



Guidance for Restaurants that Offer Raw and Bulk Foods

During this COVID-19 public health emergency, restrictions on the resale of bulk foods are being lifted and new temporary permissions made to:

- Provide service to communities
- Afford restaurants other financial and employment viability.

Restaurants can provide certain goods to consumers for purchase or donation. These products include:

- Household goods such as:
 - » Toilet paper
 - » Paper towels
- Cleaning supplies
- Food items such as:
 - » Non-perishable goods and unopened containers of milk and dairy products
 - » Unopened packaged cheeses
 - » Raw meats
 - » Seafood
 - » Fruits and vegetables
 - » Poultry
 - » Eggs

Restaurants may sell packaged raw meat and poultry to consumers, but not for resale. These goods must have proper labeling, handling and cooking instructions. Meat sold must be sourced from a USDA inspected supplier and may be repackaged. Do not vacuum seal repackaged meat unless you have a Hazard Analysis Critical Control



Restaurants may offer packaged USDA inspected raw meat and poultry for retail sale to consumers.

Point (HACCP) Plan in place and approved by your local environmental health department. Below is a link to wording for a safe handling label in English and Spanish:

<https://go.usa.gov/xvbdP>.

Some things to keep in mind:

- Be sure that customers can order over the phone, online or both. Have orders ready to avoid crowds. Make sure people can stay 6 feet apart or more during pick up.
- Food must come from an approved source.
- Products that require refrigeration must remain under temperature control ($\leq 41^{\circ}\text{F}$) until ready for pick up or delivery.
- The sale of bulk items (dry and refrigerated foods) must have complete and accurate labeling according to [Oregon Department of Agriculture guidelines](#).
- Sale and delivery of alcohol must meet requirements of both:
 - » Executive Order 20-12 and
 - » Oregon Liquor Control Commission.

Refer to <https://www.oregon.gov/olcc/LIC/Pages/index.aspx>.

Stay informed

[Centers for Disease Control and Prevention \(CDC\)](#)

[Oregon Health Authority \(OHA\)](#)

[211](#)

To find out more, go to healthoregon.org/coronavirus or call 211.

This FAQ is adapted from the Colorado Department of Public Health & Environment material.

Safe Handling Instructions

This product was prepared from inspected and passed meat and/or poultry. Some food products may contain bacteria that could cause illness if the product is mishandled or cooked improperly. For your protection, follow these safe handling instructions.



Keep refrigerated or frozen.
Thaw in refrigerator or microwave.



Keep raw meat and poultry separate from other foods.
Wash working surfaces (including cutting boards), utensils, and hands after touching raw meat or poultry.



Cook thoroughly.



Keep hot foods hot. Refrigerate leftovers immediately or discard.

