

Safe at Work: COVID-19 Grocery and Pharmacy Toolkit



We're here to help.

As a grocery store or pharmacy employee, you are instrumental to providing the general public with the food, supplies or medicine people need during the pandemic. This responsibility comes with challenges such as a lack of staff or difficulty maintaining supplies due to increased consumer demand and stockpiling. This is compounded by anxiety and fears around the idea of entering a store of any kind.

While cleaning your store or pharmacy is undoubtedly a routine, creating a hygienic environment and helping protect your colleagues and customers has never been more important than during this pandemic.

As the leading global professional hygiene brand, we're here to help. For more than 50 years, we at Tork have been committed to improving hygiene in establishments throughout the world by developing and producing complete hygiene solutions. We developed this toolkit with our recommendations on how to make health a priority in your store or pharmacy and hope you find this information relevant and useful.

Thank you for your efforts on the front lines of this crisis, and we hope that you and your staff stay safe throughout these challenging times.

Sincerely,

Anna Königson Koopmans
Marketing Director – Grocery/Pharmacy
Essity Professional Hygiene



COVID-19

While there is no evidence that COVID-19 can be transmitted by food, it can spread in your grocery store or pharmacy between employees and customers through droplets produced when an infected person coughs or sneezes, or through contaminated surfaces or objects.

You can help reduce the spread of COVID-19 in your retail establishment by:

- Following proper hand hygiene protocols
- Maintaining routine cleaning and disinfecting procedures
- Optimizing dispenser placement

This toolkit provides the resources you need to help reinforce those best practices during this outbreak and beyond.



How can COVID-19 spread in your grocery store or pharmacy?



**Through the air
by coughing and
sneezing**



**Close personal contact,
such as touching or
shaking hands**



**Touching an object or
surface with the virus on
it, then touching your
mouth, nose, or eyes**

Hand hygiene

Venues with many people could be a place where the novel coronavirus spreads, especially with the increased customer volume and so many frequently touched surfaces. But proper hand hygiene techniques can kill viruses like the one that causes COVID-19 and help control its spread.

Encourage good hand hygiene amongst employees and customers alike by:

- Training employees about hand hygiene techniques, including when to wash and sanitize hands or when to wear gloves.
- Hang up-to-date hygiene and handwashing signage in employee restrooms and breakrooms.
- Consider asking cashiers to use gloves or wash or sanitize their hands after each transaction.
- Use signage to encourage customers to use the sanitizer and wipes that you provide.
- Provide shoppers and staff with essential hand hygiene supplies such as soap, hand sanitizer and paper towels.

Below are some resources for you to encourage proper hand hygiene in your retail establishment during the COVID-19 pandemic.



Resources

Handwashing procedure

Wash your hands with soap, water and paper towels!

Handwashing procedure

[Download](#)

Hand Sanitizing

Disinfect your hands

Hand sanitizing

[Download](#)

Tork Clean Care Hygiene tips for food service staff

Wash your hands!

Hygiene tips for food service staff

[Download](#)

fip ADVANCING PHARMACY WORLDWIDE

UPDATED 26 MARCH 2020

FIP HEALTH ADVISORY

COVID-19: GUIDELINES FOR PHARMACISTS AND THE PHARMACY WORKFORCE

INTERNATIONAL PHARMACEUTICAL FEDERATION

COVID-19: guidelines for pharmacists and the pharmacy workforce

[Learn more](#)

8 ways to promote personal hygiene beyond handwashing

Your grocery store or pharmacy should promote additional hygiene measures beyond handwashing during the COVID-19 pandemic to protect customers and employees. This includes social distancing routines and new store policies.

Some social distancing considerations include:

- Limiting the number of shoppers in the store at a given time and having employees monitor entrances and exits to control customer flow.
- Placing signs at the entrances and using the store's PA system to promote social distancing. Asking customers with flu-like symptoms to refrain from entering.
- Setting up a "do not cross" line in front and behind counters at checkout, deli, bakery and pharmacy areas.
- Encouraging self-checkout to limit direct contact between shoppers and thoroughly cleaning checkout registers after each transaction.
- Adding plastic shields at checkout registers to limit the risk of germ spread between employees and customers.
- Providing employees with face masks and shields, especially when recommended by local governments.
- Creating a rotation for your team so that not all staff are customer-facing all day.
- Restocking shelves outside of opening hours as much as possible to reduce staff contact with shoppers.

It's also essential that any employee who has flu-like symptoms stays home and is given time to recover.

