



## STATE OF CONNECTICUT DEPARTMENT OF EDUCATION



### **COVID-19 Considerations for Emergency Meal Service and Delivery**

**Below are recommendations to ensure the health and safety of staff and the public in the provision of meals during the COVID-19 outbreak. It is important to note that each school district and local health department or health district may have different or additional requirements, instructions, guidance and recommendations for staff involved in the provision of meals. This guidance is not intended to supersede policies from local authorities.**

#### **All staff involved in food preparation, handling, distribution, delivery, and cleaning food handling and delivery areas and surfaces must:**

- Reinforce sanitation, food safety, and food handling principles, regulations and training.
- Avoid touching eyes, nose, and mouth at all times.
- Cough or sneeze into a tissue or into elbow. Wash hands after coughing or sneezing.
- Wash hands frequently. Wash hands for at least 30 seconds with soap and warm running water.
- Stay home if feeling ill and report any illnesses to supervisors.
- Wear gloves for all tasks. Change gloves frequently and in between tasks.
- Wipe down all touched surfaces with sanitizer solution often (pens and pencils, pin pads, oven and steamtable knobs, refrigerators, milk coolers, tables, counters, etc.).
- Wipe down office areas with sanitizer solution often (door handles, phones, keyboards, mouse/mouse pads, light switches, etc.).
- Try to limit doorknob usage. Have paper towels adjacent to doors to use for opening. If gloves are used to open a doorknob, discard, wash hands and replace gloves.
- Limit touching cell phones. After putting cell phones away, wash hands and replace gloves.

#### **COVID-19 Symptom Self-monitoring:**

- If an employee has had a fever with cough or shortness of breath, whether or not they have been diagnosed with COVID-19, the employee should stay home and away from others until 72 hours after the fever is gone, symptoms are improving, and it has been at least 7 days after symptoms started.

#### **Food Distribution Protocols:**

- Avoid touching anyone when handing out food (no handshakes, high-fives, elbow touches, hugs, etc.). If accidental contact is made, wash hands and replace gloves before returning to meal service.
- Hand food to recipients at arms-length or place on tables for recipients to take.
- Do not lean into car windows to provide food.
- Restrict recipients from handling of food items on tables (such as milk cartons or meal kits).
- All delivery vehicles should have gloves, tissues/Kleenex, disinfectant and wipes.
- If appropriate, serving tables should have boxes of gloves, disinfectant and wipes, probe thermometers, thermometer probe sanitizing wipes, production record/temperature logs, etc.
- Maintain distance of 5-6 feet between people, including staff.
- Enforce strict protocols that meal recipients line up 5-6 feet apart to receive meals.
- Security or crowd management staff should make announcements throughout the process to reiterate the importance of social distancing protocols.