

COVID-19 Preparedness Plan for Sodexo at SUNY Oneonta

Spring 2021

Modified 11/6/2020 for Spring 2021 Semester Reopening

July 20, 2020

***Plan subject to change based on campus occupancy**

COVID-19 Preparedness Plan for Sodexo at SUNY Oneonta

Sodexo is committed to providing a safe and healthy workplace for all our workers, customers, and clients. To ensure we have a safe and as healthy workplace as possible, we have developed the following COVID-19 Preparedness Plan in response to the COVID-19 pandemic. Our goal is to mitigate the potential for transmission of COVID-19 in our workplaces and communities, and that requires full cooperation among all employees, clients, and customers. Only through this cooperative effort can we establish and maintain the safety and health of our workplace.

Our employees are our most important asset. Cross-Segment knowledge and subject matter expertise have been essential in creating this template, which also follows Centers for Disease Control and Prevention (CDC) and OSHA guidance related to COVID-19 and addresses:

- Employee Screening
- Contact Tracing
- Handwashing, Hygiene and Respiratory Etiquette
- Use of Face Coverings
- Social Distancing Requirements
- Cleaning, Disinfecting, and Ventilation
- Communications and Training

Employee Screening

All employees have been issued and are required to follow Sodexo's Policy on Employee COVID-19 Safety Measures, which includes the requirement for employees to self-monitor for signs and symptoms of COVID-19 daily before arriving at work. Employees who: (1) have symptoms of COVID-19 (not due to a known cause such as asthma, allergies or chronic sinusitis); (2) are asymptomatic but have been diagnosed with COVID-19; or (3) have had close, prolonged contact with someone with COVID-19 symptoms or a COVID-19 diagnosis cannot report to work and must inform management so Sodexo can follow its established protocol to ensure the safety of other employees and our clients and customers.

Attached documents:

Policy on Employee COVID-19 Safety Measures and acknowledgement

COVID-19 Essential Information for all staff and individual consent

Sodexo COVID-19 Health Monitoring Checklist

For all Individuals denied entry based on health screening

Employee health monitoring daily sign-off Sheet

Protocol for COVID-19 screening and suspected or confirmed Case

Interim Guidance for Public and Private Employees Returning to Work Following COVID-19 Infection or Exposure

Employees who are unable to work may be eligible for paid sick time or other benefit time to compensate them.

Sodexo will also require all visitors and contractors to complete a self-screening health check before entering the facility.

Contact Tracing

Sodexo has implemented a thorough contact tracing process for management and/or Human Resources to use when a Sodexo employee has COVID-19 symptoms or a COVID-19 diagnosis. As part of this process, Sodexo will identify the following, at a minimum, related to the employee with COVID-19 symptoms or diagnosis:

- The last time the employee was at work
- The areas where the employee was present
- Days/hours worked in the 48 hours prior to symptoms onset
- All employees/external individuals (client, applicants, vendors) with whom the employee came in close contact (within 6 feet for prolonged time) within 48 hours prior to symptoms onset

Sodexo will contact all individuals who have had close contact and advise them of necessary precautions they must take, including remaining out of work, in accordance with CDC and local guidance/requirements.

Handwashing, Hygiene and Respiratory Etiquette

All employees have been instructed to frequently wash their hands using correct handwashing techniques with soap and water (for at least 20 seconds) and dry hands thoroughly, preferably using a disposable paper towel. Employees have been informed that handwashing is more effective than alcohol-based hand rub/gel, which is not normally necessary outside of the Healthcare/Seniors Segments. The use of gloves **is not** a substitute for correct hand hygiene/washing.

Hand-sanitizer dispensers (that use sanitizers of greater than 60% alcohol) will be provided when feasible.

Employees have been instructed to avoid touching their eyes, nose, or mouth and to cover their mouth and nose with their sleeve or a tissue when coughing or sneezing. They should dispose of tissues in provided trash receptacles and wash or sanitize their hands immediately afterward.

