

FOOD SAFETY GUIDANCE FOR SCHOOL MEAL DELIVERY



During the coronavirus (COVID-19) outbreak, North Carolina is using innovative methods to provide food to school children. Those handling food need to take the following steps to ensure food is safe during transport and delivery.

- 1** Delivery drivers must follow employee health guidance for food service workers.

Drivers should not work if sick with: vomiting, diarrhea, fever or cough.
- 2** Prior to leaving with meals for delivery, delivery drivers must fill out a log with the time meals were removed, along with the food's temperature.

Food temperature must be 41°F or colder in order to be taken out for delivery.
- 3** All food must be properly labeled with the time food must be consumed by, which is no more than 4 hours after removing it from temperature control.
- 4** Delivery drivers should limit direct contact with students and families receiving deliveries and continue to practice social distancing.

If delivery drivers have to make direct contact with families, they should use alcohol-based hand sanitizer containing at least 60% alcohol between stops to clean hands.

