

## COVID-19 Food Service Health and Safety FAQs

The below FAQ were compiled from the field by the Agency of Education, with responses provided by the Vermont Department of Health. Please also review the [COVID-19 Guidance for Food and Lodging Businesses](#) issued by the Vermont Department of Health.

**1. Is it a requirement that if we are delivering food we need masks? If so, where do we get masks?**

Masks are not recommended. Masks are used to protect others from a person who is known to be infectious. Per the [Centers for Disease Control](#), general use of masks is discouraged to save supplies for caregivers of patients.

Instead, take these everyday preventive actions to help stop the spread of germs:

- Wash your hands often with soap and water for at least 20 seconds. If soap and water are not available, use an alcohol-based hand sanitizer.
- Avoid touching your eyes, nose, and mouth with unwashed hands.
- Avoid close contact with people who are sick.
- Stay home when you are sick.
- Cover your cough or sneeze with a tissue, then throw the tissue in the trash.
- Clean and disinfect frequently touched objects and surfaces.

**2. We're doing curbside pickup at all schools, available to any child 18 and under. Should we be getting name and contact for the person picking up? Just in case down the road, if we have one of our workers get sick, we could know who they came in contact with?**

This is not necessary, due to the numbers of people involved in picking up their foods and the existing state of general community spread of COVID- 19.

**3. What happens if someone in kitchen gets sick, and they test positive?**

Please see the "Employees with COVID-19" section of the [COVID-19 Guidance for Food and Lodging Businesses](#) from the Vermont Department of Health for more on how to handle this situation.



- **Do we need to close the kitchen?**

No, the kitchen does not need to be closed.

- **How do we clean the kitchen?**

Please consult information in the following links:

- Food and Drug Administration: [Food Safety and the Coronavirus Disease 2019](#)
- Centers for Disease Control: [Environmental Cleaning and Disinfection Recommendations](#)
- Vermont Department of Health: [COVID-19 Guidance for Food and Lodging Businesses](#)

- **Do we need to throw away the food?**

Use your usual procedures for handling food and food disposal.

- **Do we need to notify the families who have received food?**

You do not need to notify families. According to the CDC, [currently there is no evidence to support transmission of COVID-19 associated with food.](#)

**4. If a food distribution employee gets the virus, do we need to notify the families?**

No, you do not need to notify the families.

**5. Our district is distributing by van, with two employees in the van (one to drive, one to hand out meals, call families, and provide directions). How can we ensure our staff can distribute the meals and stay safe? Logistically, two people are needed to do the distribution.**

Set up innovative solutions to keep a 6' distance as much as possible. Having the passenger sit in the back seat is a creative solution. Other suggestions for maintaining physical distance are included in guidance previously issued by the Vermont Agency of Education. Please see the pages 6-8 of [Guidance on Non-Congregate Feeding During School Closure or Dismissal due to a Novel Coronavirus Outbreak](#) and Question 11 of [School Nutrition Programs COVID-19 FAQ: Volume 1](#) for other suggestions on maintaining 6' distance during preparation and distribution activities.