Ulster County | Project Resilience

Guidelines for Restaurants

(updated 3/18/2020)

Project Resilience is a County-wide community partnership to bring food to those who cannot afford it or who cannot leave home during the COVID-19 outbreak. Ulster County is partnering with United Way and many other County organizations and businesses to mobilize food and services.

Through our Project Resilience partner, the United Way restaurants will be paid based on the number of meals they provide.

The County will submit an order to selected Restaurants and Food Service Providers on the day prior to pickup. The County will specify the number of meals needed and the price offered per meal.

After pickup, meals will be delivered to Local Distribution Centers by County staff.

These guidelines are recommendations that can be adjusted upon discussion with County of Ulster staff.

Questions? Please contact us at projectresilience@co.ulster.ny.us

Exposure Standards

- Follow NYS Department of Health/Agriculture & Markets Interim Guidance for Cleaning and Disinfection of Food Manufacturing Facilities or Food Retail Stores.
- Employees shall adhere to protective guidelines to reduce risk of exposure & transmission
- No employees with symptoms or an elevated temperature should produce food
- The County will work to assist with providing additional masks, gloves, food service containers as able.

Food Safety

- Restaurant or Food Provider must be permitted to operate an Ulster County Food Service Establishment and follow NYS Department of Health <u>guidance for Food Service Establishments</u>.
- Follow all food handling, preparation, and storage requirements
- ***All meals should be refrigerated prior to pickup to be transported cold. However, hot meals may be allowed on a case-by-case basis. ***

Meal Standards

Meals should consist of a full-sized dinner portion with 1-2 side dishes packaged in a single container (to the maximum extent possible). Desserts are optional. Beverages are not required.

RECOMMENDED MENU PORTIONS Meat or alternate Vegetables Fruit Enriched or whole grain product

3 oz. cooked edible protein Two ½ cup servings One ½ cup or equivalent 1-2 servings

Packaging and Labeling

- All meals shall be packaged individually.
- All meals shall be provided to the delivery driver with a list that includes the number of meals and the contents of the meals. This list may be handwritten.
- To the greatest extent possible, the meals shall be provided in environmentally safe packaging.

Payment

Delivery will be verified upon pickup by Ulster County staff. Project Resilience will communicate order completion to the United Way of Ulster County who will initiate payment directly to the provider.