

## Caribbean Tourism Health Safety Training Series

### Food & Beverage Service

Wednesday, July 8, 2020

- Should dining room tables be set and leave overnight for breakfast? Pre-setting the tables the night before should not add much risk provided that all touch points (Tables, wares, and so forth) are clean and disinfected, that staff wash hands prior to setting, and that the area is closed to traffic after it is set.
- In terms of the water temperature that will be needed to be added to the solution to get the best results from the product would each chemical require different water temperatures to be more effective or one temperature would be used throughout and would all of this information be included on the labels of each chemical. Hard surface disinfectants are intended to be used with room-temperature dilution water (approximately 20-25C/68-77F). Using heated water (for example 50C / 122F) is unnecessary and does not aid in effectiveness. For food contact sanitizing, there may be specific temperature ranges required for final-rinse sanitizers, typically about 25-50C / 75-120F), check the label or other instructions to confirm in your specific case.
- Do you believe that food servers should change their aprons throughout their shift after moving about from point to point in the restaurant? There is little evidence that SARS-CoV-2 is spread by contact with fabrics. Transmission is tied to inhalation of infected droplets, and those droplets are more likely to stay in the fabrics compared to a hard surface where it would be easier to transfer droplets through hand contact. Attention is best spent on hand washing and hard surface disinfection. However if changing aprons more frequently could add peace of mind to staff or guests, even if today's evidence would suggest it is a low source of risk today.
- In a restaurant setting once the customer has finished dining and the table has been cleaned, sprayed etc. how soon can a new customer be seated at that same table? To achieve proper disinfection, the surface must remain wet for the time period prescribed by the disinfectant label. This could be anywhere from 1 to 10 minutes. Refer to the label or contact your representative to be sure. For short contact times the table may remain wet for a while, it may be more presentable to let the surface dry more completely before seating a new guest (this extra time would not change the effectiveness of the product).
- Would you suggest disposable bill folds instead of the industry standard? In general, reducing the number of items touched by both staff and guests can be an effective strategy. Due to the high number of surfaces in a restaurant, it may not be possible to eliminate or routinely disinfect all touch points, which is why hand-washing and face coverings play a vital role in reducing risks.

- How do we give drinks to customers, like beer bottles, glasses, etc, which are touched by several people before getting in the customer's hands? Hand washing can help reduce the risk of transferring virus droplets through touched items like these. A paper napkin wrapped around a bottle or glass may offer some barrier as well, but frequent hand washing is a key strategy for situations like these.