# TENNESSEE DEPARTMENT OF HEALTH

## FOOD SERVICE ESTABLISHMENT INSPECTION REPORT

### Establishment Name:
Big Bill's BBQ

### Address:
4101 Elvis Presley Blvd.

### City:
Memphis

### Inspection Date:
06/29/2020

### Time:
11:30 AM - 12:30 PM

### Risk Category:
01 - Routine

### Risk Factors:
- Food preparation practices and employee behavior are among the most common factors reported to the Centers for Disease Control and Prevention as contributing factors in foodborne outbreaks. Public Health Interventions are control measures to prevent illness or injury.

## FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

### Compliance Status

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Supervision</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>X</td>
<td>O</td>
<td></td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Employee Health</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>X</td>
<td>O</td>
<td></td>
<td>Management and food employee awareness, reporting</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Good Hygienic Practices</th>
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</thead>
<tbody>
<tr>
<td>4</td>
<td>X</td>
<td>O</td>
<td></td>
<td>Proper eating, handling, drinking, or tobacco use</td>
</tr>
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<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Preventing Contamination by Hands</th>
</tr>
</thead>
<tbody>
<tr>
<td>6</td>
<td>X</td>
<td>O</td>
<td></td>
<td>Hands clean and properly washed</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Approval Source</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>X</td>
<td>O</td>
<td></td>
<td>Handwashing sinks properly supplied and accessible</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Temperature Control</th>
</tr>
</thead>
<tbody>
<tr>
<td>31</td>
<td>X</td>
<td>O</td>
<td></td>
<td>Proper cooling methods used, adequate equipment for temperature control</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Identification</th>
</tr>
</thead>
<tbody>
<tr>
<td>35</td>
<td>X</td>
<td>O</td>
<td></td>
<td>Food properly labeled, original container, required records available</td>
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</table>

<table>
<thead>
<tr>
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<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
</tr>
</thead>
<tbody>
<tr>
<td>36</td>
<td></td>
<td>O</td>
<td></td>
<td>Insects, rodents, and animals not present</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
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<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
</tr>
</thead>
<tbody>
<tr>
<td>37</td>
<td></td>
<td>O</td>
<td></td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Personal cleanliness</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td></td>
<td>O</td>
<td></td>
<td>Wiping cloths, properly used and stored</td>
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</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>41</td>
<td>X</td>
<td>O</td>
<td></td>
<td>In-use utensils, properly stored</td>
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## GOOD RETAIL PRACTICES

### Compliance Status

<table>
<thead>
<tr>
<th>IN</th>
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<th>NA</th>
<th>NO</th>
<th>Safe Food and Water</th>
</tr>
</thead>
<tbody>
<tr>
<td>28</td>
<td></td>
<td>O</td>
<td></td>
<td>Pasteurized eggs used where required</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Water and ice from approved source</th>
</tr>
</thead>
<tbody>
<tr>
<td>29</td>
<td>X</td>
<td>O</td>
<td></td>
<td>Properly cooled for hot holding</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Preparation Methods</th>
</tr>
</thead>
<tbody>
<tr>
<td>30</td>
<td></td>
<td>O</td>
<td></td>
<td>Thermometers provided and accurate</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Preparation Methods</th>
</tr>
</thead>
<tbody>
<tr>
<td>31</td>
<td></td>
<td>O</td>
<td></td>
<td>Properly cooled for hot holding</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Preparation Methods</th>
</tr>
</thead>
<tbody>
<tr>
<td>32</td>
<td></td>
<td>O</td>
<td></td>
<td>Approved thawing methods used</td>
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<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Physical Facilities</th>
</tr>
</thead>
<tbody>
<tr>
<td>48</td>
<td></td>
<td>O</td>
<td></td>
<td>Adequate ventilation and lighting, designated areas used</td>
</tr>
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</table>