Practice social distancing

2 carts = 6 feet



Please keep 2 cart lengths between you and others as much as possible.



Surface cleaning

Grocery stores and pharmacies have many high-touch surfaces such as shopping carts, freezer door handles and checkout counters. These surfaces could easily become contaminated with the virus that causes COVID-19 and, therefore, should be disinfected regularly. Surfaces that should be frequently sanitized include:

- **Shopping area:** Deli and seafood counters, shopping carts, hand railings, sneeze guards, trays, door handles, trash cans
- **Checkout area:** Registers, counters, conveyer belts, credit card machines, touchscreens, scanners, self-checkout surfaces, handles, phones, keyboards, computer mice
- **Backroom area:** Door handles, breakroom tables, counters, light switches, sinks, microphones and intercom systems, computers, refrigerator plastic curtains
- **Restrooms:** Door handles, sink faucets, toilet handles, light switches

Institute a mandatory cleaning and sanitizing schedule with instructions posted around the store. You may also want to wipe down each cart handle for shoppers as they enter.

Below are some tools to help you ensure that your store remains clean and disinfected during the pandemic.



Resources

FIP COVID-19 Information Hub

FIP-COVID-19 Timeline

DEC 31: FIP issues guidance to new graduates on how to best protect themselves and their families.

JANUARY 7: FIP issues guidance to new graduates on how to best protect themselves and their families.

JANUARY 11: FIP issues guidance to new graduates on how to best protect themselves and their families.

JANUARY 13: FIP issues guidance to new graduates on how to best protect themselves and their families.

JANUARY 15: FIP issues guidance to new graduates on how to best protect themselves and their families.

JANUARY 17: FIP issues guidance to new graduates on how to best protect themselves and their families.

JANUARY 19: FIP issues guidance to new graduates on how to best protect themselves and their families.

JANUARY 21: FIP issues guidance to new graduates on how to best protect themselves and their families.

JANUARY 23: FIP issues guidance to new graduates on how to best protect themselves and their families.

JANUARY 25: FIP issues guidance to new graduates on how to best protect themselves and their families.

JANUARY 27: FIP issues guidance to new graduates on how to best protect themselves and their families.

JANUARY 29: FIP issues guidance to new graduates on how to best protect themselves and their families.

FEBRUARY 1: FIP issues guidance to new graduates on how to best protect themselves and their families.

FEBRUARY 3: FIP issues guidance to new graduates on how to best protect themselves and their families.

FEBRUARY 5: FIP issues guidance to new graduates on how to best protect themselves and their families.

FEBRUARY 7: FIP issues guidance to new graduates on how to best protect themselves and their families.

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FEBRUARY 29: FIP issues guidance to new graduates on how to best protect themselves and their families.

MARCH 1: FIP issues guidance to new graduates on how to best protect themselves and their families.

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MARCH 5: FIP issues guidance to new graduates on how to best protect themselves and their families.

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MARCH 25: FIP issues guidance to new graduates on how to best protect themselves and their families.

MARCH 27: FIP issues guidance to new graduates on how to best protect themselves and their families.

MARCH 29: FIP issues guidance to new graduates on how to best protect themselves and their families.

APRIL 1: FIP issues guidance to new graduates on how to best protect themselves and their families.

COVID-19 information hub for pharmacists and the pharmacy workforce

[Learn more](#)

COVID-19 and food safety: guidance for food businesses

Informa guidance
7 April 2020

Background

The world is facing an unprecedented threat from the COVID-19 pandemic caused by the SARS-CoV-2 virus. This virus is highly contagious and can spread through direct contact with an infected person, or through respiratory droplets. It is important for food businesses to take steps to prevent the spread of the virus, particularly in high-touch areas such as shopping carts, handrails, and checkout counters.

Practical implications of COVID-19 for food

It is important for food businesses to take steps to prevent the spread of the virus, particularly in high-touch areas such as shopping carts, handrails, and checkout counters. This includes regular cleaning and disinfection of these surfaces, as well as ensuring that staff are properly trained and equipped to handle the virus.

Basic research indicates the survival of the COVID-19 virus on various surfaces and reported that the virus can survive on surfaces for up to 90 minutes on copper and 4 hours on stainless steel.

It is important for the food industry to reduce the potential for contamination and to ensure that staff are properly trained and equipped to handle the virus. This includes regular cleaning and disinfection of high-touch surfaces, as well as ensuring that staff are properly trained and equipped to handle the virus.

