The global coronavirus pandemic has raised questions about food safety on all levels of the supply chain. While much is unknown, remember that the food safety best practices already in place are most effective at keeping people safe.

We know it can be confusing and sometimes difficult to sift through food safety information during this crisis. For accessible, up-to-date food safety information regarding Coronavirus (COVID-19), please read the recommended guidance below from the Greater Chicago Food Depository’s Food Safety Team.

**IMPORTANT NOTES**

- Refer to trusted sources for food safety guidance, such as the Food & Drug Administration, the U.S. Department of Agriculture and the Centers for Disease Control and Prevention. See links to up-to-date FAQs and guidelines below.
- Follow current food safety best practices, particularly for cooking temperatures and sanitary food handling. Do not follow guidance that suggests alternate cooking temperatures or experimental sanitation solutions, as they ultimately may be unsafe (see FDA Safe Food Handling link below.)
- It is absolutely acceptable for food programs to handle and distribute products that have been donated in-kind.
- We are not aware of any current incidents of illness that show COVID-19 can be transmitted by food or food packaging. Regardless, it is always important to follow good hygiene and sanitation practices when handling or preparing foods. These practices include:
  - Properly wash hands and surfaces often
  - Control cross contamination between raw/cooked foods
  - Cook/cool to safe temperatures, and refrigerate foods properly
- Place increased emphasis on hygienic culture (proper frequent handwashing and social distancing) as part of Food Safety Culture.

**RECOMMENDED RESOURCES**

- CDC Coronavirus FAQ
- CDC Coronavirus Newsletter
- CDC Handwashing Guidance
- FDA Coronavirus Food Safety FAQ
- FDA Safe Food Handling
- USDA Coronavirus Food Safety FAQ

**We’re here to help:** If you have any questions or are in need of food safety assistance, please contact FoodSafetyTeam@gcfd.org