



## **Green Bay Food Truck Coalition Guidelines for Safely Operating Food Trucks During COVID-19 Pandemic**

These guidelines and suggestions are provided by the Brown County Health Department and State of Wisconsin Department of Health Services. They are steps to take in addition to WI Department of Agriculture, Trade and Consumer Protection Food Safety Laws and Regulations. They do not replace any Food Safety Laws and Regulations.

### **Truck Owner Responsibility:**

- One certified food manager is required per location who is onsite and in charge during all hours of operation to monitor and ensure employees are following proper procedures
- Provide PPE to protect employees
- Prohibit sick employees from working
- Monitor employees for COVID-19 symptoms
  1. Shortness of breath
  2. Cough and or fever
  3. Sudden onset of joint or muscle soreness
  4. Sudden loss of smell or taste
  5. Sudden headache or dizziness
  6. Complaint of feeling weak or tired

### **Steps to Prevent the Spread of COVID-19:**

- If wearing a cloth mask, it should fit snug and looped around both ears.
- Encourage employees to not touch their face, eyes, or mouth.
- Reinforce proper handwashing wet, lather, scrub, rinse, and dry with soap and warm water for at least 20 seconds
- Handwashing needs to be done frequently in between touching raw to cooked foods, before handling ready to eat foods, before and after putting on gloves, and after handling money
- If you have a counter provide a portable hand sanitizer station along the order/pickup line to encourage customers to sanitize their hands while waiting for their order
- Encourage social distancing for your customers by having an easily visible sign or markings on the ground spaced 6 feet apart
- Use protective barriers to protect employees and customers such as plexiglass or having a smaller or closeable serving window that you can fit your food through

- Orders should be packaged for carry out service from takeout window
- Promote the use of credit/debit cards for contactless payments and attempt to avoid handling cash as much as possible. If handling money make sure to wash hands or change gloves before handling food

### **Proper Cleaning and Sanitization to Prevent Spread of COVID-19:**

- Concentration of Approved Sanitizers:
  1. Chlorine 50-100 ppm
  2. Quaternary Ammonium 150-400 ppm
  3. Iodine 12.5 mg/L and 25 mg/L
- Concentration should be checked with a NON-EXPIRED test strip at the beginning of event, hourly, and each time sanitizer is refilled
- Clean and sanitize common area/items between customers after each use
- Clean and sanitize areas that are touched or used frequently at least hourly
- Clean and sanitize the pickup counter
- Eliminate all condiment containers for customer use (ask customer what they would like and put it on for them)

We realize some of these items do not apply to every member of our coalition. We also understand cooking in a small enclosed space during hot summer days makes wearing a cloth facemask unbearable and unrealistic for some trucks. That being said, please use necessary precautions to help mitigate the spread of COVID-19. We do not want a customer getting sick from attending one of our events and while we cannot control everyone's actions outside of our truck, these steps will help. We are responsible for helping to prevent the spread of this virus, as individuals and as businesses.

Any Questions Please Contact a Board Member or the Brown County Health Department at 920-448-6400 or the county's website [www.stayhealthybc.com](http://www.stayhealthybc.com)