COVID-19 and food safety: guidance for food businesses

[Learn more](#)

FMI THE FOOD INDUSTRY ASSOCIATION

COVID-19 Cleaning and Disinfection for Human-Touch Surfaces

April 1, 2020

Introduction

Food retailers play a critical role in protecting public health, especially during the COVID-19 pandemic. The White House and Department of Homeland Security (DHS) consider the food supply chain as "critical infrastructure" and food industry employees as "essential." During these extraordinary times, grocery stores must maintain a clean and sanitary facility to ensure the health and well-being of all customers and employees.

Cleaning and sanitation procedures for frequently touched surfaces can help protect customers and employees from COVID-19. While some grocery stores are limiting store hours to thoroughly clean and disinfect their entire store (i.e. deep clean) before opening the following morning, others are more aggressively cleaning and sanitizing high touch surfaces throughout the day to reduce the risk of transmission.

The U.S. Centers for Disease Control and Prevention (CDC) provides practical guidance on cleaning and disinfection procedures to control infectious viruses, such as the novel coronavirus (SARS-CoV-2). While coronavirus is not known to be transmitted through food or food packaging, coronavirus particles can survive on common, high touch surfaces, such as stainless steel, shopping cart handles or door handles. The CDC recommends routine cleaning and disinfection using EPA-registered disinfectants that are effective against SARS-CoV-2.

Cleaning and disinfection activities must be:

- (1) Validated to ensure effective removal of SARS-CoV-2.
- (2) Utilizing EPA-registered antimicrobial chemicals.
- (3) Communicated with the local health department.

COVID-19 cleaning and disinfection for human-touch surfaces

[Learn more](#)

Cleaning & Sanitation Guide for Food Retail

FMI THE FOOD INDUSTRY ASSOCIATION

October 2019

Cleaning and sanitation guide for food retail

[Learn more](#)

Dispenser placement recommendations

As you continue operating during the COVID-19 pandemic, reinforce proper hand hygiene through optimal hand hygiene dispenser placement. Here are some guiding principles for areas in your retail location.

1 Store entrances

Provide customers the opportunity to disinfect their hands upon entry. Place hand sanitizer and disinfectant wipe dispensers at the entrance by the shopping carts. Ensure adequate covered waste bins.

2 Checkout

Hand sanitizer should be available for customers at checkout. Ensure each checkout station has a covered waste bin.

3 Cash

Hand sanitizer for employees should be available behind the cash register to promote frequent hand sanitization between customer transactions. Provide disinfectant wipes or sprays to encourage frequent sanitization of the conveyer belt and other checkout surfaces.

4 Counters

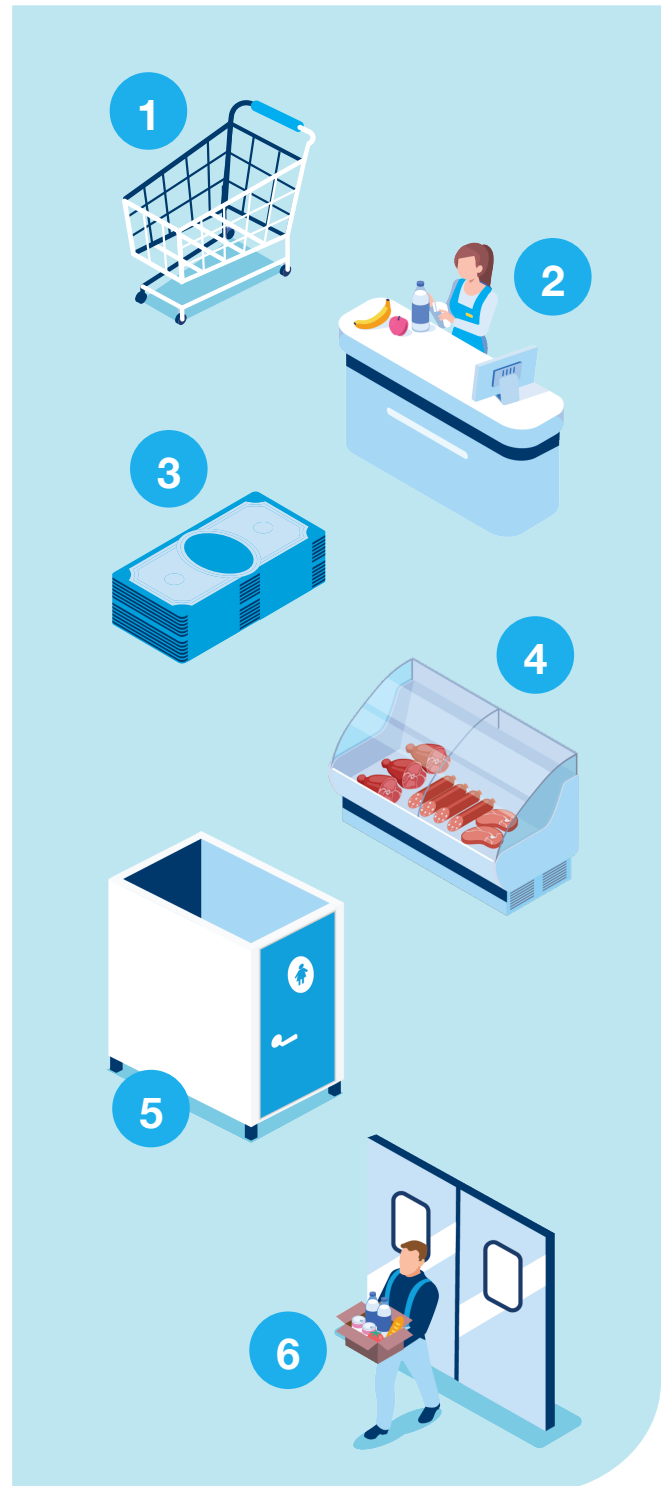
Place sanitizer dispensers at counters, such as the pharmacy, deli, meat or seafood department, and make wipers available to clean off surfaces.

