Dear Food Establishments,

As you are aware there are presumptive positive cases of coronavirus (COVID-19) in Massachusetts. On March 6th you received outreach material from the Bedford Board of Health with some information, guidance, and helpful website links to keep you updated on coronavirus. Please continue to check our website as more information becomes available [**https://www.hadleyma.org/board-health**](https://www.hadleyma.org/board-health)**.** For the most up to date information, continue to check the CDC and DPH website links listed below:
[**https://www.mass.gov/resource/information-on-the-outbreak-of-coronavirus-disease-2019-covid-19**](https://mhoa.us3.list-manage.com/track/click?u=a1b0f89bb03fdc185f0b23f1a&id=9a36d534d6&e=e47f62fa31)

[**https://www.cdc.gov/coronavirus/2019-nCoV/index.html**](https://www.cdc.gov/coronavirus/2019-nCoV/index.html)

Attached to this email are guidance documents to specifically assist Food Establishments.
The first document is reminders of specific Food Code requirements that will help your establishment and employees to limit the potential spread of Coronavirus or any influenza virus. Included in this document are additional recommendations that the Board of Health would like management to discuss and consider implementing these preventative or additional measures. Many customers are calling with questions and concerns, wondering precautions Food Establishments are taking at this time. It is important that all establishments and businesses show customers they are taking this seriously and using their best efforts to actively protect the health of the public and their customers.

At this time, the Board of Health requests that you have a meeting with all your staff to review these Food Code reminders.

The second document attached is a list of disinfectants that have been approved by the EPA for use against Coronavirus. As food establishments, remember that not all disinfectants may be used on food contact surfaces and as such it is important to always read the label before use.

As an overall reminder, in an effort to limit the spread of Coronavirus, ensure your establishment is continuously cleaning and sanitizing all surfaces and following the employee illness policy.
For cleaning and disinfecting guidance – refer to attachment #1.
Employee illness policy – Refer to Chapter 2 of the Federal Food Code. It is the responsibility of the Person in Charge to ensure that the Illness Policy is followed, employees are reporting illnesses, employees are reporting illness within their household, that employees are excluded or restricted when required, and the Person in Charge notifies the Board of Health when required. If you have questions regarding ill employees please contact us. If an employee is exhibiting flu like symptoms (fever, cough, shortness of breath) or any other illness symptoms, advise them to contact their doctor. It is important that you make plans ahead of time in order to be prepared for when short staffed due to illnesses.

If you have any questions at all, about Coronavirus, the Food Code, ill employees, etc. please do not hesitate to ask us. We will continue to update you with guidance from the CDC and DPH as additional information becomes available.

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