



COVID-19 Health and Safety Considerations During Food Service Preparation and Delivery

For additional COVID-19 Guidance, please visit the California Department of Education (CDE) COVID-19 Guidance in the Child Nutrition Programs (CNP) web page at <https://www.cde.ca.gov/ls/nu/cnpscovid19guidance.asp>.

Below are best practices to ensure the health and safety of staff and the public when providing meals during the COVID-19 public health emergency. It is important to note that the Center for Disease Control (CDC), the California Department of Public Health, local health departments, and each school district can have different or additional requirements, instructions, guidance, and recommendations for staff involved in the provision of meals.

The following safe practices are for all staff involved in food preparation, handling, distribution, delivery, and cleaning food handling and delivery areas and surfaces—it is not intended to supersede policies from local authorities.

Safe Practices—General:



- Reinforce sanitation, food safety, and food handling principles, regulations, and training.
- Clean and disinfect frequently touched surfaces throughout the day. This includes tables, doorknobs, light switches, countertops, handles, desks, phones, keyboards, toilets, faucets, and sinks.
- Limit touching doorknobs with your bare hands. Have paper towels adjacent to doors to use for opening. If gloves are used to open a doorknob, discard, wash hands and replace gloves.
- Avoid touching your eyes, nose, and mouth with unwashed hands.
- Cough or sneeze into a tissue or into your elbow. Wash hands after coughing or sneezing.
- Wash hands frequently, or at least 20 seconds with soap and warm running water. If soap and water are not readily available, **use a hand sanitizer that contains at least 60% alcohol**. Cover all surfaces of your hands and rub them together until they feel dry.
- Limit touching cell phones. After putting cell phones away, wash hands or replace gloves.
- Wear cloth face coverings in public settings where other social distancing measures are difficult to maintain, especially in areas of significant community-based transmission.
- Wear aprons that are single-use or washed daily.

Safe Practices—Food Distribution:



- Enforce strict social distancing protocols by having meal recipients line up at least 6 feet apart to receive meals.
 - Post social distancing signs as a reminder to staff and families.
 - All delivery vehicles should have gloves, tissues, disinfectant, and wipes.
 - Organize food stations, carts, workstations, and tables so that workers, families, and others stay at least 6 feet apart. Use plexiglass if possible.
 - Avoid touching anyone when handing out food (no handshakes, high-fives, elbow touches, hugs, etc.). If accidental contact is made, wash hands or replace gloves before returning to meal service.
- If food is placed on tables, hand food to recipients at arm's length or restrict recipients to touching **ONLY** what they will take.
 - If handing food into cars, hand food to recipients at arm's length or put the food in the truck. Do not lean into car window.
 - If appropriate, serving tables should have boxes of gloves, disinfectant and wipes, probe thermometers, thermometer probe sanitizing wipes, production record/temperature logs, etc.

Safe Practices—Self Monitoring:



- Stay home if you are feeling ill and report any illnesses to supervisors.
- If an employee has a fever with cough or shortness of breath, whether or not they have been diagnosed with COVID-19, the employee should stay home and away from others until 72 hours after the fever is gone, symptoms are improving, and it has been at least 7 days after symptoms started.

Resources

- The CDC How to Protect Yourself & Others: <https://bit.ly/2xB1pYK>
- Reminders for Using Disinfectants at Schools and Child Care: <https://bit.ly/2RMfHg5>
- The California Department of Education Additional COVID-19 Resources: <https://www.cde.ca.gov/499446>