

Novel Coronavirus (COVID-19)
Fairfax County Health Department
Food Safety Checklist for Meal Distribution
March 25, 2020

Use the below checklist if you are providing meals to a group of people. It is essential that every staff member, volunteer, and meal recipient do their part to prevent the spread of the coronavirus and protect our community.

- ✓ **Check if staff/volunteers are well at the start of their shift.**

Do they have a cough, shortness of breath or a fever? If they do, send them home immediately, and advise them to stay home until:

 - a. They have not had a fever for at least 72 hours (that is **three full days** without having a fever and medicine was not used to reduce the fever)
AND
 - b. Other symptoms have improved (for example, cough has subsided, or shortness of breath has improved)
AND
 - c. At least 7 days have passed since the symptoms first appeared

- ✓ **Follow general food safety rules while preparing food.**

Additionally, increase the frequency of hand washing. Wash for 20 seconds with soap and water.
- ✓ **Gloves should always be worn when handling food.**

Change them frequently, and wash hands each time you change them.
- ✓ **Create social distancing between staff members/volunteers.**

Keep people 6 feet apart and enforce good hygiene practices (this will also help prevent foodborne illnesses!)
- ✓ **Follow all food temperature safety rules.**

Keep cold foods at 41°F or below and hot foods at or above 135°F.
- ✓ **Do not allow self-service of foods.**

The best method for serving food is individual disposable containers (boxed lunch style). If this cannot be done, assign staff/volunteers to portion food and hand it to people.
- ✓ **Avoid situations where people are congregating or waiting in long lines.**

Encourage social distancing and provide items that can be taken quickly. Request that food is taken home and eaten there. Public gatherings of 10 or more individuals is currently prohibited. If people stay to eat, create an environment that spaces people out at least 6 feet apart.
You can encourage this by:

 - a. Removing every other table
 - b. Placing chairs up on every other table
- ✓ **Review all group food safety rules from USDA.**

Find more food safety information on www.fairfaxcounty.gov/health/food or call (703) 246-2201 for food handling guidance.