COVID-19 AND FOOD SAFETY FAQ

IS CORONAVIRUS A CONCERN WITH TAKEOUT?

CDC, FDA and USDA are not aware of any reports at this time that suggest COVID-19 can be transmitted by food or food packaging. Current evidence shows the biggest risk of transmission of COVID-19 is being around individuals who are symptomatic. Food businesses should be following employee health policies and health department recommendations to keep these individuals home.

CAN I GET COVID-19 FROM TOUCHING FOOD OR PACKAGING EXPOSED TO CORONAVIRUS?

- The risk of transfer of viruses is very low, based on current research.
- To further minimize risk, handling food packaging should be followed by handwashing and/or using hand sanitizer.

WHAT ARE THE RISKS OF FOOD FROM TAKEOUT OR DRIVE-THRU FOOD?

- There is no current indication that takeout or drive-thru meals will increase illness.
- This option is a good risk management choice, especially for high risk and elderly groups because it reduces the number of touch points.

WHAT ARE THE RISKS OF FOOD DELIVERED TO HOME?

- Similar to takeout, food delivery reduces the amount of touch points associated with dining in a restaurant.
- Many delivery programs have instituted no touch/no interaction options, which greatly minimize risk.

WHAT HAPPENS IN YOUR BODY IF YOU DO INGEST CORONAVIRUS THROUGH FOOD?

- If you consume food that is contaminated with coronavirus, your stomach acid will inactivate the virus since it is very acidic (pH 2.0).
  - Even if your stomach acid did not inactivate the virus, COVID-19 is not well-suited to infect the body via the intestines.
- The only possible way to get sick is if, during eating, the virus comes in contact with a specific type respiratory cells.
  - This scenario is way more unlikely than the modes of transmission that are typically being discussed regarding COVID-19.

For more info, visit: www.cdc.gov/coronavirus/2019-ncov

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