

Chapter 19 Bacteria And Viruses Section Review 2 Reviewing Key Concepts

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Guidance on Preparing Workplaces for COVID-19

About COVID-19 Symptoms of COVID-19 Infection with SARS-CoV-2, the virus that causes COVID-19, can cause illness ranging from mild to severe and, in some cases, can be fatal. Symptoms typically include fever, cough, and shortness of breath. Some people infected with the virus have reported experiencing other non-respiratory symptoms. Other

GUIDANCE FOR CLEANING AND DISINFECTING - Centers for ...

The virus that causes COVID-19 can be killed if you use

the right products. EPA has compiled a list of disinfectant products that can be used against COVID-19, including ready-to-use sprays, concentrates, and wipes. Each product has been shown to be effective against viruses that are harder to kill than viruses like the one that causes COVID-19.

Food Handler Basic Course Study Guide

Section 1.1 Employee Illness • The food handler will know to call the person in charge at the food service facility when ill with diarrhea, vomiting, jaundice, or fever with sore throat.