



# COMMUNITY DEVELOPMENT DEPARTMENT

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## **COVID-19 Guidance for Food Donations as Limited Service Charitable Feeding**

### **Operations**

**PLEASE NOTE:** This is an evolving situation. More information will be distributed as it becomes available. For the most up to date information, please visit:

[www.cdc.gov/coronavirus](http://www.cdc.gov/coronavirus) [www.covid19.ca.gov](http://www.covid19.ca.gov) [California Retail Food Code](#)

and: <https://www.tuolumnecounty.ca.gov/250/Public-Health>

### ***PROTECTING CUSTOMERS AND HIGH-RISK POPULATIONS:***

COVID-19 spreads through respiratory droplets. Community transmission has occurred in California. It is vital for people who are especially vulnerable to coronavirus to take extra precautions to protect their health, and for all of us to aid in the prevention of COVID-19 spread.

### ***HOW CAN I HELP PROVIDE FOOD TO THOSE WHO NEED IT?***

Your desire to help your community is commendable and appreciated. To be sure food is provided in a safe way to those in need, it is very important to follow requirements of the California Retail Food Code. [California Retail Food Code](#) Here are some options available to you:

- Volunteer with an existing food bank or church that has a health permit or operates as an approved Limited Service Charitable Feeding Operation (LSCFO).
- Volunteer with an existing nonprofit charitable organization (e.g., school club, church, 501(c) organization) that operates as an LSCFO.

### **WHAT IS A LIMITED SERVICE CHARITABLE FEEDING OPERATION?**

An LSCFO is an operation for food service to a consumer solely for providing charity, that is conducted by a nonprofit charitable organization operating pursuant to Chapter 10.6 of the [California Retail Food Code](#) and whose food service is limited to any of the following functions:

1. Storage and distribution of whole, uncut produce or of pre-packaged, non-potentially hazardous (e.g., non-perishable) foods in their original manufacturer's packaging.
2. Heating, portioning, or assembly of a small volume of commercially prepared foods or ingredients that are not prepackaged.
3. Reheating or portioning of only commercially prepared foods with no further processing/for purposes of hot holding and no longer than same-day food service to the consumer.
4. Storage or distribution of commercially prepared and commercially packaged potentially hazardous cold or frozen foods for distribution to the consumer.

### ***Can COVID-19 be transmitted by food or food packaging?***

On February 27, 2020, the US Food and Drug Administration (FDA) issued a [Fact Statement](#) informing the public that the FDA is not aware of any reports at this time of human illnesses that suggest COVID-19 can be transmitted by food or food packaging. However, it is always important to follow [good hygiene practices](#) (i.e., wash hands and frequently disinfect surfaces often, separate raw meat from other foods, cook to the proper temperatures, and refrigerate foods promptly) when handling or preparing foods. Similar to the FDA, the California Department of Public Health (CDPH) is not aware of any reports, at this time, of human illnesses that suggest COVID-19 transmission by food or food packaging.

### ***Can food facilities or organizations that handle or provide food to the public continue with their operations?***

There are currently no imposed restrictions that differ from usual food handling requirements following the [California Retail Food Code](#) and good hygiene practices. It is important for food handlers not to handle food if exhibiting symptoms of COVID-19, which are:

- Fever
- Cough
- Shortness of breath

### ***What are good hygiene practices?***

- **Wash your hands** regularly with soap and warm water (100°F minimum). When washing hands, make sure you include the backs of your hands, in between your fingers, and under your fingernails. Hands should be washed for a minimum of 20 seconds.
- **Avoid touching your face** with unwashed hands. The virus can enter through your eyes,

nose, and mouth.

- **Cover your cough or sneeze, and stay home if you are sick.** Food facility employees must stay home if you have a fever or cough.