

CUYAHOGA COUNTY

BOARD OF HEALTH

YOUR TRUSTED SOURCE FOR PUBLIC HEALTH INFORMATION

The Challenges to Food Protection During the COVID-19 Pandemic

Fast Facts from the National Restaurant Association

34% of restaurants were closed on days when they would normally be open

90% of food facilities eliminated onsite dining

64% of operations saw a decrease in sales volume (compared to 2019)

Ohio has had over two million confirmed cases of COVID-19 since the start of the pandemic

Challenges Reported by Operators:

- Employee retention and missed shifts
- Food costs and availability
- Interruption in supply chain for products and equipment
- Reduction in hours of operation
- Decrease in customer satisfaction/anger about mitigation strategies
- Loss of profits (up to 74% loss)
- Decline in customers (up to 88% loss)

All of these issues can create challenges to food protection, food quality and good customer service.

We Recommend the Following:

- Focus on the important basics like handwashing and temperature-taking
- Check the cooking temperatures of food
- Monitor both hot and cold holding of TCS food
- Keep raw food separate and below ready-to-eat food
- Clean and sanitize equipment and food contact surfaces
- Use multiple methods of staff training that include posters, videos and hands on examples
- Incentivize staff with free meals, modified schedules or educational offerings

Your physical and mental health are important too! Please take the time to take care of yourself.

If you are in need of assistance, call [2-1-1 United Way's First Call for Help](#) to speak with a trained professional.