Clean and Disinfect
Kitchen Facilities

Do you have a suspected or confirmed COVID-19 case?

If it has been:
• More than 7 days since the sick person was in the facility, you do not need to close. Clean and disinfect as you normally would.
• 7 days or less, you must close for 24 hours and clean. Follow the instructions below.

For confirmed cases:
• Provide a list of staff to us who were in close contact with sick person.
• All staff on the list should quarantine for 14 days and get tested.

1. **Air out**
   • Close affected area or facility for 24 hours or more if possible.
   • Open doors and windows. Use fans to increase air flow.

2. **Clean**
   • Clean dirty surfaces with soap and water.

3. **Disinfect**
   • Mix 1/3 cup bleach with 1-gallon cool water or use an EPA-approved disinfectant effective against COVID-19.
   • Let sit for at least 1 minute on all surfaces.
   • Make sure disinfectant can be used on food contact surfaces.
   • Use protective gear and follow directions on labels.

4. **Rinse**
   • Rinse off disinfectant with water.

5. **Sanitize**
   • If you use the area for food prep, re-sanitize surfaces.
   • Mix 1 teaspoon bleach with 1-gallon cool water.
   • Allow to air dry.

For more information about cleaning and disinfecting for COVID-19, visit cdc.gov.

Learn more and stay updated at tpchd.org/coronavirus.