

COVID-19 Foodservice Recommendations

Customer Pick-up and Delivery

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Public Health
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Hendricks County Health Department

As you are aware Governor Holcomb made the announcement that restaurants may re-open at 50% seating capacity beginning May 11, 2020. Information regarding this can be found in the Governor's Executive Order 20-26 and on the website:

<https://backontrack.in.gov/>

RETAIL FOODSERVICE CUSTOMER PICK UP

- ☐ Review company employee health policy
- ☐ Employees must be non-symptomatic of COVID-19
- ☐ Please see CDC guidelines for symptomatic employees
- ☐ Train staff in COVID-19 self-protection procedures
- ☐ Provide foodservice staff with unlimited access to hand sinks, soap and paper towels
- ☐ Use disposable gloves as an added layer of protection
- ☐ Provide hand antiseptics with a minimum of 60% alcohol for customers and staff that have high customer contact and no access to handwashing facilities
- ☐ Disinfect touch points frequently
- ☐ Frequent handwashing
- ☐ Distancing from customers as much as possible
- ☐ Ask customers to maintain six feet of distance between each other when waiting for orders
- ☐ All orders packaged for take-away
- ☐ Foodservice workers pack single service items and disposable utensils in take-away containers

OTHER CONSIDERATIONS IF APPLICABLE

- ☐ Utilize social media platforms to inform customers of your protocols
- ☐ Pre order only-phone, web based or e-mail
- ☐ Drive-thru, window, curbside pick-ups rather than customers sharing common areas
- ☐ Post information for customers about social distancing when inside the facility
- ☐ Create a system that reduces customers crowding in ordering and pick up areas
- ☐ Encourage card payments to reduce direct contact with foodservice employees
- ☐ With dining rooms closed, make chairs inaccessible to discourage customers lingering
- ☐ Teach staff the importance of social distancing when they are not at work. Stay home, limit contact with others, go out for essentials on a limited basis
- ☐ Plan ahead and order supplies of sanitizers, disinfectants, test strips, soap, paper towels and disposable gloves
- ☐ Set up protocols to keep employees in designated positions, rather than moving throughout the facility and cross contaminating surfaces
- ☐ Train delivery drivers to wash hands between deliveries and sanitize delivery equipment daily and as needed
- ☐ On delivery orders, provide customers an option to leave special requests on the order such as, "leave delivery on porch"
- ☐ Third party pick-up/delivery companies: consider a safety seal on to-go containers or a sealed to-go bag for food items