

Preparing for Potential Infection in West Virginia Communities

Since February 2020, the West Virginia Department of Health and Human Resources, Bureau for Public Health has been following an increase in the number of confirmed cases of COVID-19 in the U.S. The Bureau for Public Health monitors Centers for Disease Control and Prevention (CDC) updates, hospital admissions, and other data to determine the potential risk to citizens in West Virginia from the virus.

COMMON SYMPTOMS OF COVID-19

- Fever
- Cough
- Shortness of Breath

PERSON-TO-PERSON TRANSMISSION

- Occurs via small droplets from the nose or mouth of the infected person when they cough, sneeze, or exhale.
- Maintain 2 meter (6 ft) distance between yourself and anyone coughing or sneezing.
- Stay home if you feel sick. If you have a fever, cough and difficulty breathing, seek medical attention and call in advance.

PREVENTION

- Isolating sick and diagnosed individuals.
- Encourage proper handwashing.
- Cleaning and sanitizing surfaces.
- Provide education about COVID-19.
- Discourage sharing food, drinks, etc.

EFFECTIVE DISINFECTANTS

- **Chlorine Bleach:** Mix and use the chlorine solution promptly. Allow 1 minute of contact time and then rinse with water.
- **1000 ppm:** 1/3 cup chlorine bleach in 1 gallon water. Use for stainless steel, food/mouth contact items, tile floors, nonporous surfaces, counters, sinks and toilets.
- **Other Disinfectants:** To determine if a product is effective against COVID-19, review the product label or product specification sheet and ensure it states “*EPA-approved emerging viral pathogen claims.*” You may also search the product name in the Environmental Protection Agency’s (EPA) registered product database at: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>.

EMPLOYEE HEALTH GUIDELINES

All food employees must be knowledgeable of the relationship between personal health, hygiene and food safety. Due to the COVID-19 pandemic, guidance regarding COVID-19 is in accordance with 64 CSR 17 Food Establishment Rule– 2013 FDA Food Code—8-304.11(H).

EMPLOYEES ARE RESPONSIBLE FOR NOTIFYING THE PERSON IN CHARGE

- All food employees must be knowledgeable of the relationship between personal health, hygiene and food safety. Information on this topic can be found in the 2013 FDA Food Code, incorporated by reference in WV §64 CSR 17 Food Establishments.
- Notify the person in charge if you are a person under investigation (PUI) for COVID-19 or have been diagnosed with the COVID-19 virus.

PERSON IN CHARGE IS RESPONSIBLE FOR MEETING THE FOLLOWING REQUIREMENTS

- Employers are being requested to monitor their employees daily for common symptoms of COVID-19, including checking employee’s temperature upon arrival for work.
- **EXCLUDE:** a food employee if the employee is a PUI for COVID-19 or has been diagnosed with COVID-19, until test results for COVID-19 is negative or the employee is cleared to return to work by a physician.
- **RESTRICT:** a food employee from working in food preparation areas or other activities listed in 2013 FDA Food Code Section 2-401.12, if experiencing persistent sneezing, coughing or a discharge from eyes, nose or mouth.

For additional information on COVID-19, please visit our webpage at: www.coronavirus.wv.gov

Questions and concerns can also be directed to the 24/7, toll-free COVID-19 information hotline at 1-800-887-4304