

Best Practices for COVID-19 Prevention Checklist for Stores

Increase Social Distancing throughout the retail space and especially at cash registers

- Remove carry baskets – carts provide more distance and prevent people from getting close.
- Make a decision, based on your square footage, about the number of people who can be safely accommodated and then only have that number of carts available.
- Use tape on the floor to delineate safe social distances with X's to indicate where to place your cart.
- Create a barrier to prevent customers from becoming congested at the cash registers.
- Create directional flow in aisles to prevent customers from crossing each other.
- Encourage the staff present to be assertive in enforcing these rules.

Use Good Hand Hygiene

- Provide portable handwashing sinks for the staff at the front of the store.
- Provide hand sanitizer if possible.
- Use gloves only as a last resort.

Good Sanitizing Practices

- Have sanitizers at entrances for customers to spray down cart handles.
- Encourage customers to touch only the handles of their cart and otherwise minimize the amount of heavy touch surfaces available for customer contact.
- Sanitize high-touch surfaces as often as possible (provide cashiers with sanitizer buckets).
- Use approved sanitizers on commonly and frequently touched areas at least once every 2 hours i.e. mixing 10mL of Bleach with 1L of water, Quaternary Ammonia, Hydrogen Peroxide or sanitizers that contain a drug identification number (DIN). Note: When using chemicals follow manufacturer directions.

Clear Communication

- Increase the effectiveness of signage by using recognizable symbols such as stop signs.
- Use a large sign at the entrance reminding customers to observe the new rules rather than several small signs which can be ignored and become confusing.
- Use PA announcements to provide verbal reminders to customers to follow social distancing practices.
- Use greeters or strategically placed staff members to remind customers to watch for and follow new rules for safe conduct.

Protect Foods from Contamination/Adulteration

- Eliminate bulk bins and self-serve buffet tables.
- Ensure all foods that are not able to be washed or peeled are completely packaged, not open to the air.
- Store cleaners and sanitizers safely away from food and appropriately labelled.

Comments:
