

America's restaurant and foodservice industry is home to **15.6 MILLION TRAINED AND SKILLED EMPLOYEES.**

Experts agree, **DINERS CAN BE CONFIDENT** that when they go to a restaurant, their food is prepared safely, served by a trained employee, and in compliance with strict health department guidelines.

“There's no indication, health officials say, that the coronavirus can be transmitted on food. Wen notes that the virus does not appear to be orally transmitted. Rather, it is a respiratory illness spread through droplets — from a person's sneeze, for example — that are then transmitted through the nostrils or eyes of someone else.

“That means you're not any more at risk in a restaurant than in other public places, such as on public transit or in retail stores. ‘In fact, there may be less risk, because the risk is the number of people you are in contact with and in close proximity to,’ Wen says. ‘The number of people who come into close proximity to you on a crowded bus is far more.’”

— Leana Wen, MD, MSc, Visiting Professor, Health Policy and Management, Milken Institute School of Public Health, George Washington University, The Washington Post, March 10, 2020

“Currently there is no evidence to support transmission of COVID-19 associated with food.”

— Centers for Disease Control and Prevention, CDC.gov, March 12, 2020

“Coronavirus is a respiratory illness spread through droplets, from a cough or sneeze, to someone else's nose or eyes. There's no evidence that the illness is transmitted through food.”

— Attributed to Craig Hedberg, PhD, Professor, Division of Environmental Health Sciences, University of Minnesota, USA Today, March 11, 2020

“There may be a threat to the restaurant industry but in reality, they are the safest places other than your own kitchen.”

— Stephan Logan, M.Sc., Indigo Instruments, Modern Restaurant Management, March 10, 2020

We urge all diners to adhere to the guidelines in place by the CDC and their state and local health officials. • Revised 3/16/2020