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Guidance for Grocery Stores During COVID-19 Pandemic

Governor Lamont issued a "Stay Safe, Stay Home" order (Executive Order 7N) in Connecticut on Monday, March 23, 2020. The order requires every person living or staying in Connecticut to stay at home, except for specific situations, or working in essential businesses.

As an essential business, grocery stores can play an important role in protecting their employees and customers from COVID-19 by following these recommended personal and environmental hygiene practices.

- Apply the social distancing recommendations to any lines that form inside or outside of the store. Utilize spacing tools for areas of high-volume traffic like checkout and other lines (i.e. deli, butcher, seafood counters). Put tape on the floor to keep customers adequately spaced.
- Prohibit self-serve foods, including hot bars, cold bars and buffets.
- Prohibit product sampling.
- Frequently sanitize commonly touched surfaces and objects such as electronics, door knobs, faucet handles, counter tops, cash machine key pads, shopping cart handles frequently throughout the day. Change the sanitizing solution at least once every four hours.
- Appoint a designated sanitation worker at all times to continuously clean and sanitize commonly touched surfaces and meet the environmental cleaning guidelines set by the [CDC](https://www.cdc.gov).
- Conduct daily checks for symptoms of illness and ensure employees stay home when they are sick with fever, coughing, or shortness of breath.
- Ensure that employees practice washing their hands thoroughly with soap and warm water for 20 seconds upon first arriving to work, after using the restroom, before and after eating and frequently throughout the day. Avoid touching your eyes, nose or mouth.
- Provide alcohol based (60%) hand sanitizers for use for both employees and customers by placing them at convenient/accessible locations. Ensure there is a

way to sanitize shopping cart and basket handles – either by making wipes easily accessible to customers or by having employees manage the process and sanitize between each customer use.

- Consider temporarily assigning employees at high risk for coronavirus to non-public-contact duties, such as people with underlying health conditions, people 60 or older, people with underlying health conditions, those with weakened immune systems or those who are pregnant.
- Offer designated shopping hours for customers at high risk, including people with underlying health conditions, people 60 or older, those with weakened immune systems or those who are pregnant.
- Consider erecting temporary transparent barriers at checkout to separate employees and customers (i.e. sneeze guards, or plexiglass).
- Prominently display signage in the store that communicates with customers and staff the steps being taken by the establishment, and steps you ask customers to take, to minimize the risk of COVID-19.