

COVID-19 GUIDANCE FOOD SAFETY DURING TRANSPORT / DELIVERIES

Food delivery continues to be considered an essential service during the COVID-19 pandemic. In addition to general food safety requirements, food and packaging must also be handled carefully to minimize the risk of spreading the COVID-19 virus. Please share this guidance with your delivery drivers and any other food delivery providers that pick up food from your facility.

Guidance for Drivers

- Drivers should wash their hands as often as possible with soap and water for at least 20 seconds. Drivers must wash their hands after engaging in any activity that might pose a contamination risk, such as handling money or using the restroom. Drivers picking up food should be allowed access to the restroom.
- Drivers should be utilizing an alcohol-based hand sanitizer that contains at least 60% alcohol in between each delivery, before picking up food and after dropping off food to a customer.
- Drivers must maintain the interior of vehicles in a clean and sanitary manner, including the trunk and/or rear storage areas.
- Drivers must store food inside a clean and disinfected secondary container for transportation.
- Drivers should use, in accordance with label directions, a [disinfectant approved by the EPA](#), to clean and disinfect common touch points, including the steering wheel, radio buttons, gear shift, and door handles, in their vehicle on a frequent basis.



Guidance for the Food Facility

- Restaurants should have all to-go items packaged and bagged, including utensils, napkins, and condiments. This ensures drivers do not need to touch any additional items during the pick-up transaction.
- Restaurants should provide drivers access to customer restrooms.
- Restaurants should advise drivers of the facility's procedures to maintain social distancing.
- Restaurants are encouraged to implement a numbering system or texting system (like restaurant table availability notifications) that will require the public, and drivers, to wait in their vehicles, rather than in a line.
- If the food order is not ready upon arrival, advise drivers to wait in their car, not in the food facility.



If you have questions or would like more information, please contact Sacramento County EMD at (916) 875-8484 or by emailing: FoodProgram@SacCounty.net.

AB 3336 Guidance for Food Facilities and Third-party Delivery Services

Background

This guideline was developed to assist food facilities and third-party delivery drivers with the implementation of AB 3336 which is effective starting January 1, 2021. The guideline is intended to provide a summary of the requirements contained within the California Retail Food Code (CRFC) for regulation of a Third-Party Food Delivery Platform and is not meant to be inclusive of all local and state requirements. A full copy of AB 3336 can be viewed here:

https://leginfo.ca.gov/faces/billNavClient.xhtml?bill_id=201920200AB3336

What is a Third-Party Food Delivery Platform?

A Third-Party Food Delivery Platform (TPFDP) is defined by the CRFC as a business engaged in the service of online food ordering and delivery from a food facility to a consumer.

*This does **not** include grocery stores or other facilities that primarily sell the following products: fresh produce, meat, poultry, fish, deli products, dairy products, perishable beverages, baked foods, and prepared foods. Additionally, the requirements do not apply to the transportation of prepackaged non-potentially hazardous foods, or food transported as part of a charitable feeding program or food being donated to a food bank.*

Requirements

This bill has two parts and applies to food facilities and food delivery drivers/vehicles.

Food Facilities: All bags or containers in which ready-to-eat foods are being transported from a food facility to a customer must be closed by the food facility with a tamper-evident method (stickers or tape) prior to the food deliverer taking possession of the food.



Food Transportation Vehicles: Ready-to-eat food delivered through a TPFDP must be transported in a manner in which the food is protected from contamination. The TPFDP delivery vehicle must meet the following requirements:

- The interior floor, sides, and top of the food holding area must be constructed of a smooth, washable, impervious material capable of withstanding frequent cleaning.
- The food holding area must be constructed so that no liquid wastes drain onto any street, sidewalk, or premises.
- The food shall be maintained at proper holding temperatures during transport.

Questions

Environmental Specialists are available to answer questions or provide further information from 8am-10am Monday-Friday at (916) 875-8440.