



Anne Arundel County Department of Health  
**COVID-19 (Coronavirus)**  
**Guidance for Grocery Stores**

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This guidance is based on current information known about the COVID-19 (Coronavirus). The Centers for Disease Control and Prevention (CDC) and the Anne Arundel County Department of Health (AACDOH) will provide updated guidance as needed and as additional information becomes available. Please continue to check the [CDC website](https://www.cdc.gov) and the AACDOH website – [aahealth.org](https://aahealth.org) – routinely for updated guidance.

This guidance is intended for grocery stores in Anne Arundel County based on the Executive Order made by Governor Lawrence Hogan. These requirements will stay in effect until further notice by the Governor.

**Requirements for All Grocery Stores Effective Monday, March 16, 2020 at 5:00 p.m.**

*Protective measures to consider*

- Consider limiting the number of customers that can enter the store at one time.
- Form a line outside the store with lines or tape on the ground separated by 6 feet for customers to wait.
- Once a customer leaves a new customer can enter.
- Consider having a special time for the high-risk population, elderly and disabled.
- Promote online ordering and delivery to limit the number of customers.
- Consider grocery order pickup. Patrons could wait safely in their vehicles and groceries could be delivered safely.

*Protecting You, Staff and Loyal Patrons*

- Consider going to self-service checkout only.
- Have patrons distance themselves while waiting in line to a 6-foot distance.
- Provide disinfectant wipes at store entry points for customers to use to wipe down shopping cart handles.
- Clean and disinfect surfaces that are frequently touched, such as handles of shopping carts and freezer units, thoroughly after every customer.
- Switch to a credit card only payment so money does not have to be handled. The more things touched, the higher the risk to everyone.
- Consider eliminating self-service food stations, such as salad bars and soup warmers. These are high use areas that can become contaminated easily.
- All on-premise seating must be eliminated at this time by Executive Order from Governor Hogan.

## *Cleaning Surfaces*

- ❑ Wear disposable gloves when cleaning and disinfecting surfaces.
  - Gloves should be discarded after each cleaning. If reusable gloves are used, those gloves should be dedicated for cleaning and disinfection of surfaces for COVID-19 and should not be used for other purposes.
- ❑ If surfaces are dirty, they should be cleaned using a detergent or soap and water prior to disinfection.
- ❑ For disinfection of **non-food contact surfaces**, diluted household bleach solutions, alcohol solutions with at least 70% alcohol and most common EPA-registered household disinfectants should be effective.
  - Prepare a bleach solution by mixing: 5 tablespoons (1/3 cup) bleach per gallon of water or 4 teaspoons bleach per quart of water.
- ❑ For disinfection of **food contact surfaces or equipment**:
  - Prepare a bleach solution by mixing: 1 teaspoon bleach per 1 gallon of water, equivalent to 50 ppm. A solution prepared that is too strong will not dissipate properly and could contaminate food or beverages in contact with the surface.
- ❑ For soft (porous) surfaces such as carpeted floors, rugs and drapes, remove visible contamination if present and clean with appropriate cleaners indicated for use.
  - After cleaning: Launder items as appropriate in accordance with the manufacturer's instructions. If possible, launder items using the warmest water setting for the items and dry items completely.

### **Additional Information:**

#### CDC Resources

- [What you need to know about coronavirus disease 2019 \(COVID-19\)](#)
- [COVID-19 Frequently Asked Questions and Answers](#)
- [What to do if you are sick with COVID-19](#)
- [Environmental Cleaning and Disinfection Recommendations](#)