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.