- *Personal Hygiene – Total training time 60 minutes A set of five (5) training modules aimed at basic personal hygiene for our employees, including such topics as handwashing, cleaning cell phones and electronics, and measures for cleaning your personal vehicle.*

Use of Face Coverings and PPE

- All our dining locations will require face coverings for employees and guests. Guests will only be allowed to remove masks when seated at dining table
- In addition to the necessary PPE, Sodexo will procure acceptable face coverings and provide such coverings to their employees while at work at no cost to the employee
- Sodexo will have an adequate supply of face coverings, masks and other required PPE on hand should an employee need a replacement or should a vendor be in need. Acceptable face coverings include, but are not limited to, surgical masks, cloth masks and face shields
- Face coverings must be cleaned or replaced after use and may not be shared
- Sodexo will always ensure that staff wear face coverings
- Sodexo will train their employees on how to adequately put on, take off, clean (as applicable), and discard PPE, including appropriate face coverings
- Sodexo will ensure employees replace gloves frequently
- Sodexo will require employees to change gloves when switching tasks (e.g. serving customers to prerolling silverware)
- Sodexo will ensure that employees who are cleaning will wash their hands with soap and water and, if they are wearing gloves, replace their gloves, before and after cleaning and disinfecting tables
- Sodexo will limit the sharing of objects, such as kitchen tools, pens and pads, as well as the touching of shared surfaces, such as kitchen equipment, keypads, and touchscreens; or, require workers to wear gloves when in contact with shared objects or frequently touched surfaces; or, require workers to wash their hands before and after contact

Personal Protective Equipment (PPE) - Total training time: 60 minutes Four (4) modules targeted toward the use of face coverings and gloves, as well as information on managing stress and the personal health and well-being in our daily lives.

Social Distancing Requirements

Social distancing of six feet will be implemented and maintained between employees, customers, and visitors in the workplace through the following:

- Hands free readers will be ordered and installed at all dining registers
- Registers will have plexiglass covering to ensure social distancing is being followed
- Resident dining halls will allow dining for ADA accommodations only. Table, furniture, and chairs will be reduced or removed.

- Signage, floor clings, markings and instructions will be displayed with instructions for guests and employees about social distancing
- Reduce the number of employees in the workplace at one time. Stagger employees' arrival and departure times to avoid congregations of employees in parking areas, locker rooms and near time clocks
- Employee arrival and departure locations will be restricted to the back-service areas
- Physical workspace changes will include increased distance between workstations and worker spacing on production lines and stations
- Encourage at least 6 feet (2 meters) from other people even if wearing a face covering. In some cases, 6-feet is not possible, that is why the mask requirement will be strictly enforced
- Do not gather in groups or crowded places
- Avoid in-person meetings as much as possible and use online tools or the phone even when people are in the same building
- Unavoidable in-person meetings should be short and preferably in large spaces where social distancing can be implemented
- Cancel non-essential gatherings and training sessions
- Do not congregate in work rooms, pantries, storage rooms or other areas
- If eating a meal, eat away from others as much as possible
- Avoid shaking hands and hugging
- If possible, we will encourage our staff to avoid using any kind of public transportation, ridesharing, or taxis
- Crowd control barriers will be used to direct and space our lines
- Pre-paid pick up service available for retail units
- Remote pick up options in some units
- Use carts to create working zones or landing spaces.
- Use markings and signs to remind employees to limit capacity & practice social distancing while using elevators
- Dry Storage and Walk-in Units will be controlled access to select individuals to promote social distancing and reduce cross traffic
- Consider dividing tasks so that one employee may serve as a designated runner between storage and work areas to minimize cross traffic
- Locker/Break Rooms - Remove and rearrange chairs and tables to increase employee separation. Identify alternative areas to accommodate overflow volume, such as conference rooms
- Re-assign lockers to ensure distancing based on each employee group's start time
- Personal items are not allowed in work areas and must be stored in personal lockers
- Personal items must be removed every shift and not stored. This is to allow for a thorough cleaning and sanitizing of the room and storage spaces
- Adding PPE such as goggles or face shields to protect dish room employees from splashing liquids, debris, or aerosolized materials
- Rest Rooms - posting signage to ensure social distancing is maintained at sinks and urinals
- Chemical Storage - Limit access to select individuals to promote social distancing and reduce cross traffic
- Deliveries & Loading Docks - OSHA recommends minimizing interaction between drivers and employees by leaving deliveries at loading docks, doorsteps or other locations that do not require person-to-person exposures. If this is not possible, maintain 6-foot social distance and require drivers to wear face coverings. Employees will wear gloves when handling products and practice frequent handwashing

- Detailed plans per each dining unit are attached. They describe how customer flow will be arranged and how the flow will be directed to allow for social distancing between workers, customers, and visitors

Accepting Deliveries - Total training time: 20 minutes This module focuses on the food delivery process and how to handle contact with delivery personnel and the products received.

