Recent Updates:
8/01/20: Added information about isolation and quarantine

Proper food handling during the preparation, holding, pick-up, and delivery of food is essential in ensuring that the food is safe for consumption. Food facilities along with food delivery drivers play a key role in ensuring that food remains safe for consumers during the delivery process.

**IMPORTANT: Stay home if you have COVID-19 or have been exposed to COVID-19**
- If you have tested positive for COVID-19 or were told by a doctor that you are likely to have COVID-19 or you have symptoms that are consistent with COVID-19 (e.g. fever, cough, or shortness of breath), you need to stay home. Read the home isolation instructions at [ph.lacounty.gov/covidisolation](http://ph.lacounty.gov/covidisolation) for more information.
- If you have been in close contact with someone diagnosed with or suspected to have COVID-19 you need to stay home. Read the home quarantine instructions at [ph.lacounty.gov/covidquarantine](http://ph.lacounty.gov/covidquarantine) for the definition of a close contact and for more information on quarantine.

**PERSONAL HYGIENE**
- Wash your hands with soap and water for at least 20 seconds between each delivery and before picking up and dropping off food to a consumer.
- If soap and water are not available, use a hand sanitizer that contains at least 60% alcohol.
- Avoid touching your eyes, nose, and mouth with unwashed hands.

**PROPER FOOD HANDLING AND HOLDING**
- Food should be packaged in tamper-evident packaging and maintained so that it is not exposed to potential contamination during delivery.
- Delivered food must be transported or held in containers made of smooth, washable and impervious materials that are able to withstand frequent cleaning.
- Maintain clean, insulated carriers in the vehicle for the storage of food during transportation. Carriers should be leak-proof and maintain food at proper holding temperatures.
- When delivery time exceeds 30 minutes, food must be maintained at either cold (below 41”) or hot (above 135”) temperatures.

**PICK UP AND DELIVERY**
**DELIVERY OF FOOD**

- Drivers should never touch food, all food must remain in its original packaging.
- Avoid close contact with consumers.
- Recommend drivers arrange with the consumer to leave the food at the doorstep so that the consumer can retrieve food once the delivery driver has stepped away.

**OTHER GUIDANCE FOR DELIVERY DRIVERS**

- Drivers should use a disinfectant approved by the EPA in accordance with label directions to clean and disinfect common touchpoints.
- Areas that should be cleaned regularly in the vehicle include the steering wheel, radio buttons, gear shift, and door handles.
- Drivers picking up food are allowed to use a restaurant’s restroom to perform proper handwashing procedures prior to picking up food for delivery.

**REMINDERS FOR CONSUMERS**

- Remove packaged food from delivery bags and dispose of delivery bags or boxes.
- Wash hands with soap and warm water for 20 seconds before handling food and before eating.
- Refrigerate all perishable foods as soon as possible and always within two hours after purchase or delivery if it has not been consumed.
- Food should only be delivered/received from food facilities permitted by a local health jurisdiction.
For more information please contact Consultative Services at (888) 700 – 9995. For more information on COVID-19 visit: http://publichealth.lacounty.gov or call the Los Angeles County Information line 2-1-1 which is available 24 hours a day.