

COVID-19

#covid19longbeach
longbeach.gov/covid19

Health Guidance for Restaurants

and Similar Food Facilities

Can COVID-19 spread through food?

According to the Food and Drug Administration and the Centers for Disease Control, there is currently no evidence to support the transmission of COVID-19 by food.



Recommended strategies

to prevent exposure to COVID-19 during drive-through, delivery, or pick up:



Promote online ordering, phone orders, drive-thru, and online payments.



Close in-restaurant dining and only allow drive-through or other pick-up/delivery options.



Remind employees to wash their hands frequently with soap and water for at least 20 seconds.



When packing food, minimize barehanded contact with food containers and delivery bags.



Remove all self-serve food, utensils, cups, and condiments.



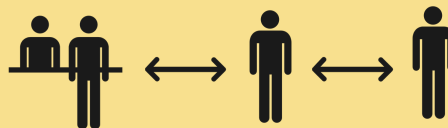
Provide access to alcohol-based hand sanitizer that contains at least 60-95% alcohol.



Increase routine cleaning and disinfecting on all frequently touched surfaces.



Designate a clean area where customers and delivery services can pick up their food with minimal contact.



Ensure physical distancing of a minimum of 6 feet between non-family members during food pick up.



DO NOT allow employees that are sick to work.



When making delivery, place item(s) on the front porch to minimize contact.



Post informational flyers at the food facility entrances about preventing the spread and staying home if sick.

Informational flyers can be found at www.longbeach.gov/COVID19.