City of Albuquerque Coronavirus Information for Restaurants and Retailers

The City of Albuquerque is closely monitoring the COVID-19 (coronavirus) situation. A coronavirus is a type of common virus that infects your respiratory tract and can spread much like cold viruses. Almost everyone gets a coronavirus infection at least once in their lifetime.

Sometimes a new (novel) type of coronavirus appears and infects people like in Wuhan, China. Since this coronavirus is new, people have not developed a resistance to it, allowing the virus to spread and cause an outbreak of respiratory illness.

The New Mexico Department of Health is the lead agency for the statewide coronavirus response. Community members are encouraged to visit https://cv.nmhealth.org and follow the NMDOH on Facebook, Instagram, or Twitter for the latest information.

However, your facility can help prevent the spread of respiratory illness in our community by following these public health guidelines. These actions will also prevent the common cold and flu.

**Actively encourage sick employees to stay home:**
- Employees should notify their supervisor and stay home if they are sick.
- Talk with companies that provide your business with contract or temporary employees about the importance of sick employees staying home.
- Think about your sick leave policies. Would they permit employees to stay home to care for a sick family member?

**Emphasize respiratory etiquette and hand hygiene by all employees:**
- Place posters that encourage staying home when sick, cough and sneeze etiquette, and hand hygiene at the entrance to your workplace and in other workplace areas where they are likely to be seen.
- Employees should cover their noses and mouths with a tissue when coughing or sneezing. An elbow or shoulder also work if no tissues are available.
- Provide tissues and no-touch disposal receptacles for use by employees.
- Instruct employees to wash their hands with soap and water for at least 20 seconds after coughing or sneezing.
Perform routine environmental cleaning:
- Routinely clean all frequently touched surfaces in your facility, such as workstations, countertops, doorknobs, menus, and any containers that might be placed on tables, like salt and pepper shakers or napkin dispensers.
- At this time, using your regular cleaning products for these surfaces is sufficient. Make sure to follow all label guidelines for these products.


As more information about COVID-19 becomes available, the City of Albuquerque Environmental Health Department, will provide updates to our restaurant community.