Food Production - Total training time: 60 minutes Five (5) modules covering all the facets of food production in the kitchen, such as instituting social distancing measures, scheduling employees properly, workspace and kitchen flow, and pre- and post-service meetings

Cleaning, Disinfecting, and Ventilation

Regular housekeeping practices are being implemented, including routine cleaning and disinfecting of work surfaces, equipment, tools and machinery, delivery vehicles and areas in the work environment, including restrooms, meeting rooms, checkout stations, and drop-off and pick-up locations. Frequent cleaning and disinfecting will be conducted in high-touch areas, such as phones, keyboards, touch screens, controls, door handles, elevator panels, railings, copy machines, credit card readers, delivery equipment, etc.

Serving Tables

- Clean and sanitize serving tables every 30 minutes and before starting and at the end of distributions
- Disinfect, rinse, and sanitize serving tables if touched with hands or exposed to respiratory droplets

Dining Tables & Chairs

- Implement procedures to ensure tabletops, including community tables, chairs and booths are cleaned and disinfected after each guest using spray bottles with single-use towels on all FOH surfaces

POS & Check-in Stations

- Clean and disinfect POS machines, credit card machines, and card readers frequently.

Plexiglass Barriers

- Clean and disinfect plexiglass barriers at cash registers, check-in stations, serving counters, tables, etc. at least every 2 hours, at the end of the operational day, or whenever they may become dirty or contaminated by touching or from respiratory droplets expelled by an individual sneezing or coughing in the vicinity

Trash Receptacles

- Frequently empty trash receptacle before it is full. Clean and disinfect receptacle each time it is emptied, and the liner is changed

Office Area

- Disinfect all high-touch surfaces such as the desk, keyboard, mouse, phone, power buttons, copy machine, light switches, door handles and file drawer handle before leaving office for the day/shift. Create clean desk policy to facilitate daily cleaning and disinfecting

Time Clocks

- Provide EPA approved disinfectant, single use paper towels, and trash receptacle at timeclocks so employees may disinfect each time it is touched

Locker Rooms

- Provide EPA approved disinfectant, single use paper towels, and trash receptacle in the locker room so employees may disinfect handles and other high-touch surfaces and then dispose of paper towel immediately afterward

Restrooms

- Implement procedures to increase cleaning and disinfecting intervals to at least 3 times, daily
- Provide a trash receptacle outside the bathroom for employees to dispose of disposable hand towels after closing faucet and after touching the door handle

Dish room

- Disinfect any areas that are touched frequently, such as dishwasher controls, door handles, etc.
 - Verify high/low temperature dish machines are working at proper temperature or concentrations
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- Cleaning and disinfecting high touch areas frequently, added staff to ensure procedures are accomplished. Visible identify employees as the "Clean Team" wearing vests or aprons
 - Maintain current cleaning procedures in all other areas of the facility
 - Ensure that the facility has enough workers to perform the above protocols effectively
 - Sodexo will maintain logs that include the date, time, and scope of cleaning and disinfection

Appropriate and effective cleaning and disinfectant supplies have been purchased and are available for use in accordance with product labels, safety data sheets and manufacturer specifications and are being used with required personal protective equipment for the product.

Cleaning Contact Surfaces - Total training time: 35 minutes Three (3) modules encompassing a comprehensive look at the proper ways of cleaning, sanitizing, disinfecting and sterilizing all food and non-food surfaces, including high touch areas, utensils, dishes, etc.

Food Storage - Total training time: 45 minutes A three (3) module review of HACCP procedures in the food storage process, including temperature monitoring, as well as the cleaning of product storage equipment and spaces

Communications and Training

This COVID-19 Preparedness Plan was communicated to all employees and necessary training was provided, including obtaining the one-time signature from every employee acknowledging Sodexo's Policy on Employee COVID-19 Safety Measures. Additional communication and training will be ongoing and provided to all employees who did not receive the initial training. Instructions will be communicated to customers and visitors regarding drop-off, pick-up, delivery, and in-store shopping, where applicable, social distancing between customers and employees; required hygiene practices. Customers and visitors will also be advised not to enter the workplace if they are experiencing symptoms or have contracted COVID-19. Management will update unit/office specific safety and health requirements and training, as necessary.

Attached is The Six-Foot Kitchen Training – Safeguarding Kitchen Operations. This training will be completed with all our employees prior to reopening. Each training topic and description is listed under each of the above categories.

