

Dining Facilities

- ✓ Shelter clients can eat meals in person at the facility.
- ✓ Offer separate spaces for eating and resting within shelters and facilities.
- ✓ If at all possible, try to limit the number of people in a dining space to 10 or fewer. Staggering meal times or providing to-go meals are options. If limiting the number of clients is not feasible, arrange seating so that persons are a minimum of 6 feet apart.

Serving Food

- ✓ It is not necessary for staff or volunteers who serve or prepare food to use Personal Protective Equipment (PPE) but they should follow the following cleanliness procedures outlined in the [information sheet for food handlers](#):
 - ✓ Wash hands frequently with soap and warm water for **20 seconds**. Dry hands with a disposable paper towel.
 - ✓ Always wash your hands after touching your eyes, nose or mouth
 - ✓ Make sure handwashing stations are always stocked with soap and paper towels
 - ✓ Public restrooms and kitchen lavatories may need to be stocked more frequently
 - ✓ Do not touch ready-to-eat foods with bare hands.
 - ✓ Disinfect nonfood-contact surfaces and touchpoints such as menus, door knobs, tabletops, and condiment containers often:
 - ✓ Use chemicals approved by the EPA as effective against COVID-19 and follow label directions for disinfection: <https://www.epa.gov/coronavirus>
 - ✓ Use a separate wiping cloth and disinfection solution between public and food production areas
 - ✓ If using a chlorine bleach solution for disinfection, a concentration of 1000 to 5000 ppm (5 to 25 tablespoons of household bleach per gallon of water) is effective.
 - ✓ Follow the manufacturer's instructions and consult with your chemical provider before using any chemicals
- ✓ To help customers reduce illness wash, rinse, and sanitize tongs and other utensils in self-service areas often throughout the day.

Food Transmission

- ✓ Food has NOT been identified as a likely source of COVID-19. However, it can be spread between food preparation/delivery staff and clients so maintain a 6 foot distance and limit in-person interactions whenever possible to reduce the risk of transmission.
- ✓ Currently there is no evidence of food or food packaging being associated with transmission of COVID-19. However, to minimize risk handling food packaging should be followed by handwashing and/or using hand sanitizer.
- ✓ If you consume food that is contaminated with COVID-19, your stomach acid should inactivate the virus. Even if your stomach acid did not inactivate the virus, there is no evidence the COVID-19 virus can cause illness if ingested.
- ✓ Staff or volunteers should NOT handle food if they have tested positive for COVID-19 or if they have the following COVID-19 symptoms: fever, coughing, and/or shortness of breath.