

SHARE:

[Join Our Email List](#)



Food Packaging — Is it Safe?

Food delivery services are in high demand right now. Online grocery delivery sales alone have quadrupled within the past few weeks.

Families are concerned about how COVID-19 affects the food they eat and surfaces they touch.

From the [FDA](#):

1. The U.S. food supply remains safe for both people and animals.
2. There is no evidence of human or animal food or [food packaging](#) being associated with transmission of COVID-19.



What does this mean for people now?

[Foodborne exposure to COVID-19 is not known to be a route of transmission](#) . COVID-19 causes respiratory illness, and the greatest risk is being around people who are symptomatic.

The [FDA](#) does not anticipate that food products would need to be recalled or withdrawn from the market for reasons related to the outbreak, even if a person who works in a human or animal food facility (e.g. a food packager) is confirmed to be positive for the COVID-19 virus.

How should people handle delivered food?

People should continue to consistently use the Core Four [safe food handling practices of clean, separate, cook and chill](#) to reduce risk from harmful germs.

Additional Resources:

- PFSE Factsheets: [Clean](#) | [Separate](#) | [Cook](#) | [Chill](#)
- [PFSE: Coronavirus Resource Page](#)
- [CDC: Tips for Meal Kit and Food Delivery Safety](#)
- [FDA: Food Safe Meal Prep](#)
- [USDA: Food Safety for the Delivery of Groceries & Prepared Meals](#)

Let's Talk Take-Out

As people isolate at home, they are ordering more delivery and take-out meals.

Some foods arrive hot, and some foods arrive cold. [Know how to handle and store foods](#) on the trip home and in reheating.

Safe handling of [take-out foods](#) will protect families from food poisoning.



Social Posts — Copy and Share!

Even though the world is in crisis, one thing remains constant: people need to eat! Here are three social media messages we hope you will share:

- **Trying a new meal kit?** When you prepare food at home remember the practices of clean, separate, cook & chill can reduce your risk from harmful #germs. <http://bit.ly/2NzFZzX> #socialdistance #mealkit #alonetogether
- **Restaurant take-out tonight?** Reheat your entrée on microwave-safe plate. Wash your hands always before & after handling food. <http://bit.ly/373fA4C> #takeout #handwashing #dinnertonight #alonetogether
- **Grocery delivery today?** Rinse your fresh fruits & vegetables under running water just before preparing or eating. <https://bit.ly/3bslCOH> #grocerydelivery #staysafe #veggies #covid19

You can help families stay healthy at home during this time by reminding them of [food safety basics](#).

New Video: Fresh Produce & COVID-19

Have you heard it suggested to wash produce with detergent, soap — or even bleach? These products are not safe for consumption.

In this video, the [Partnership for Food Safety Education](#) offers science-based advice for rinsing fresh fruits and vegetables. Please share!

Fresh Produce and COVID19



As Frozen Food Month ends, we thank the [American Frozen Food Institute](#) (AFFI) for helping us provide BAC Fighters with valuable resources throughout the year!



[Connect With Us](#)