



In the workplace: Food pickup area

What to do

***Note:** *The guidelines in this section are for multiple individual meals bagged or boxed together that are being picked up by workers from hospitals, health centers, and similar facilities, rather than being delivered to those facilities by the restaurant/kitchen. They are not for pickup of take-out orders by individual customers.*

- 1 Hospitals or other facilities should be given specific times to pick up their orders
 - Scheduling of pickup times should be staggered to minimize the number of people in the food pickup waiting area
 - All staff should wash hands thoroughly with soap and water for 20 seconds on arrival at the food pickup area, frequently throughout the shift, and anytime they have touched a surface or object that may be contaminated
 - The platform, table, cart, or other raised surface that bags or boxes of meals are placed on for pickup should be cleaned and disinfected at the beginning of each shift, between pickups, and at the end of the shift
 - People doing the pickups should wear face coverings at all times in the pickup area
 - Use “no-contact” transfers when meals are being picked up
 - Bags or boxes of meals should be placed on the pickup table by kitchen/restaurant staff at the time they are scheduled for pickup
 - People doing the pickups should be called to come from the waiting area to pick up their orders one at a time in order to facilitate physical distancing
 - People doing the pickups should not enter the kitchen or restaurant facility