



# FOOD TRUCK SAFETY OPERATOR HEALTH, CLEANING AND SANITIZING PROTOCOL

## for Programming Parks & Public Spaces

- Program participants must check all employees for fevers as they arrive for their shifts
- Staff must thoroughly wash hands, keeping arms clean, following cleaning procedures with >20 seconds rinsed under warm water
- Program participants must offer online ordering and/or call ahead ordering to reduce pedestrian density
- To every extent possible, participants should utilize at least two windows or public interaction zones – one for ordering / payment and the other for order pickup
- Eliminate touchpoints by requiring online or credit cards payments only
- Eliminate touchpoints by removing all self-serve stations – i.e., condiments, beverage coolers, napkin dispensers, straw dispensers, flatware caddies, etc.

### PHYSICAL DISTANCING PROTOCOL

- Increase current spacing between food trucks and carts to at least 10'
- Expand hours of the program from 10am – 3pm to further manage and reduce capacity in the park
- Restrict entrances and exits with Safety Ambassadors to manage capacity and ensure 6' of physical distancing can be maintained
- Visitors to maintain six feet of separation while queuing with 6' spacing to be demonstrated with signage
- Encourage visitors to utilize online ordering or call ahead orders to reduce lines
- Deploy clear and readable signage that clearly states park rules and assists with the flow of visitors in and out of the space
- If necessary, convert ingress / egress to one-way pedestrian traffic

