

MOBILE FOOD UNITS: PRACTICES FOR COVID-19

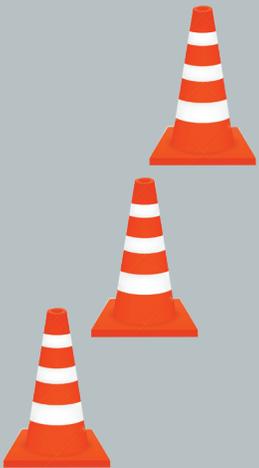
- Avoid overcrowding the mobile food unit with staff to ensure social distancing as much as possible.
- All food handlers must follow best hygiene practices, including frequent and thorough handwashing with soap and water for at least 20 seconds. Wash hands and change gloves frequently. Gloves must be worn when handling ready-to-eat foods.
- **All handwashing sinks must maintain running water at 100° F., soap, paper towels, trash container, and sign reminding employees to wash their hands. The sink must always be kept clean and accessible.**
- Have food handlers wear facial coverings.
- Take orders by phone or text. Customers may place orders at the service window - provide a barrier to protect employees.
- Increase cleaning and disinfecting frequency of cash registers, receipt trays, condiment holders, pens and other writing instruments, cell phones, and other high-touch surfaces; include hard surfaces such as tables and attached service counters used by employees and patrons during pickup and delivery. Disinfect the service counter after each patron contact.
- Encourage social distancing of six feet per person. Use signage, cones, or floor markers to convey where patrons and others should stand.
- Do not place any condiments or single use items on the exterior service counter. The employee must place these items in the customer's bag/carry out tray.



MOBILE FOOD UNITS: PRACTICE SOCIAL DISTANCING



Cones



Signage



Directional Markings