### Compliance Status

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Utlilities and Equipment</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td></td>
<td>O</td>
<td></td>
<td>Food and non-food contact surfaces cleanable, properly designed, constructed, and used</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
</tr>
</thead>
<tbody>
<tr>
<td>46</td>
<td></td>
<td>O</td>
<td></td>
<td>Warewashing facilities, installed, maintained, used, test strips</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
</tr>
</thead>
<tbody>
<tr>
<td>47</td>
<td></td>
<td>O</td>
<td></td>
<td>Hot and cold water available, adequate pressure</td>
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</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
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<tbody>
<tr>
<td>48</td>
<td></td>
<td>O</td>
<td></td>
<td>Plumbing installed, proper backflow devices</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
</tr>
</thead>
<tbody>
<tr>
<td>49</td>
<td></td>
<td>O</td>
<td></td>
<td>Sewage and waste water properly disposed</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td></td>
<td>O</td>
<td></td>
<td>Tidal facilities, properly constructed, supplied, cleaned</td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
</tr>
</thead>
<tbody>
<tr>
<td>52</td>
<td></td>
<td>O</td>
<td></td>
<td>Garbage/refuse properly disposed, facilities maintained</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
</tr>
</thead>
<tbody>
<tr>
<td>53</td>
<td></td>
<td>O</td>
<td></td>
<td>Physical facilities installed, maintained, clean</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
</tr>
</thead>
<tbody>
<tr>
<td>54</td>
<td></td>
<td>O</td>
<td></td>
<td>Adequate ventilation and lighting, designated areas used</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
</tr>
</thead>
<tbody>
<tr>
<td>55</td>
<td></td>
<td>O</td>
<td></td>
<td>Most recent inspection posted</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Food Protection</th>
</tr>
</thead>
<tbody>
<tr>
<td>56</td>
<td></td>
<td>O</td>
<td></td>
<td>Compliance with TN Non-Smoker Protection Act</td>
</tr>
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</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
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<th>NO</th>
<th>Tobacco Products</th>
</tr>
</thead>
<tbody>
<tr>
<td>57</td>
<td></td>
<td>O</td>
<td></td>
<td>Tobacco products offered for sale</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>NA</th>
<th>NO</th>
<th>Tobacco Products</th>
</tr>
</thead>
<tbody>
<tr>
<td>58</td>
<td></td>
<td>O</td>
<td></td>
<td>Tobacco products sold, TNSPA survey completed</td>
</tr>
</tbody>
</table>

## Additional Food Safety Information can be found on our website.
http://tn.gov/health/article/eh-foodservice

**Free food safety training classes are available each month at the county health department.**
Please call (901)222-9200 to sign-up for a class.
### Establishment Information

**Establishment Name:** Big Bill's BBQ  
**Establishment Number:** 605212195

### NSPA Survey – To be completed if #57 is “No”

- Age-restricted venue does not affirmatively restrict access to its buildings or facilities at all times to persons who are twenty-one (21) years of age or older.
- Age-restricted venue does not require each person attempting to gain entry to submit acceptable form of identification.
- "No Smoking" signs or the international "Non-Smoking" symbol are not conspicuously posted at every entrance.
- Garage type doors in non-enclosed areas are not completely open.
- Tents or awnings with removable sides or vents in non-enclosed areas are not completely removed or open.
- Smoke from non-enclosed areas is infiltrating into areas where smoking is prohibited.
- Smoking observed where smoking is prohibited by the Act.

### Warewashing Info

<table>
<thead>
<tr>
<th>Machine Name</th>
<th>Sanitizer Type</th>
<th>PPM</th>
<th>Temperature (Fahrenheit)</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Equipment Temperature

<table>
<thead>
<tr>
<th>Description</th>
<th>Temperature (Fahrenheit)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hoshizaki refrigerator</td>
<td>43</td>
</tr>
<tr>
<td>Everest freezer</td>
<td>15</td>
</tr>
</tbody>
</table>

### Food Temperature

<table>
<thead>
<tr>
<th>Description</th>
<th>State of Food</th>
<th>Temperature (Fahrenheit)</th>
</tr>
</thead>
<tbody>
<tr>
<td>BBQ sauce</td>
<td>Cooking</td>
<td>170</td>
</tr>
<tr>
<td>Beans</td>
<td>Cooking</td>
<td>178</td>
</tr>
<tr>
<td>Ribs</td>
<td>Hot Holding</td>
<td>151</td>
</tr>
<tr>
<td>Ribs</td>
<td>Cooking</td>
<td>174</td>
</tr>
</tbody>
</table>
8: Hand sink did not have soap and hand towels.
20: Tomatoes and lettuce out of temperature. Holding at 51.
38: Not all employees wearing hair restraints.
49: Leak in the 3 compartment sink.
51: Toilet tissue not on dispensers.
52: Dumpster open.
56:

***See page at the end of this document for any violations that could not be displayed in this space.***
Establishment Information
Establishment Name: Big Bill's BBQ
Establishment Number: 605212195

Comments/Other Observations
1:
2:
3:
4:
5:
6:
7:
8:
9:
10:
11:
12:
13:
14:
15:
16:
17:
18:
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21:
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23:
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25:
26:
27:
57:
58:

