



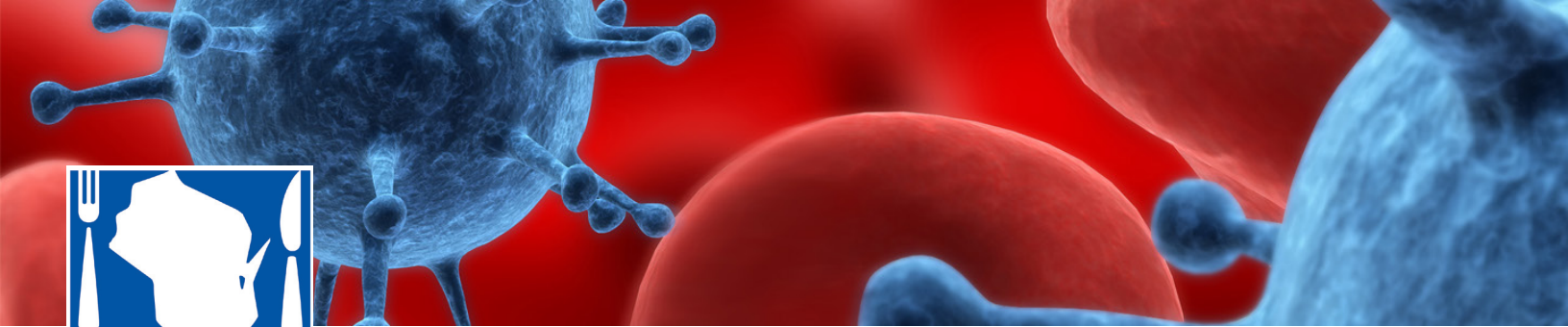
FOOD SAFETY TIPS FOR TAKE-OUT AND DELIVERY

With the ongoing and increased uncertainty over the spread of coronavirus (COVID-19), here at the WRA our primary focus is – and will continue to be – to educate and support our restaurant and supplier partners



Wisconsin Restaurant Association
www.wirestaurant.org ▪ 608.270.9950

INFORMATION ▪ ANSWERS ▪ CONNECTIONS



WISCONSIN
RESTAURANT
ASSOCIATION

FOOD SAFETY PRECAUTIONS DURING COVID CRISIS

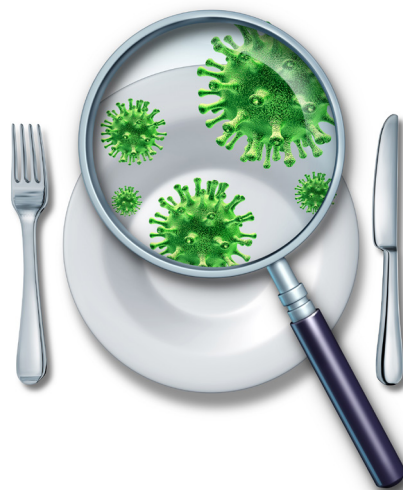
Are you adding or increasing your takeout and delivery business right now? Is your team aware of the food safety measures that need to be done to mitigate the risk of COVID-19? While navigating through this global crisis, please take a couple minutes to understand how to protect your staff, your customers and your business.

FOOD SAFETY GUIDELINES FOR TAKE-OUT AND DELIVERY

- Do not work if you are feeling ill.
- Food must be packaged and protected from contamination.
- Food must be transported in temperature-controlled containers. For example, using insulated coolers for hot foods, and insulated coolers with ice packs to transport cold foods.
- Driver must practice social distancing of at least 6 feet between people, when possible.
- Driver must practice responsible hand washing or use hand sanitizer after each transaction.

Restaurants and retail food operators are encouraged to post signs alerting third-party delivery drivers to best practices.

Source: Wisconsin Department of Agriculture, Trade and Consumer Protection Division of Food and Recreational Safety





WISCONSIN
RESTAURANT
ASSOCIATION

FREE ON DEMAND VIDEOS FOR FOOD SAFETY

The National Restaurant Association has developed two FREE on-demand training videos to assist operators in training their staff in appropriate hygiene and sanitation practices during the coronavirus outbreak.

- **ServSafe Delivery: COVID-19 Precautions – 10 Minute video**

[CLICK HERE TO WATCH](#) - Available in English and Spanish

Training objectives:

- Safe package handling
- Good hygiene and sanitation for delivery transportation
- Transporting packaged food
- Safe customer contact

- **ServSafe Takeout: COVID-19 Precautions – 10 Minute video**

[CLICK HERE TO WATCH](#) - Available in English and Spanish

Training objectives:

- Knowing the symptoms to avoid working when sick
- Proper sanitization
- How to handle food packaging
- Delivery to guests

- **ServSafe Food Handler**

To support restaurant workers on the front line, ServSafe is making its standard, ANSI accredited, online ServSafe Food Handler training program available free of charge through April 30, 2020. Upon successfully passing the exam, employees will receive the ServSafe Food Handler certificate that is recognized in many states and local jurisdictions with food handler training and permit regulations.

To take advantage of this free ServSafe Food Handler, [GO HERE](#) and click on the “ServSafe Food Handler Course and Assessment Bundle” option.

Each employee will get access to one free Food Handler course by going through this link.

Please be aware that this does not replace the mandatory Food Manager certification.