5 Restrooms

Stock restrooms with soap dispensers, hand sanitizers, tissues and disposable paper towel dispensers to prevent the transmission of pathogens. Place covered waste bins near all dispensers to avoid paper towel waste and cross-contamination.

6 Exits/Entrances

Place hand sanitizer dispensers at all doors between the stockroom and retail floor.



Product Recommendations for Grocery and Pharmacy

Functional Areas

One-at-a-time dispensing not only reduces waste, it means guests only touch what they use and get a fresh napkin each time. Conveniently and efficiently improve peace of mind and hand hygiene practices and helps stop the spread of infection.



| Item # | Dispensers or Products | Refills |
|---------|---|---|
| 552530 | Tork PeakServe® Mini Continuous™ Hand Towel Dispenser | 105065 Tork Advanced PeakServe Continuous Hand Towel DX806E Tork Xpressnap Fit Advanced Natural Dispenser Napkin |
| 2083281 | Tork Pop-Up Bracket Dispenser | 510176 Tork Cleaning Cloth |
| 570058 | *Tork Hygiene Stand, Sanitizer bottle bracket #570068 for Stand also available | 400217 Tork Alcohol Foam Sanitizer |

Perimeter & Foodservice

Improve work flow and employee cleaning and sanitizing efficiency.



| Item # | Dispensers or Products | Refills |
|---------|--|---|
| 5510202 | Tork Matic® Hand Towel Roll Dispenser | 290025 Tork Advanced Matic® Hand Towel |
| 655300 | Tork Small Bracket Wiper Dispenser | 192291 Tork Odor Resistant Foodservice Cleaning Towel, 192292 Tork Odor Resistant Foodservice Cleaning Towel, 192293 Tork Odor Resistant Foodservice Cleaning Towel |
| 7232000 | Tork Xpressnap Fit® Tabletop Napkin Dispenser | DX800 Tork Xpressnap Fit Advanced White Dispenser Napkin DX806E Tork Xpressnap Fit Advanced Natural Dispenser Napkin |

Product Recommendations for Grocery and Pharmacy

Restrooms

Support shopper and employee hygiene with one-at-a-time dispensing that reduces cross-contamination and high-capacity dispensers that ensure that product is available. High capacity also means that maintenance employees have to spend less time in the cleaning areas contributing to less exposure.



| Item # | Dispensers or Products | Refills |
|--------|--|--|
| 552520 | Tork PeakServe® Continuous™ Hand Towel Dispenser | 105065 Tork Advanced PeakServe Continuous Hand Towel |
| 571600 | *Tork Foam Skincare Automatic Dispenser | 401211 Tork Extra Mild Foam Soap |
| 571501 | *Tork Foam Skincare Manual Dispenser | 401211 Tork Extra Mild Foam Soap |
| 473200 | Tork Elevation Coreless High Capacity Bath Tissue Dispenser | 472880 Tork Advanced Coreless High Capacity Bath Tissue Roll |

*Sanitizer dispensers and refill supply may be limited while we ramp up capacity. Talk to your Tork Representative for more details.

Get in touch

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