***See page at the end of this document for any violations that could not be displayed in this space.

Additional Comments

***See page at the end of this document for any extra Additional Comments that could not be displayed in this space.
<table>
<thead>
<tr>
<th>Source Type:</th>
<th>Source:</th>
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<tr>
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<td></td>
</tr>
</tbody>
</table>

**Additional Comments (cont’d)**

- Allergen Fact Sheet was discussed and given to PIC
  - Yes
- Hepatitis A Fact Sheet and Memorandum were discussed and given to the PIC
  - Yes
Fact Sheet: Allergens

Allergens

*NOTE* Allergen Information is provided for Educational Purposes Only. A food allergen is a protein in a food or ingredient that some people are sensitive to. These proteins occur naturally. When enough of an allergen is eaten, the immune system mistakenly considers it harmful and attacks the food protein. This can cause an allergic reaction.

The 8 major allergens:
- Milk
- Eggs
- Peanuts
- Tree nuts such as almonds, walnuts, and pecans
- Soybeans
- Wheat
- Fish
- Shellfish such as crab, lobster and shrimp

When a guest informs you that someone in their party has a food allergy:
- Take all food allergy requests seriously. Refer the food allergy concern to the manager or person in charge. At a minimum, there should be one person available per shift to answer customers’ questions about menu items.
- Seek further clarification from the customer. Write down the guest’s allergy to record the conversation.
- Don’t guess about the ingredients. Does the food contain the ingredient(s) the customer has asked about?
- Check the labels, packaging and recipes.
- Consider the possibility of cross-contact.*
- Always be truthful – Inform the customer so they can decide what to order.

Sources of Cross-Contact:
- Avoid cross-contact from the start by cleaning the dining area with clean soap and water and a clean towel between each guest.
- Cooking oils, splatter, and steam from cooking foods. Use only fresh ingredients, including cooking oil.
- Allergen-containing foods touching or coming in to contact with allergy-free foods (i.e., a nut-containing muffin touching a nut-free muffin).
- Any food equipment used in the processing of allergy-free foods must be thoroughly cleaned and sanitized prior to use.
- All utensils (i.e., spoons, knives, spatulas, tongs), cutting boards, bowls, pots, pans, sheet pans, and preparation surfaces.
- Fryers and grills.
- Wash hands and change gloves after handling potential food allergens.
- Clearly mark or otherwise indicate the order for the guest with the identified food allergy.
- Double check with the chef to make sure you have the right meal when serving the guest. Don’t let anyone add garnishes. Carry the special meal to the table separately.
- Check with the guest to make sure they are satisfied with their meal.

Signs and symptoms of a food allergy
Usually develop within about an hour after eating the offending food. The most common signs and symptoms of a food allergy include:
- Hives, itching or skin rash
- Swelling of the lips, face, tongue and throat or other parts of the body
- Wheezing, nasal congestion or trouble breathing
- Abdominal pain, diarrhea, nausea or vomiting
- Dizziness, lightheadedness or fainting

In a severe allergic reaction to food—called anaphylaxis—you may have more extreme versions of the above reactions, or you may experience life-threatening signs and symptoms such as:
- Swelling of the throat and air passages that makes it difficult to breathe
- Shock, with a severe drop in blood pressure
- Rapid, irregular pulse
- Loss of consciousness

**If a guest has an allergic reaction call 911 and notify management**
What to Know About Hepatitis A

HOW IS HEPATITIS A SPREAD?

- Not washing hands
- Sex with infected partners
- Eating/drinking contaminated food
- Recreational drug use

It can also be spread through close contact with someone infected with hepatitis A.

WHAT ARE THE SYMPTOMS?

- Yellowing of skin and eyes (jaundice)
- Fever
- Nausea, vomiting, diarrhea

Symptoms may also include: dark pee, pale poop, stomach pain, tiredness, lack of appetite. 
If you have symptoms please call your healthcare provider or local health department.

HOW DO I HELP PREVENT THE SPREAD OF HEPATITIS A?

- Wash your hands with soap and water after using the bathroom and before eating and preparing food.
- GET VACCINATED IF YOU ARE AT HIGH RISK FOR GETTING HEPATITIS A!

WHO IS AT HIGH RISK?

- People who use recreational drugs
- Gay and bisexual men
- People who are currently homeless or in transient living
Norovirus: Facts for Food Handlers

Norovirus is a highly contagious virus. It can make you very sick with diarrhea, throwing up, and stomach pain. Anyone who works with food should know about this virus.

Foods contaminated with norovirus can make people sick

Norovirus is a leading cause of illness from contaminated food in the United States. The virus can easily contaminate food because it is very tiny and infective. It only takes a very small amount of virus particles (fewer than 100) to make someone sick.

