



Food Safety During COVID-19

Tips to Maximize Food Safety at Home

Currently the CDC, FDA, and USDA are not aware of any evidence that suggest COVID-19 can be transmitted by food or food packaging.

Viruses need a living host to grow in and cannot grow in food. Like other viruses, COVID-19 can temporarily survive on surfaces or objects. However, the risk of transmission of viruses from food and food packaging is low. To further minimize risk, it is important to follow the hygiene practices below when handling or preparing foods.

- **Wash your hands throughout the day with soap and water for at least 20 seconds. If soap and water are not readily available, use an alcohol-based hand sanitizer with at least 60% alcohol.**
- **Make sure to wash your hands before eating or preparing food, and after handling food packaging.**
- **Wash your hands after blowing your nose, coughing or sneezing; and after going to the bathroom.**
- **Wash fresh produce with cool water. Do not use dish soap, detergent or chemical disinfectants when washing produce.**
- **Clean and disinfect frequently touched surfaces, equipment and objects like tables, countertops, light switches, doorknobs, and cabinet handles.**
- **Handle meals from God's Love as usual. Store promptly and discard bags.**

Safe Food Delivery

God's Love We Deliver has introduced a no-contact delivery policy to maintain social distancing and reduce risk for clients and staff. Our drivers also practice strict sanitation protocols when delivering, including wearing masks and gloves, and frequently using hand sanitizer.

Here is the new protocol:

1. Drivers alert each client of their delivery with a phone call.
2. Upon arriving at the client's home, they knock on the door and leave the bag outside the door in food safe packaging in a place visible to the client. Driver moves away from the door.
3. Client then waits 10 seconds to open the door. Driver and client acknowledge that delivery is complete from a safe distance.