

# Keeping each other safe

The goal is to minimize contact between staff and consumers and provide safety guidelines for the public and kitchens to use while handling carryout food. Please note, these are all suggestions for safe food handling. Please refer to the [CDC](#) for updated guidelines.

## Suggestions for ordering safe take-out:

- When picking up food to go or curbside, practice “contactless” pick up.
  - **Call us when you arrive**
  - **Inform us of the name the order is under, color and make of vehicle**
- Prepay for all orders online or over the phone by giving credit card information.
- Ask to add gratuity if it isn't already included. If you must sign a credit card receipt upon pick up, **bring your own pen.**
- Restaurants should also offer readily available hand sanitizer when entering and exiting the building. Do not pay or tip with cash.
- Restaurant workers need to have a counter or table to put the bag of food down on so guests can pick up without touching employees or coming within six feet of employees or other people.
- No direct contact should occur at any time for the safety of restaurant workers and consumers.

**If a line has formed of customers, please remember to stay at least six feet away from all other people.**

## Additional suggestions for yourself:

- Take to-go food home immediately.
- Upon arriving home, wash your hands.
- Transfer food to your personal dishes.
- Wash your hands after handling to-go containers.
- If your food is served in plastic containers, you can use warm soapy water or disinfectant wipes on the exterior of the container.

**Dispose of all to-go containers and bags as soon as possible.**

## What we are doing for you:

- Wear and change gloves frequently throughout every step of service. Change gloves between handling food and touching kitchen equipment, doors, handles, etc.
- Wash hands frequently. Hand washing should continue to remain a top priority. Wash hands every 30 minutes or anytime you leave your cooking station. Use an antibacterial hand sanitizer after washing hands as a precautionary action if available. After hand washing, employees need to dry hands off and turn off the faucet with a paper towel. Special note: do not use clean hands to turn off the faucet or use cloth linens or towels to dry hands.
- Kitchen surfaces, especially hand sinks, handles, prep stations, and doorknobs need to be wiped down with disinfectant or EPA approved sanitizer at least every hour. A log should be created to document all practices with a two-person verification checklist.
- Store to-go containers in protective plastic covers. Gloves should always be worn by employees when handling to-go containers. Limit the number of employees handling containers to as few staff as possible.