Food can get contaminated with norovirus when—
- infected people who have stool or vomit on their hands touch the food,
- it is placed on counters or surfaces that have infectious stool or vomit on them, or
- tiny drops of vomit from an infected person spray through the air and land on the food.

Foods can also be contaminated at their source. For example:
- oysters that are harvested from contaminated water, or
- fruit and vegetables that are contaminated in the field.

Food handlers with norovirus illness can spread the virus to others

People who have norovirus illness can shed billions of norovirus particles.

You are most contagious—
- when you are sick with norovirus illness, and
- during the first 3 days after you recover.

If you work with food when you have norovirus illness, you can spread the virus to others. You can easily contaminate food and drinks that you touch.

People who consume the food or drinks can get norovirus and become sick. This can cause an outbreak.

Outbreaks of norovirus illness occur in nursing homes, hospitals, restaurants, cruise ships, schools, banquet halls, summer camps, and even at family dinners. These are all places where people often eat food handled or prepared by others.

About 50% of all outbreaks of food-related illness are caused by norovirus. In many of these cases, sick food handlers were involved in spreading the virus.

About 50% of all outbreaks of food-related illness are caused by norovirus.

Foods commonly involved in outbreaks—
- leafy greens (such as lettuce)
- fresh fruits
- shellfish (such as oysters)

Any food served raw or handled after being cooked can get contaminated.
5 Tips to Prevent Norovirus From Spreading

1. Practice proper hand hygiene
   - Always wash your hands carefully with soap and water—
     - after using the toilet and changing diapers, and
     - before eating, preparing, or handling food.
   Alcohol-based hand sanitizers can be used in addition to hand washing. However, they should not be used as a substitute for washing with soap and water.
   See the FDA Employee Health and Personal Hygiene Handbook (http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/IndustryandRegulatoryAssistanceandTrainingResources/ucm113827.htm)

2. Wash fruits and vegetables and cook seafood thoroughly
   - Carefully wash fruits and vegetables before preparing and eating them. Cook oysters and other shellfish thoroughly before eating them.
   Be aware that noroviruses are relatively resistant. They can survive temperatures as high as 140°F and quick steaming processes that are often used for cooking shellfish.
   Food that might be contaminated with norovirus should be thrown out.

3. When you are sick, do not prepare food for others
   - You should not prepare food for others while you are sick and for at least 2 to 3 days after you recover. This also applies to sick workers in schools, daycares, healthcare facilities, and other places where they may expose people to norovirus.
   Many local and state health departments require that food handlers and preparers with norovirus illness not work until at least 2 to 3 days after they recover. Tell your manager if you have symptoms of norovirus illness or if you were recently sick. Keep sick infants and children out of areas where food is being handled and prepared.
   See the FDA Food Code (www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/default.htm)

4. Clean and disinfect contaminated surfaces
   - After throwing up or having diarrhea, immediately clean and disinfect contaminated surfaces. Use a chlorine bleach solution with a concentration of 1000–5000 ppm (5–25 tablespoons of household bleach (5.25%) per gallon of water) or other disinfectant registered as effective against norovirus by the Environmental Protection Agency (EPA).
   See EPA’s Registered Antimicrobial Products Effective Against Norovirus (Norwalk-like virus) (www.epa.gov/oppad001/list_g_norovirus.pdf)

5. Wash laundry thoroughly
   - Immediately remove and wash clothes or linens that may be contaminated with vomit or stool (feces).
   You should—
     - handle soiled items carefully without agitating them,
     - wear rubber or disposable gloves while handling soiled items and wash your hands after, and
     - wash the items with detergent at the maximum available cycle length then machine dry them.

Visit CDC’s Norovirus Web site at www.cdc.gov/norovirus for more information.

What is the Right Way to Wash Your Hands?

1. Wet your hands with clean, running water (warm or cold) and apply soap.
2. Rub your hands together to make a lather and scrub them well; be sure to scrub the backs of your hands, between your fingers, and under your nails.
3. Continue rubbing your hands for at least 20 seconds. Need a timer? Hum the “Happy Birthday” song from beginning to end twice.
4. Rinse your hands well under running water.
5. Dry your hands using a clean towel or air dry them.
See Handwashing: Clean Hands Saves Lives (www.cdc.gov/handwashing/)
Clean Up & Disinfect For NOROVIRUS A STOMACH BUG

Act fast! Clean up any vomit or diarrhea immediately.

1. Wipe up surfaces
2. Clean up surfaces
3. Disinfect surfaces
4. Wash your hands

Any vomit or diarrhea may contain norovirus and should be treated as though it does.

