
Coronavirus COVID-19 Guidance for Food Trucks

Food Trucks may continue to operate on the condition that food is provided on a pick-up and take away basis only, and not permitted to be eaten at the site where it is provided or at any other gathering site.

The following information is provided to help you prepare for possible impacts of COVID-19 and take precautions to prevent the spread of COVID-19 as well as other infectious diseases, including influenza and gastroenteritis:

Employee Health

Encourage sick employees to stay home. If an employee is experiencing any flu-like symptoms, they should stay home until they are symptom free. Avoid touching eyes, nose, or mouth; cover your cough or sneeze, and regularly wash your hands.

Handwashing

Remind employees to wash hands with soap and warm water for at least 20 seconds. Hands should be washed:

- When entering the store
- Before starting food preparation
- After touching face, hair, or other areas of the body
- After using the restroom
- After coughing, sneezing, using a tissue, smoking, eating or drinking
- When switching between raw food and ready-to-eat foods
- Before putting gloves on
- Between handling money/credit cards/pens/receipts and handling food
- If working a cash register, it is recommended that employees wash hands or use hand sanitizer between customers

Food Service Operations

Reduce how many customers can stand next to the window to allow for social distancing of six feet per person when possible. Set up a spot away from the window where customers can line up together per family to facilitate social distancing.

Sanitizing Equipment and the Facility

Use the Environmental Protection Agency's (EPA) registered product database and follow proper disinfection and safe handling protocols.

<https://www.epa.gov/pesticide-registration/list-n-disinfectants-use-against-sars-cov-2>

To make a disinfecting solution using chlorine bleach, mix 5 tablespoons (1/3 cup) of bleach to 1 gallon of water. Wipe the surface with the bleach solution and allow the proper contact time.

Sanitize any other areas exposed to customers routinely throughout the day. This includes menus, receipt trays, window area, counters, door knobs, handles, touch screens, phones, or writing instrument.

Additional Information

For the latest information on COVID-19, visit www.ochealthinfo.com.