

Delivering Food Safely

The COVID-19 pandemic has brought out the best in people who want to make a difference. Among the ways they are making an impact: delivering groceries and meals to neighbors, family members, fellow congregation members and others in need.

The U.S. Food & Drug Administration offers advice for managing food delivery. Tips include:

Increase the frequency of cleaning and disinfecting of high-touch surfaces within the vehicle, by wiping down surfaces using a regular household cleaning spray or wipe.



Practice social distancing when delivering food, e.g., offering “no touch” deliveries and sending text alerts or calling when deliveries have arrived.



Keep hot foods hot and cold foods cold by storing in appropriate transport vessels.

Keep cold foods cold by keeping enough coolant materials, e.g., gel packs.

Keep hot foods hot by ensuring insulated cases are properly functioning.



Keep foods separated to avoid cross contamination, e.g., keeping raw foods separated from cooked and ready-to-eat foods.

Ensure that any wrapping and packaging used for food transport is done so that contamination of the food is prevented.

Routinely clean and sanitize coolers and insulated bags used to deliver foods.