Cualquier vomito o diarrea puede contener norovirus y debe ser tratado como si lo hiciera.

Toute vomissure ou diarrhée peut contenir un norovirus et doit être traitée comme si elle en contenait.

任何呕吐或腹泻都可能含有诺如病毒，治疗时应视为含有诺如病毒处理。

Scientific experts from the U.S. Centers for Disease Control and Prevention (CDC) helped to develop this poster. For more information on norovirus prevention, please see http://www.cdc.gov/norovirus/preventing-infection.html.
Food has **NOT** been identified as a likely source of COVID-19, however it can be spread between employees and customers.

- **Do not work if you have COVID-19 symptoms:**
  - Fever
  - Cough
  - Shortness of breath

- **If you have been advised by the Health Department or your doctor to self-isolate or quarantine, you must not return to work until that period is over.**

- **Wash hands frequently with soap and warm water for **20 seconds**.** Dry hands with a disposable paper towel.
  - Always wash your hands after touching your eyes, nose or mouth
  - Make sure handwashing stations are always stocked with soap and paper towels
  - Public restrooms and kitchen lavatories may need to be stocked more frequently

- **Do not touch ready-to-eat foods with bare hands.**

- **Disinfect nonfood-contact surfaces and touchpoints such as menus, door knobs, tabletops, and condiment containers often:**
  - Use chemicals approved by the EPA as effective against COVID-19 and follow label directions for disinfection: [https://www.epa.gov/coronavirus](https://www.epa.gov/coronavirus)
  - Use a separate wiping cloth and disinfection solution between public and food production areas
  - If using a chlorine bleach solution for disinfection, a concentration of 1000 to 5000 ppm (5 to 25 table spoons of household bleach per gallon of water) is effective
  - Follow the manufacturer’s instructions and consult with your chemical provider before using any chemicals

- **To help customers reduce illness wash, rinse, and sanitize tongs and other utensils in self-service areas often throughout the day.**

- **Consider providing alcohol-based hand antiseptic rubs (with at least 60% ethyl alcohol) at the entrance to the facility.**

For more information please visit:
- [Centers for Disease Control and Prevention (CDC): www.cdc.gov](http://www.cdc.gov)
- [Association for Food and Drug Officials (AFDO): www.afdo.org](http://www.afdo.org)
Información sobre el coronavirus (COVID-19) para trabajadores de alimentos

✓ Los alimentos NO han sido identificado como una fuente probable de COVID-19, sin embargo, el virus puede ser distribuido entre empleados y clientes.

✓ No trabaje si tiene síntomas de COVID-19:
  o Fiebre
  o Tos
  o Dificultad para respirar

✓ Si el departamento de salud o su médico le ha aconsejado permanecer bajo precauciones de aislamiento en la casa o en cuarentena, no debe volver al trabajo hasta que ese período haya terminado.

✓ Lávese las manos con frecuencia con jabón y agua tibia por al menos 20 segundos. Séquelas las manos con una toalla de papel desechable.
  o Lávese siempre las manos después de tocarse los ojos, la nariz o la boca
  o Asegúrese de que las estaciones de lavado de manos estén siempre llenos con jabón y toallas de papel
  o Los baños públicos y los baños de cocina pueden necesitar ser abastecidos con más frecuencia

✓ No toque los alimentos listos para comer sin guantes.

✓ Desinfecte superficies de contacto como menús, perillas de puertas, mesas y botellas de condimentos con frecuencia
  o Utilice productos químicos aprobados por la Agencia de Protección Ambiental (EPA) contra COVID-19 y seguir las instrucciones de la etiqueta para la desinfección: https://www.epa.gov/coronavirus
  o Utilice un paño de limpieza separado y una solución de desinfección entre las áreas públicas y las áreas de producción de alimentos
  o Si utiliza una solución de cloro blanqueador para la desinfección, una concentración de 1000 a 5000 ppm (5 a 25 cucharadas de cloro por galón de agua) es efectivo
  o Siga las instrucciones del fabricante y consulte con su proveedor de químicos antes de usar cualquier producto químico

✓ Para reducir la enfermedad: lave, enjuague y desinfecte las tenacillas y otros utensilios en áreas de autoservicio con frecuencia durante todo el día.

✓ Considere proporcionar antisépticos de manos a base de alcohol (con al menos 60% de alcohol) en la entrada de la instalación

Para obtener más información, visite:
Tennessee Department of Health (TDH): www.tn.gov/health
Association for Food and Drug Officials (AFDO): www.afdo.org