



In the workplace: Delivery or pickup prep area

What to do

***Note:** *The guidelines in this section are for multiple individual meals bagged or boxed together for delivery to, or pickup by, hospitals, health centers, and similar facilities—a limited number throughout a meal service. Pickup areas with many individual customers and transport services will require different setups.*

- 1 All staff should wash hands thoroughly 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
- 2 Multiple individual meals should be packed together in one or more large boxes or bags for delivery or pickup, in order to minimize further handling of individual meals
 - If meals are not labeled for specific individuals, meals of the same type should be packed together
 - Boxes or bags containing multiple individual meals should contain a list of their contents on the outside of the container to minimize the delivery driver's need to sort through bags to find the right one
 - A list of contents should also be placed inside the container, on top of the individual meals, in case the list on the outside is lost
 - If using bags, use bags that have flat bottoms and sit upright, rather than plastic bags
 - Use bags or boxes that can be thrown out after use so they will not need to be cleaned or disinfected
 - Cardboard is preferred over metal and plastic, as the virus lives longer on non-porous surfaces (research suggests that coronavirus survives for more than 48 hours on plastic but just under 24 hours on cardboard)
 - Avoid containers that need to be returned to the restaurant or kitchen
 - Reusable boxes, plastic containers, packaging, or sheet trays used to transport food or equipment must be cleaned and sanitized when returned to the restaurant or kitchen