



# COVID-19 Guidance for Emergency Meal Service and Distribution

## What should food service workers and volunteers do to prevent the spread of COVID-19?

The best way to prevent transmission is to avoid coming into contact with the virus. Therefore, you should ensure you and your staff/volunteers:

- Wash hands with soap and water for at least 20 seconds.
- Avoid touching your eyes, nose and mouth with unwashed hands.
- Stay home if you are sick or have been in contact with someone who has been diagnosed with COVID-19.
- Clean and sanitize all surfaces that are frequently touched (counters, doorknobs, toilets, oven/cabinet handles, phones, etc.) Products with an EPA-approved emerging viral pathogen claims are expected to be effective against COVID-19. Follow the manufacturer's instructions for these products. For a list of EPA-approved emerging pathogen sanitizers: <https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>
- Food contact surfaces should be sanitized in accordance with §4-501.114 of the Rules Pertaining to Retail Food Establishments.
- Non-food contact surfaces may be sanitized with 1/2 cup of regular, unscented bleach per gallon of water followed by a 5-minute contact time.

## What do I do if a worker or volunteer shows symptoms of a fever and cough in the food preparation facility?

In addition to excluding workers who have symptoms as noted in §2-201.11 of the Rules Pertaining to Retail Food Establishments you should exclude any visitor or volunteer who has a fever and cough. If they do enter, immediately have them put on a mask and send them home.

## How can we prevent the spread of COVID-19 during food distribution?

- Transfer food to the recipients without contact. Hand food items to recipients at arms-length or place food on tables for recipients to take.
- Ensure employees and recipients are maintaining 6-foot social distancing separation including while standing in line.
- Provide delivery vehicles with disposable gloves, alcohol-based hand sanitizer, and appropriate surface sanitizer.
- If available, provide an alcohol-based hand sanitizer for employees and recipients to use.

## Practice Social Distancing during Food Distribution — Meal recipients should exercise the following:

- Maintain a 6-foot separation while waiting in line for meal(s)
- Cover your mouth when you sneeze or cough
- Wash your hands often and use an alcohol-based hand sanitizer when water and soap are not available
- Avoid touching your eyes, nose, and mouth

## Additional Resources:

### Arkansas Department of Health COVID-19 website:

<https://www.healthy.arkansas.gov/programs-services/topics/novel-coronavirus>

### United States Centers for Disease Control and Prevention COVID-19 website:

<https://www.cdc.gov/coronavirus/2019-ncov/community/index.html>



### For More Information Contact:

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