

## MOBILE FOOD UNIT OPERATIONS DURING COVID-19

Guidelines and best practices for mobile food units to help prevent the spread of Covid-19 through the community.

\*If you have specific questions about parking, neighborhoods, or restricted areas, they should be addressed with the city offices in the municipality where you will be operating.

### Employees:

- Remind employees of **best hygiene practices**, including **washing their hands** often with soap and water for at least 20 seconds.
- Remind employees to cover coughs and sneezes and use a tissue when possible. Also follow with an immediate hand wash of at least 20 seconds.
- Avoid touching eyes, nose or mouth. (Face in general)
- Try to maintain the 6-foot minimum distance between employees.
- Workers that are possible sick with the symptoms matching COVID-19 should stay home. If possible, employees with family members with symptoms matching COVID-19 should also stay home.
- Workers who have symptoms should not return to work until they are symptom free. (Current guidance is free of symptoms for 72 hours.)

### Customers:

- Encourage only 1 customer at the order / pick up windows at a time.
- Friendly reminder to encourage customers to maintain the 6-foot separation/social distancing practice.
- Provide customers with hand sanitizer (if possible)
- Remove any tables or chairs, benches, etc. Do not have a place for customers to sit or loiter.

### Food Safety and Preparation:

- Even with hand washing, a best practice is to still use a barrier such as tongs, gloves, tissues, or other utensil to prevent direct hand contact with the prepared food.
- Continue to use the sanitizers that you are currently approved to use. Only use sanitizers that are approved to be safe in a food preparation environment.
- **Increase the frequency of cleaning and sanitizing** in the customer accessed areas, such as the order/pick up windows and counters, credit card machines, pens, etc.
- Remove all customer self-service items such as condiments, napkins, coolers with drinks. Provide these items as individual packets or place them in the to-go containers.
- Remove all unnecessary items and decorations to allow for easier cleaning and sanitizing.
- When possible limit(simplify) menu items and reduce customer wait times to help reduce customers having to congregate. Encourage phone orders and online payments.