



## In the workplace: Individual meal packaging area

### What to do

- 1** All meals should be individually packed and packaged in individual bags that include the meal, all sauces and sides, and single-serve utensils
- 2** All meals should be labeled as follows:
  - The recipient's name clearly marked in large type at the top of the bag (if assigned to specific recipients)
  - The recipient's contact number
  - Meal name
    - Ingredients list
    - Labeling of any allergens, such as peanuts or shellfish, or gluten contained in the meal
  - Restaurant name
  - Restaurant contact (for any questions or issues)
  - A POS ticket with all this information clearly printed and stapled to the bag would also suffice
- 3** Use paper or cardboard containers and bags (research suggests that coronavirus survives for more than 48 hours on plastic but just under 24 hours on cardboard)
  - Store unused food containers in original shipping packaging or a closed container; minimize handling and unwrap only directly before use
- 4** While in the meal packaging area, workers should do the following:
  - Wear face covering at all times
  - Follow applicable health code requirements for food handling to prevent food-borne illness; no additional food protection protocols are required for Covid-19
  - Wash hands with soap and water for at least 20 seconds on arrival at the work station, frequently throughout the shift, and anytime they have touched a surface or object that may be contaminated
  - Clean and sanitize or disinfect all surfaces at the meal packaging station before and after the shift
    - Wash, rinse, and sanitize food-contact surfaces after use
      - Food facilities must use EPA-registered "sanitizer" products, found [here](#), for cleaning and sanitizing; prepare and use sanitizers according to label instructions
  - Frequently disinfect non-food-contact surfaces repeatedly touched by employees
    - A list of EPA-registered "disinfectant" products for Covid-19 can be found on the EPA website [here](#)
      - You can use certain products on surfaces that touch food, such as dishes, cooking utensils, and countertops
      - Check the product label guidelines for if and where these disinfectant products are safe and recommended for use in food establishments
      - EPA's list of disinfectants for use against SARS-CoV-2 tells you the types of surfaces on which you can safely use a disinfectant product
      - Some products require a user to rinse the surface after disinfecting; you can find out whether you need to rinse the surface after disinfection by reading the directions on the product label