



GUIDANCE FOR THIRD-PARTY FOOD DELIVERY AND/OR PREPARATION FOR CUSTOMER PICK-UP TO PREVENT THE SPREAD OF COVID-19

1. **Do not work** if you are sick or are experiencing any signs of illness.
2. Wash your hands thoroughly with soap and warm water immediately prior to picking up or packaging any food order from the restaurant/grocery.
3. Keep approved hand and contact surface sanitizer available in your vehicle or mode of transportation. Prevent contamination of food by keeping food and sanitizers separate at all times. Use hand sanitizer with 70% alcohol content, and surface sanitizer with minimum **1000ppm** bleach concentration (1/3 cup per gallon of water).
4. Regularly disinfect all multitouch surfaces inside and outside of delivery vehicles (i.e. door handles, steering wheel, gear shift, buttons and console controls, etc.)
5. Regularly disinfect cell phone surfaces and anything touched by customers (i.e. signature capture devices, pens, clip boards, etc.).
6. If customer is picking up, avoid touching customer or vehicle. Avoid hand-to-hand contact when passing bags/packages through windows. Let customer open and close doors/trucks, and maintain social distance to the extent possible.
7. Wash hands immediately upon returning to restaurant. Change any clothing/aprons/protective wear that may have been contaminated during delivery or customer pick-up.



VEHICLE CLEANLINESS

- Maintain the interior of the vehicle in a clean and sanitary manner, including the trunk and/or rear storage areas.
- Store food inside a secondary food grade container for Transportation. Maintain clean, insulated carriers in the vehicle for storage of food during transportation.

