

**Michigan Department of
Education Office of Health and
Nutrition Services School
Nutrition Programs**

COVID-19 Food Safety Resources

MDARD Resources

[MDARD Interim Guidance for Food Service Establishments](#)

[MDARD Best Practices for Food Service Establishments to Manage Coronavirus](#)

[MDARD and MDHHS Guidance for Food Service Establishments](#)

Definitions

Social distancing means remaining out of congregate settings, avoiding mass gatherings, and maintaining distance (approximately 6 feet) from others when possible.

Congregate settings are crowded public places where close contact with others may occur, such as shopping centers, movie theaters, stadiums. [Reference](#)

National Guidance

[FDA Guidance](#)

[EPA Approved Disinfectants](#)

[School Food Service Safety Precautions](#)

Additional Food Safety Recommendations

- Wash your hands often with soap and warm water for at least 20 seconds
- Contact your local health department with specific questions
- Share Tables **should not** be used at this time
- Keep hot foods hot and cold food cold
- Home food safety handout that could be included with to-go meals: [Leftovers food safety or Do your leftovers add up to a safe meal?](#)
- Make sure you are heating foods to proper temperatures. [Guidance and forms](#) are on the Michigan Department of Agriculture and Rural Development (MDARD) website
- [Minimum Cooking Temperature Chart](#)
- [Institute of Child Nutrition Resources](#): The ICN put all their food safety resources on one, easy to access page

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The Center for Food Safety in Child Nutrition Programs recommends the following for transporting food safely:

- Use insulated containers for hot or cold foods
- Use ice packs or hot packs on the top and bottom of food in the insulated container
- If possible, reduce the time from packing to service
- If you have some non-insulated containers, serve from those first as they don't maintain temperatures as well.

The Center for Food Safety in Child Nutrition Programs recommends the following for serving milk in alternate locations:

- Hard or soft sided coolers packed with loose ice or ice sheets for best temperature control