

## COVID- 19: Converting a Food Establishment into a Temporary Retail Shop

**STEP 1: Contact your Health Office for prior approval. Be prepared to provide, at minimum, a list of goods offered for sale, type of packaging, copies of labels and how food temperatures will be maintained.**



### Dry Goods and Whole Uncut Produce

No Additional Requirements -products are already commercially labeled.  
Whole Uncut Produce does not require labeling.



### Packaged Foods (Examples: Cold cuts and Cheeses, Prepared Meals, Candy, Raw Meats)

Labeling must include the following information:

- Name & Contact Information of establishment
- Common name of food
- List of Ingredients, in descending order by weight. Sub-ingredients must also be listed
- Weight or volume in package
- Use- by Date (if shelf life is less than 90 days)
- List common allergens

*See Sample Label Below*



*Mike's Bar & Grill*



### Packaged Raw Meat and Poultry

Safe Handling Instructions Required, in addition to the labeling described above.

**NOTE:** Vacuum packaging (ROP) requires a HACCP Plan – discuss requirements with your Health Office!!

*See Sample Label Below*



- ✓ DISCUSS applicable Governor's Requirements for Grocery Stores
- ✓ Provide method to maintain Food Temperatures during storage, display and transport (refrigeration, coolers, ice packs).
- ✓ Shopping at Restaurant Depot – maintain food temperatures during transport
- ✓ Packaging – leakproof packaging required.
- ✓ Schedule delivery at time person will be home to receive goods.

Note: Information contained on the form is minimum guidance only, Health Offices may have additional requirements.