. Health and safety are Imani and Ben's top priorities. Follow along as they share resources and tips for operating and working in the food industry during COVID-19.



### Handwashing

Screen for temperature (100.4 F) and COVID-19 symptoms before leaving for and when arriving at work. Promote frequent & thorough handwashing, including by providing workers, customers, & worksite visitors a place to wash hands; Provide antiseptic hand sanitizer or alcohol-based hand towelettes containing 60% alcohol when soap & water are unavailable.



### Close Proximity

All staff should be at least 6 feet apart and always wear a mask. Limit the number of employees in the kitchen at one time by staggering shifts or separating workstations; and when working in close proximity, signage and floor markings should be used to assist in social distancing.



### Food Handling

Continue to follow food handling guidelines including proper cleaning, cooking, chilling, and separating of food. Due to the increase of COVID-19 infections, especially within kitchen staff, the CDC recommends that employees wash hands for 20 seconds. Employees handling food should continue to wear gloves and wash hands before putting gloves on and following their removal.



### Ventilation

Increase fresh outdoor air by opening windows and doors. All open doors and windows must have screens. No door or window should be open without protection from pest entry. Additionally, ensure ventilation systems operate properly and fans run continuously. Use the highest efficiency filters that the system is compatible with (MERV 13 or higher preferred). Increase airflow to occupied spaces when possible and check filters to ensure they are within their service life/appropriately installed.

Inspect and maintain local exhaust ventilation in areas such as kitchens, cooking areas, etc. Additionally, consider portable high-efficiency particulate air (HEPA) fan/filtration systems to help enhance air cleaning.

# RESOURCES FOR COVID-19

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Imani and Ben want to share some helpful resources they have used to keep themselves/coworkers safe and stay updated on current guidelines. Imani also recommends contacting the Detroit Health Department at [DHDoutbreak@detroitmi.gov](mailto:DHDoutbreak@detroitmi.gov) or (313) 876-4000 if you have any questions.

[CDC Considerations for Restaurant and Bar Operators](#)

Michigan Occupational Safety and Health Administration  
Emergency COVID-19 Emergency Rules

[Michigan Restaurant and Lodging Association Road to Reopening \(May 2020\)](#)

National Restaurant Association COVID-19 Operating Guidance  
(December 2020)

[National Restaurant Association FactSheet](#)

Summary of MIOSHA Emergency Rules and Specific Rules Defined in  
Section 4 for Restaurants and Bars

[US Department of Labor Occupational Health and Safety Guidance on  
Preparing Workplaces for COVID-19](#)

