



COVID-19 FOOD SAFETY FACT SHEET

Food Safety Tips During This Pandemic

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Food Safety Tips

1. Wash your hands

- Step one: Wet
- Step two: Lather
- Step three: Scrub
- Step four: Rinse
- Step five: Dry

*CDC

2. Wear a clean uniform and use fresh gloves

Wear a clean uniform to work each day and use a fresh pair of gloves to prepare each order.

3. Secure Packaged Food

Lids must always be secured from restaurant to customer

Food Safety FAQs

Updated April 2, 2020

1. Food temperatures has been a food safety staple. **Now, with COVID-19, employee temperatures matter just as much.**
 - Re-define your policy for sick time to include COVID-19.
 - Have a touch-less thermometer on hand.
 - Take all employees temperatures when they arrive for their shifts to make sure they are healthy enough to work.
2. **Check your disinfecting product usage around food.** Is it safe to be used in food prep areas?
 - Check the product label guidelines for if and where these disinfectant products are safe and recommended for use in food manufacturing areas or food establishments *FDA
 - Make sure to rinse thoroughly after disinfecting.
 - Sanitize as needed.
3. **It's vital to pay extra attention to special diets.** Provide nutritional information upon request. Be forthcoming with food allergy information and gluten-free requests when asked.
 - If you've been AllerTrain'ed let people know that you can handle their special dietary request.
 - Assign a point person to handle these requests.
 - Clearly identify special dietary meal on packaging for delivery and pick up. *for greater detail on these topics and more, watch the 25-minute YouTube to deliver confidence (bit.ly/DeliveringConfidence)

*CDC <https://www.cdc.gov/handwashing/when-how-handwashing.html>

*FDA <https://www.fda.gov/food/recalls-outbreaks-emergencies/food-safety-during-emergencies>

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