Resident Dining, Retail and Catering

Resident Dining Halls

Student Journey

As guests enter the dining room, they will experience:

- Touchless entry options, along with enhanced sanitation procedures in the entryway, including hand sanitizing stations
- A welcome center displaying instructions for the floor traffic pattern, a menu format at each station, and any other safety and service expectations required
- A friendly greeting by staff, standing behind a plexiglass barrier and equipped with appropriate PPE, at the checker stand
- Augmented signage – at eye level – that includes floor decals to reinforce traffic patterns and social distancing

As guests move through the dining room, they will see and experience:

- Floor decals and consistent signage to reinforce traffic patterns and social distancing
- A clockwise travel pattern that allows them to efficiently move from the Welcome Station to their selected stations
- Stations, attended by uniformed staff, who are wearing and using appropriate PPE
- Staff frequently sanitizing serving stations to ensure safety and instill confidence
- Efficient station designs for each menu module to ensure quality selection and service and optimal sanitation standards
- Detailed instructions on how to return any reusable containers

- Dine in guests will be for ADA accommodations only and tables will be placed 6 feet apart. Tables will not have salt/pepper or napkin dispensers.

Guests will expect:

- Meal packaging that is appropriate to the specified menu item, along with wrapped utensils, napkin, and portioned condiments.
- No personal refillable containers to be utilized in the dining room, to ensure safety for our staff and guests
- Menu toppings, condiments stations, and other high touch area's will be cleaned frequently throughout the day
- Reusable and disposable containers, utensils and beverage cups will be stored behind the service area and distributed by the attendant in a sanitary fashion
- Visible constant sanitation and cleaning by uniformed staff
- Sanitizer stations at entrances, exits and in serving area

Until further notice all resident dining facilities will be take-out only and all food will be served to each customer. Criteria will be established to determine when it is prudent to allow customers to dine in. A detailed plan with protocols will be established for dine in service.

Each student will receive 2 container credits as part of their dining plan. The student will receive a reusable container when they get their meal. The container will then need to be returned to the dining facility for cleaning and sanitizing when they get their next meal, if a container is lost or additional containers are needed it will be at a cost of \$3.00 per container. Students may request a disposable container if they prefer.

- Guests
 - Divide stairs with arrows for one-way direction on each side.
 - Daily Menu posted at the entry way, dining website, social media, and resident halls
 - Directional – travel paths with clear signage will be posted to avoid crossing lines
 - Cashier – Dining Area (to middle soda machine)– Grill – omelet – Simple Servings – Daily Dish – Pasta Toss – Pizza – Deli – Wild Mushroom
 - Beverage stations will be cleaned frequently throughout the day
 - Guests will be provided a disposable cup, lid, and straw for one-time use - no refills
 - Bagels and Waffles moved to a station (Brain or Pasta Toss Am Only) limited and prepared by attendant.
 - Personal condiments will be available at stations
- Grill
 - Lunch & Dinner – A variety of items will be on the menu including hamburgers, grilled Chicken, quesadillas, and fries.
 - Vegan and Vegetarian options available

- Omelets
 - Omelets will be available on the breakfast and lunch menu
 - Offering cage free eggs & egg whites, a variety of proteins and fresh toppings
- Simple Servings
 - guests will be served allergen free meals including entrée, starch, and vegetable
- Daily Dish
 - Breakfast and Brunch– eggs, potato, pancakes, French toast or waffles, bacon or sausage, omelets, and oatmeal
 - Lunch & Dinner – regular menu including entrée, starch, and vegetable.
- Pasta Toss
 - A variety of pasta and sauces available for each meal
 - specialty pasta dish prepared by chef
- Pizza
 - 3 Pizza options – cheese, pepperoni, and specialty
 - Breadsticks will be available
- Deli
 - Breads, wraps, rolls, assorted proteins, cheeses, and fresh vegetables
 - guests will be served made to order
 - Offer 2 pre-made sandwiches
- Soup
 - Will be provided seasonally – colder weather
- Wild Mushroom
 - Action Station with Vegan and Vegetarian options
 - Rice, stir fry, tacos, falafels, etc.
- Salad Toss
 - Full garden toss ingredients will be available including a variety of greens, proteins, vegetables, toppings, condiments, and dressings
 - Salads will be prepared to order and served
- Side Salad
 - Tosses salad, hummus, pita, tortilla chips, fresh salads, fruit, and yogurt
- Brain
 - Only open for AM breakfast and weekend brunch

- Offering fresh fruit & yogurt, bagels, and cereal
 - Assorted pre-packaged pastry
 - Only approximately 4 feet at narrowest pass through.
 - Coffee station will be self-served and cleaned frequently throughout the day
- Gluten free options will be available at several stations and will be highlighted on the menu
 - Specialty cooler (dietary needs) will be available in the Brain.

