

# IS CORONAVIRUS A CONCERN WITH TAKEOUT?



CDC, FDA and USDA are not aware of any reports at this time that suggest COVID-19 can be transmitted by food or food packaging. Current evidence shows the biggest risk of transmission of COVID-19 is being around individuals who are symptomatic (and to a lesser extent, infected but not showing symptoms.) Food businesses should be following employee health policies and health department recommendations to keep these individuals home.

## What Are The Risks of Food From Takeout or Drive-Thru Food?

- There is no current indication that takeout or drive-thru meals will increase illness.
- This option is a good risk management choice, especially for high risk and elderly groups because it helps maintain social distancing and reduces the number of touch points.

## Can I Get COVID-19 From Touching Food Or Packaging Exposed To Coronavirus?

- The risk of transfer of viruses is very low, based on current research.
- To further minimize risk, handling food packaging should be followed by handwashing and/or using hand sanitizer.

## What Are the Risks of Food Delivered to Home?

- Similar to takeout, food delivery helps maintain social distancing and reduces the number of touch points between preparation and serving of food.
- Many delivery programs have also instituted no touch/no interaction options, which further reduces risk.

## What Happens in Your Body if You Do Ingest Coronavirus Through Food?

- If you consume food that is contaminated with coronavirus, your stomach acid should inactivate the virus since it is very acidic (pH 2.0).
- Even if your stomach acid did not inactivate the virus, there is no evidence the virus causing COVID-19 can start infecting through the gastrointestinal tract.
- The only possible way to get sick is if, during eating, the virus comes in contact with a specific type respiratory cells.
- This scenario is highly unlikely and not concerning given what is known about modes of transmission currently discussed regarding COVID-19.