

FOOD SAFETY AND CORONAVIRUS

Recommended Guidelines for the Customer on Delivered Food (Uncooked Food and Produce)



Give instructions to the person delivering your food on where to place your order when they arrive to your house, i.e., on a clean table, chair, container or box, set in front of the house. Maintain 6- feet distance if you interact with the person delivering your food.



Bring the delivered food inside the house and set on a clean counter immediately. Make sure to clean counter after all your food has been put away.



Wash hands properly with warm water and soap for at least 20 seconds, rinse with warm water, and dry with single use paper towels.



Put away delivered food. Do not touch foods if sick. Let other members of the household handle and store the delivered foods.



Refrigerate or freeze meat, poultry, fish, eggs, milk, deli meats, cheese and other potentially hazardous foods immediately. Raw meats shall be stored at the bottom shelf or away from cooked food, ready to eat food and produce.



Store fruits and vegetables in a designated compartment of your refrigerator. Place in a clean bag or container. For any hard skinned vegetables that do not require refrigeration, like potatoes and onions, place in a clean designated place.



Inspect for defects of all canned and boxed food goods. Store in clean pantry or shelves observing "First In, First Out" method ensuring older products are consumed first.



There is no evidence that COVID-19 is transmitted through the packaging of food, but in the abundance of caution, wipe down or discard outside packaging before storing and wash your hands frequently when unpacking your food.



Wash all fruits and vegetables thoroughly under running potable water before preparing and eating. Washing fruits and vegetables with soap or detergent is not recommended.



Clean and disinfect shelves and pantry doors, refrigerator door handles, counter tops and other contact surfaces with Environmental Protective Agency approved disinfectants, like bleach solution = mixing 5 tablespoon of bleach with 1 gallon of water, or 4 teaspoons of bleach with 1 quart of water (if lesser quantity is desired), and ready-made disinfectants with at least 70% alcohol.



Discard all packaging materials in the proper trash, compost, or recycling receptacle.



Properly wash hands again and change clothes if contaminated with dirty hands or raw meats and fish.

