CDC AND FDA
RESOURCES FOR RESTAURANTS

CDC Resources
1) Considerations for Restaurants and Bars

2) Food and Coronavirus Disease 2019 (COVID-19)

3) CDC General Business FAQ

4) Toolkit for Worker Safety & Support

5) Businesses and Workplaces: Plan, Prepare, and Respond

6) Resuming Business Toolkit

7) COVID-19 Workforce Frequently Asked Questions
   • http://intranet.cdc.gov/connects/articles/2020/03/covid-19-workforce-frequently-asked-questions.html

8) Restart Readiness Checklist

9) Cleaning and Disinfecting Your Facility

10) Employees: How to Cope with Job Stress and Build Resilience During the COVID-19 Pandemic

11) When to Quarantine

12) Testing Strategy for Coronavirus (COVID-19) in High-Density Critical Infrastructure Workplaces after a COVID-19 Case Is Identified

13) SARS-CoV-2 Testing Strategy: Considerations for Non-Healthcare Workplaces

14) Contact tracing resources

15) Spanish Language Communication Resources
    • https://www.cdc.gov/coronavirus/2019-ncov/communication/print-resources.html?Sort=Date%3Adesc&Search=Spanish&Audience=Community%20Settings

FDA Resources:
1) Food Safety and the Coronavirus Disease 2019 (COVID-19) Questions & Answers for Industry

2) Best Practices for Retail Food Stores, Restaurants, and Food Pick-Up/Delivery Services During the COVID-19 Pandemic

3) List of Recalled Hand Sanitizer

4) List of EPA-registered Disinfectants
   • https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2

5) FDA Food Code
   • https://www.fda.gov/food/fda-food-code/food-code-2017

6) Safe Food Handling: 4 Key Steps to Food Safety: Always — Clean, Separate, Cook, and Chill
   • https://www.fda.gov/food/buy-store-serve-safe-food/safe-food-handling

7) Employee Health: FDA’s Employee Health and Personal Hygiene Handbook
   • https://www.fda.gov/food/employee-health-personal-hygiene-handbook

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