



COVID-19 Information for Food Premises – Best Practices for Food Delivery

The following food safety measures **must** be followed to ensure the safety of any food being sent out for delivery:

- Ensure that foods are at proper temperatures when leaving the premises
 - Hot foods – 60°C (140°F) or higher
 - Cold foods – 4°C (40°F) or lower
- Insulated bags, coolers or similar must be used to transport foods in order to ensure these temperatures are maintained during delivery.
- Food provided for delivery should be packaged to protect food from contamination.
- The length of time between leaving the food premises and delivering the food should be kept to a minimum. Limit the number of orders being delivered at one time.
- Drivers are prohibited from smoking or vaping of any substance while delivering food, as per Smoke-Free Ontario Act.

If possible, offer the option of “contactless” delivery.

Encourage customers to remove food from packaging/wrappers and to then wash hands prior to eating.

The following RECOMMENDATIONS are being made for food premises and food delivery services to assist in lowering the risk of COVID-19 transmission:

- Require any staff that recently travelled internationally (including the U.S.A.) to self-isolate for 14 days from the date of return to Canada
- Do not allow staff to work when ill with respiratory illness or (as usual) gastrointestinal illness such as diarrhea or vomiting. A list of COVID-19 symptoms can be found at ontario.ca/coronavirus
- Ensure staff wash hands frequently using soap and water for 20 seconds or use alcohol-based hand sanitizer after touching high contact areas (money or credit/debit cards, cell phone, cash register, menus, door knobs, etc.)
- Ensure staff sneeze or cough into their sleeve and refrain from touching eyes, nose or mouth

For High Contact Surfaces (non-food contact surfaces):

- High contact surfaces include door knobs, service counters, debit machines, menus
- Increase environmental disinfection of high touch surfaces in waiting and dining areas using 1 part household chlorine bleach to 9 parts water or use a commercial product that is indicated as being a DISINFECTANT and that carries a DIN (drug identification number)
- Increase cleaning and disinfection in public and staff washrooms, concentrating on high contact areas such as toilet handles, faucets, door knobs.

Any questions regarding these recommendations outlined in this form can be directed to a Public Health Inspector at 625-5900 or (888) 294-6630.

Your cooperation during this unprecedented time in our history is appreciated as we all work together to help fight the spread of COVID-19.