March 13, 2020

Partner in Health:

We need your help now to take steps to protect your customers and staff from the spread of respiratory illnesses, like Coronavirus 19 or COVID-19. All of us can better prepare for COVID-19 by getting up-to-date information, https://www.ncdhhs.gov/divisions/public-health/coronavirus-disease-2019-covid-19-response-north-carolina/covid-19, directly from reliable sources like local health departments, NCDHHS, and the CDC.

CDC recommends ways to stop the spread of COVID-19 that are the same to stop the spread of other respiratory viruses like the flu. In addition to good hand washing tips and other common-sense precautions, restaurants should:

- Review policies and procedures for infection prevention and make sure all employees follow these steps:
  - Assure strict following of infection prevention methods, like correct food handling and hand washing.
  - Clean all frequently touched surfaces in the workplace, such as keyboards, phones, countertops, and doorknobs. Use the cleaning products that are usually used in these areas and follow the directions on the label.
  - If employees are sick, do not let them report for work, or ask them to go home until released to work.
  - Follow hand and respiratory hygiene, including covering your cough by customers and employees. Always make sure that bathrooms and sinks have soap and hand drying products.
  - Ensure employees clean their hands according to the CDC, https://www.cdc.gov/handhygiene/, including before and after touching food.
  - Continue to work closely with the local health department, https://www.ncdhhs.gov/divisions/public-health/county-health-departments, NCDHHS and the Centers for Disease Control and Prevention (CDC), and follow their guidance.

For more information, or if you have questions, please contact Macon County Public Health at 828-349-2517.

Thank you for your cooperation,

Carmine F. Rocco, MS
Interim County Health Director

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