COVID-19 Webinar

for Restaurants, Grocers, and Lodging

June 17th, 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 15th – *Safer at Home*

- Re-opening: [https://www.covidguidance.nh.gov/](https://www.covidguidance.nh.gov/)
  - June 15th: Restaurants, Weddings, many others
  - June 22nd: Day Camps
  - June 28th: Overnight Camps
  - June 29th: 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, curb-side 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
  o Medical masks protect the wearer and those around them
  o Cloth face coverings protect those around the wearer

• Should be worn whenever social distancing cannot be maintained
  o You still need to social distance even when wearing a mask

• Face shields are not a substitute for a mask
  o 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:
  o Internationally (including Canada),
  o On a cruise
  o 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
  o 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
  o 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 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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