Coronavirus (COVID-19) Information & Resources for Restaurants

At a time when much is being communicated about the Coronavirus (COVID-19), the Missouri Restaurant Association is promoting fact-based decisions based on the best available information. MRA will do its utmost to ensure that you’re equipped with the latest information to allow you to make the best decisions for your business.

You can access industry-specific guidance created by the National Restaurant Association [here](http://www.nra.org). Learn more about MRA’s continual ServSafe Manager Food Safety training and certification programs on the [MRA website](http://www.missouri.restaurant).  

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**What is 2019-nCoV Coronavirus?**  
2019-nCoV (Coronavirus) is a virus that causes the COVID-19 respiratory illness. It was first detected in Wuhan, China. Typically, respiratory viruses are most contagious when an individual is most symptomatic, but there have been reports of the virus spreading when the affected individual does not show any symptoms.

**Can the Coronavirus be spread through food, including refrigerated or frozen food?**  
According to the CDC, “Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets. **Currently there is no evidence to support transmission of COVID-19 associated with food.**” View their most up-to-date list of resources [here](http://www.cdc.gov/coronavirus). 

**How are restaurants responding?**  
The foodservice industry follows strict local public health guidelines. To meet these guidelines, restaurants have safety protocols and best practices in place.

**Recommendations for the Industry:**
- Provide alcohol-based hand sanitizer stations throughout the restaurant.
- Increase cleaning and disinfecting frequency for high-touch surfaces.
- Closely monitor employee health. Reinforce personal hygiene and cough etiquette. Encourage symptomatic employees to stay home.
- Have employees disinfect all personal hard surfaces referenced on the product label.
• Educate and inform all employees of infection status and proper infection control procedures.
• Consider implementing social distancing in your dining room; since guest counts may be down, provide increased distance between guests.
• Consider marketing to customers that you are implementing this practice.
• Increase hand-washing requirements for all employees entering the kitchen and food preparation areas.

Thank you for supporting the mission of the MRA - Membership Matters!

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