Late Night Dining

Late night dining will offer a variety of options to satisfy all food cravings and diets.

The Retail Experience

The Guest Experience – Pre-Arrival and at the Entrance

- Order ahead with the GET App. Introduction of digital ordering and pickup at Starbucks and Marketplace.
- Contactless service and payment
- Hand sanitizer posted at entrance with guest communication regarding use of masks, social distancing, and hand sanitizer use.
- Floor decals to indicate traffic patterns that maintain social distancing
- Safety communication will be displayed throughout.
- Welcome center with modified menu & order process
- Dedicated “pick-up here” for pre-orders and schedule pick up times
- Visible employee PPE

The Guest Experience at the Retail Location

- Increase cleaning, sanitizing, & disinfecting frequencies
- Retail capacity limiting physical social distancing
- Directional guest flow
- Remove table literature/multi-use items
- Contactless recycling / waste points
- Safe disposal of PPE
- Hand sanitation points
- Dine-in areas Closed, Take-out only
- Use signage at the entrance that indicates maximum occupancy.
- Place floor decals 6' apart moving the traffic in one direction
- Single serve cutlery available upon request, attendant to provide
- Place plexiglass barriers at each register and where there will be customer and staff interactions
- Coffee and tea self-serve stations will be cleaned frequently throughout the day - no reusable cups

Starbucks:

- Line will extend into living room on the left

- Limit seating in living room and Starbucks to at least 50% capacity
- Coffee bar will be cleaned frequently throughout the day
- Separate directional signage for pickup orders

Marketplace:

- Traffic pattern set up for 6ft social distancing
- Take out will have signage with directions on where to pickup
- All self-serve stations will be cleaned frequently throughout the day

We have reviewed this plan with the state health department, and they have approved. They will update us of any changes or additional precautions that will need to be put in place. The health department will do a walk-through of our facilities prior to re-opening.

Catering Services

Our catering plan will comply with regulatory guidance to ensure safety through planning, sanitation procedures and internal communication. We will rely on the phase one Simply- to- go catering program, which will be fresh, easy, and safe. Orders will be boxed, pre-packaged and tamper resistant, contactless, and single use set-ups with no equipment. All events will be dropped off or delivered to a social distanced seating area. Although we are opening in the restrictive phase, we hope to advance through phases according to guidance from health and regulatory authorities. The catering return to work plan flexes accordingly. Below is the phase approach for Catering:

catering phases



Sample Menu

Breakfast: Quick Start Breakfast Box

Assorted muffins and Pastries, French Toast, Bacon, Breakfast Potato, Yogurt, Granola Bars, Fresh Fruit Cups and Beverages.

Lunch/Dinner: Red Dragon Healthy Box Lunch and Sizzling to go Boxes

Artisan Sandwiches, Tuscan Flatbread, Entrée Salads, Chicken Piccata, Roasted Pork, Potatoes, Rice, Vegetables
Fresh Fruit Cup, Chips, Assorted Pre-Wrapped Desserts and Beverages.

Marketing & Social Media

What guests can expect of dining services marketing strategy:

- Clearly defined signage and safety protocols communicated via print, social media, website and local team. We will bolster safety messaging to service and our offerings throughout the phase of reopening.
- Digital promotions posted to the campus community bulletin and social media platforms
- Customer experience training to reflect social distancing protocols and to re-engage our workforce in a way that positively impacts the student experience.
- Activities and marketing promotions that inspire community building with others, while still supporting distancing guidelines.
- Clear and concise communication to understand new safety measures.
- Customer transparency with all changes in dining services.
- Floor graphics, window clings, flyers, posters & digital signage for guidance in the new dining culture
- The management team and staff dedicated to make a positive impact on all guest's experience

Social Media & Dining Website

Website: The Dining Team will continuously update the dining website to provide the most up to date dining information including hours of operations, menus, nutritional information, news, and dining events.

Website URL: <https://oneonta.sodexomyway.com/>

COVID-19 Communication Signage

The images below are examples of the communication signage you will see throughout campus dining locations to encourage our SUNY Community to adhere to safety standards.



