

GUIDANCE FOR RESTAURANTS OFFERING RAW & BULK FOODS



To provide service to communities and afford restaurateurs alternative financial and employment viability during this public health crisis, restrictions on the resale of bulk foods are being lifted and new temporary permissions instituted. Restaurants can provide certain goods to consumers for purchase or donation. Allowed products include household goods, such as toilet paper, paper towels, general cleaning supplies (sanitizing tablets, cleaning supplies, etc...), and food items such as non-perishable goods and unopened containers of milk and dairy products, packaged cheeses, raw meats and poultry.

RAW MEATS AND POULTRY

The sale of packaged raw meats and poultry is allowed when sold to the end consumer (retail) with proper labeling, handling and cooking instructions. The meat sold needs to have been sourced from an USDA inspected supplier and may be repackaged. Do not vacuum seal repackaged meat unless you have a HACCP Plan in place that has been approved by your local Environmental Health Department.

For safe handling instructions verbiage:

www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/teach-others/download-materials/image-libraries/safe-handling-label-text/ct_index

REFRIGERATION

Products requiring refrigeration must remain under temperature control ($\leq 41^{\circ}\text{F}$) until ready for pick up or delivery.

DRY

Bulk items of dry goods must be sold in their original containers.

ALCOHOL

Sale and delivery of alcohol must be done according to requirements of the Executive Order 20 -12 and Oregon Liquor Control Commission. Please refer to this website www.oregon.gov/olcc/LIC/Pages/index.aspx

DISTANCING

Establish a phone or an online order capability, have orders ready to avoid crowds of 5 or more during pick up.

