



HOLIDAY GATHERINGS

There are no documented cases of COVID-19 being contracted from food consumption, but cases have been identified wherein food was served or sold resulting in person-to-person transmission, especially without face coverings. The highest risk of transmission of COVID-19 is being around others without exercising minimum recommended physical distancing or wearing of a face covering, so alternate methods of sharing food like contactless food delivery can reduce your risk of getting or transmitting COVID-19. If hosting a gathering, try to maintain physical distance, wear a face covering that fits securely over the nose and mouth and wash hands and/or use hand sanitizer frequently.

**CONSIDER
STAYING AT
HOME AND
ATTENDING
VIRTUAL HOLIDAY
GATHERINGS
WITH LOVED
ONES**

PREVENTATIVE MEASURES AT IN-PERSON GATHERINGS

- **People who have been exposed to COVID-19 or are sick with suspected or confirmed COVID-19 should not attend in-person gatherings**
 - Those at higher risk of severe illness should consider attending virtually
 - Host outdoor activities instead of indoor activities if possible
 - Limit the number of attendees as much as possible to reduce risk of exposure
 - Keep tables and seating between different households at least 6 feet apart
 - Bring a face covering and wear whenever being physically distant from others is not possible
 - Wash your hands and/or use hand sanitizer frequently
- Limit contact with high touch surfaces or shared items
 - Follow any safety guidelines set in place ahead of the event to prevent spreading the virus in the community

DELIVERING FOOD

- 1** Prepare food using food safety best practices
- 2** Mark time when food was prepared
- 3** Use insulated packaging, ice and freezer packs while food is in transit
- 4** Coordinate food delivery for when someone is home and maintain physical distance

RECEIVING FOOD

- 1** Stay at least 6 feet away from individuals delivering food
- 2** Refrigerate food as soon as possible. Do not leave outside of home
- 3** Wash your hands and/or use hand sanitizer after handling food packaging
- 4** Store leftovers properly at 41°F or below and eat or freeze within 7 days