Student Quarantine & Food Services – Plan if we go into “pause”

Sodexo is committed to partnering with the campus in feeding our students that may be quarantined/isolated due to Covid-19. Our managers will work with the campus to develop a strategy that works for both parties and mitigates risk to all involved and still give our students a reasonable campus dining experience.

How will we feed students?

- Our management team will utilize Microsoft forms so that students can receive the meals of their choice based on current menu offerings available. We will also accommodate all dietary needs.
- Sodexo will work on an isolated and quarantine meal delivery schedule with the Community Care Team. Sodexo will deliver meals to the lobby of the residence hall. Having these procedures in place will minimize risk and exposure.
- If the campus goes into a pause, we will follow the health departments guidelines to continue to feed students on a takeout basis only. We will work with the campus health center to accommodate all students living on campus.

We are establishing a former shelter in place plan to include a reciprocal emergency agreement with Sodexo operations at UAlbany and Binghamton University.

Completed and Approved by:

Jimmy Hamm

Appendix A – Attachments

1. Protocol for COVID-19 screening and suspected or confirmed case
2. Policy on Employee COVID-19 Safety Measures and acknowledgement
3. COVID-19 Essential Information for all staff and individual consent

4. **Sodexo COVID-19 Health Monitory Checklist**
5. **For all Individuals denied entry based on health screening**
6. **Employee health monitoring daily sign-off Sheet**
7. **The 6-Foot Kitchen Training Program**

Protocol for COVID-19 screening and suspected or confirmed case

An employee or vendor who screens positive for COVID-19 symptoms should not be allowed to enter the premises and should be sent home with instructions to contact their healthcare provider for assessment and testing. Individual will be given the following letter:

For All Individuals Denied Entry Based on Health Screening:

If you have a fever, but no other symptoms or exposure, you cannot enter the premises until you are fever free for at least 24 hours without fever reducing medication.

If you have a confirmed case of COVID-19 or COVID-19 symptoms, you should remain in isolation, and cannot enter the premises until you: (1) have been fever free (without fever-reducing medication) for at least 72 hours; and (2) other symptoms, such as cough and shortness of breath have improved; and (3) at least 10 days have passed since symptoms first appeared.

If you have a confirmed case of COVID-19 but are asymptomatic, you can enter the premises after 10 days have passed since the test.

If you have had close, prolonged contact with someone (such as a household member) in the past 14 days with symptoms of COVID-19 or a confirmed diagnosis of COVID-19, you cannot enter the premises until 14 days have passed and should contact your health care provider for further guidance. If you have had contact with other Sodexo employees, clients and customers in that time, you must notify Sodexo management so appropriate measures can be taken to ensure the safety of other employees and our clients and customers.

- ❖ Sodexo will immediately notify OAS and local health department where the site is located about any denied entry based on health screening and positive cases.
- ❖ Sodexo will keep an attendance/communication log for any employees denied entry on health screening
- ❖ Sodexo will identify a contact as the party for workers to inform if they later are experiencing COVID-19-related symptoms, as noted in the questionnaire
- ❖ Sodexo will designate a site safety monitor whose responsibilities include continuous compliance with all aspects of the site safety plan

CDC guidelines on “Cleaning and Disinfecting Your Facility” if someone is suspected or confirmed to have COVID-19 are as follows:

- Close off areas used by the person suspected or confirmed to have COVID-19
- Affected areas need to be close off and cleaned and disinfected
- Open outside doors and windows to increase air circulation in the area
- Wait 24 hours before you clean and disinfect. If 24 hours is not feasible, wait as long as possible
- Clean and disinfect all areas used by the person suspected or confirmed to have COVID-19, such as offices, bathrooms, common areas, and shared equipment

- Once the area has been appropriately cleaned and disinfected, it can be reopened for use
- Workers without close or proximate contact with the person who is suspected or confirmed to have COVID-19 can return to the work area immediately after cleaning and disinfection
- Refer to DOH's "Interim Guidance for Public and Private Employees Returning to Work Following COVID-19 Infection or Exposure or information on "close or proximate" contacts
- If more than seven days have passed since the person who is suspected or confirmed to have COVID-19 visited or used the facility, additional cleaning and disinfection is not necessary, but routine cleaning and disinfection should continue

Attached:

Interim Guidance for Public and Private Employees Returning to Work Following COVID-19 Infection or Exposure