

**Media Contact**

Adam Mills  
KRHA President & CEO  
316.267.8383

March 27, 2020

FOR IMMEDIATE RELEASE:

**Kansas Department of Agriculture Releases Guidance on COVID-19 and Takeout and Delivery Food Safety**

*Is coronavirus a concern with food delivery, drive-thru or takeout service? New guidance from the KDA answers common questions about virus transmission via food or food packaging.*

TOPEKA, Kan. – The Kansas Department of Agriculture (KDA) has released guidance regarding the safety of restaurant takeout, drive-thru and delivery service during the COVID-19 crisis. This comes as most restaurants in Kansas have suspended dine-in service due to stay at home orders or transmission concerns.

“Kansans are stepping up to help support the restaurant industry at this challenging time by embracing the switch to carryout and delivery,” said Adam Mills of the Kansas Restaurant and Hospitality Association (KRHA). “Restaurant owners and employees are pivoting quickly to find solutions. This guidance from the KDA is important in helping answer common questions and providing comfort during this time.”

**KDA COVID-19 and Food Safety FAQ (updated March 23, 2020)**

The Centers for Disease Control and Prevention (CDC), the Food and Drug Administration (FDA) and the U.S. Department of Agriculture (USDA) are not aware of any reports at this time that suggest COVID-19 can be transmitted by food or food packaging. Food businesses should be following employee health policies and instructing sick employees to stay home.

**What are the risks from takeout or drive-thru food?**

- Currently, there is no indication that takeout or drive-thru food 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.

### **What are the risks of food delivered to a 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.

### **Can a person get COVID-19 from touching food or packaging exposed to coronavirus?**

- Currently, there is no evidence of food or food packaging being associated with transmission of COVID-19.
- Like other viruses, it is possible that the virus can survive on surfaces or objects, so it is critical to follow safe food handling guidelines and wash your hands (and/or use hand sanitizer) after handling food packaging.

A PDF version of the guide is available at the KDA website:

<https://agriculture.ks.gov/docs/default-source/fsl--handouts/drive-thru-food-safety-guidance.pdf>

“We are coordinating with government agencies and health officials to keep the public and restaurant employees safe, while also helping restaurants weather this economic storm,” said Mills. “Our KRHA members are grateful to their fellow Kansans for their continued support. Working together, we will get through this.”

### **About the Kansas Restaurant and Hospitality Association (KRHA)**

Founded in 1929, the Kansas Restaurant and Hospitality Association (KRHA) is the leading business association for restaurants, hotels, motels, country clubs, private clubs and allied businesses in Kansas. The Association works to represent, educate and promote the rapidly growing industry of hospitality in Kansas. For more information about the KRHA, visit [KRHA.org](https://www.krha.org).

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