

Restaurant Delivery Safety

Many restaurants offer meal delivery and curbside pick-up, which is why it's essential to manage related employee safety exposures. The following measures should be considered when offering delivery/pick-up options.

Delivery Driver Safety

When tasking an employee with meal delivery, the following controls should be applied:

- Verify the employee has a valid driver's license
- Confirm that the vehicle is in good working order — check turn signals, brake lights, headlights and mirrors
- Confirm current auto insurance policy in force
- Provide defensive driving [instruction](#)
- Establish a hands-free driving [policy](#)
- Develop a protocol to ensure drivers return safely from their assigned deliveries
- The employee should:
 - Enter GPS directions before beginning each route
 - Secure delivery items in the vehicle
 - Practice social distancing when handing off order
 - Do not exchange or carry large sums of cash
 - Practice good hygiene before and after each delivery (hand washing and use of hand sanitizer)

Curbside Pick-up

To keep your employees safe while delivering orders to vehicles outside your building, implement the following [OSHA](#) guidelines:

- Use online monetary transactions to prevent handling cash or credit cards
- Consider having staff wear a reflective vest for visibility
- Prohibit running
- Reserve parking spaces near the front door for curbside pick-up only
- Use a cart to reduce lifting exposure
- Avoid direct hand-off, when possible
- Display a door or sidewalk sign with instructions for pick-up and hours of operation
- Practice social distancing by maintaining six feet between co-workers and customers
- Allow workers to wear masks over their nose and mouth to prevent them from spreading the virus
- Practice good hygiene before and after each transaction