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