

COVID-19 Safety Tips for Retail Staff

According to the [Centers for Disease Control](#), the best way to prevent illness as a result of COVID-19 is to avoid exposure to the virus, which is thought to spread mainly from person to person, between people who are in close contact (within about six feet). The virus is transmitted through respiratory droplets produced when an infected person coughs, sneezes, or speaks, which can land in the mouths or noses or possibly get inhaled into the lungs of people nearby. Some recent studies suggest that COVID-19 can be spread by people who are symptomatic (showing signs of the virus) or asymptomatic (showing no signs of the virus).

Symptoms may appear 2 to 14 days after exposure and can include:



FEVER



COUGH



SHORTNESS OF BREATH



You can use the CDC's [self-check](#) to help you determine if you need medical care.

OTHER RESOURCES:

[Best Practices for Retail Food Stores, Restaurants, and Food Pick-up Delivery Services](#)

[OSHA COVID-19 Guidance for Retail Workers](#)

[Wisconsin Guidance on Preparing Workforces for COVID-19](#)

[COVID-19 video by Vox](#)

[CDC How to protect yourself and others guidance](#)

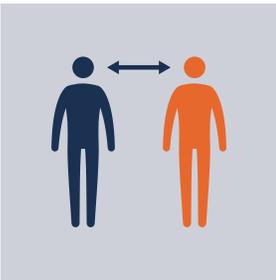
[EPA list of chemicals to use against COVID 19](#)

How to Protect Yourself and Others



Health and safety

- Wear a face covering/mask that covers your nose and mouth.
- Train employees in proper hygiene practices, including frequent hand washing with soap and warm water and use of alcohol-based hand sanitizer (with at least 60% alcohol content).
- Encourage employees to stay home if they, or other members of their household, are sick.
- Use a tissue or the inside of the elbow when coughing or sneezing, then throw the tissue in the trash. Immediately wash your hands with soap and warm water.



Practice physical distancing

- Demarcate six-foot distances in checkout lines.
- Place plexiglass partitions between cashier and customers at checkout.
- Limit number of customers in store at any given time.
- Use curbside pick-up/drive-through.



Maintain housekeeping practices

- Routinely clean and disinfect all store surfaces and equipment.
- Provide disinfectant materials for customers (Clorox wipes, etc.) and have employees wipe down public equipment, such as carts, with disinfectant in between each use.