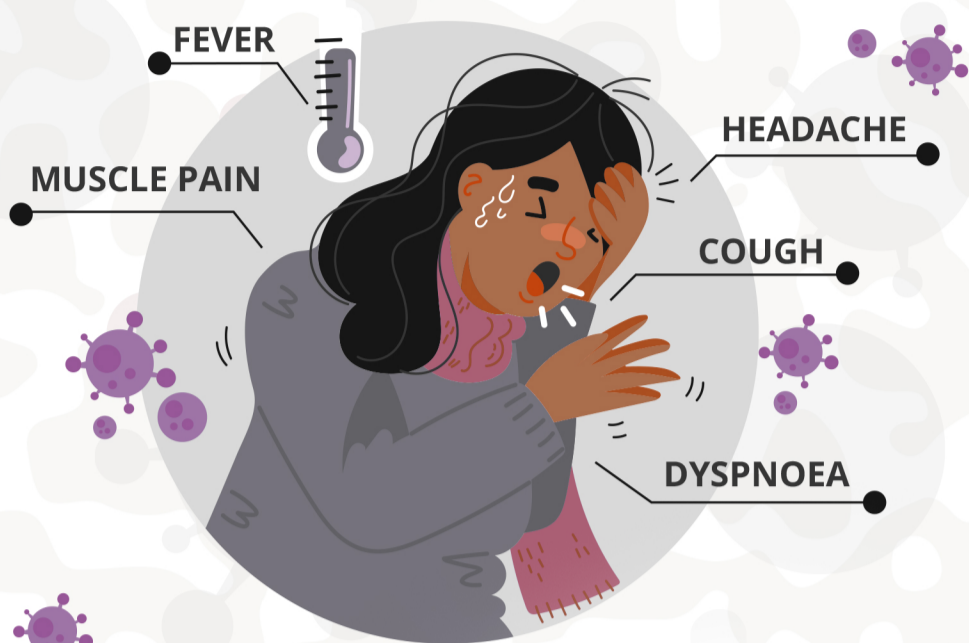


# COVID-19 AND FOOD SAFETY GUIDANCE FOR FOOD BUSINESSES



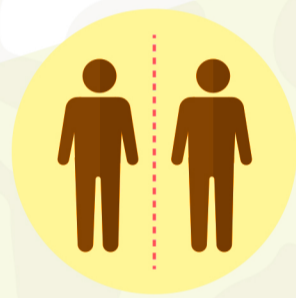
## Food workers & COVID-19 symptoms

Stay at home with any symptoms of  
Fever  
Coughing  
Problems with breathing  
Loss of taste and/or smell



## Physical distance in the workplace

Physical distancing is very important to help slow the spread of COVID-19. Guidelines are to maintain at least 1,5 metre (3 feet) between fellow workers.



## Good staff hygiene practices

Proper hand hygiene – washing with soap and water for at least 20 seconds  
Frequent use of alcohol-based hand sanitizers;

Good respiratory hygiene (cough and sneeze in the elbow; dispose of tissues and wash hands)

Frequent cleaning/disinfection of work surfaces and touch points such as door handles

Avoiding close contact with anyone showing symptoms of respiratory illness such as coughing and sneezing.



## Retailer workers

Follow good personal hygiene practices  
Frequent handwashing  
Use of hand sanitizers  
Use of protective clothing  
Good respiratory hygiene (cough and sneeze in the elbow; dispose of tissues and wash hands)



## Transport and delivery of food ingredients and food products

Delivery staff should adhere to the hygiene measures including clean protective clothing

Delivery staff should adhere to physical distancing

Use disposal containers where possible, for re-usable containers sanitise them thoroughly

Clean surfaces after they have been touched

## Open food display in retail premises

Although some consumers perceive there is a risk of COVID-19 infection resulting from open food displays, there is currently no scientific evidence suggesting that food is associated with transmission of the COVID-19 virus.

Both customers and staff should strictly observe good personal hygiene practices at all times around open food areas.



## Retail premises

Regulate the numbers of customers who enter the retail store to avoid overcrowding

Place signs at entry points to request customers not to enter the shop if they are unwell or have COVID-19 symptoms

Manage queue control consistent with physical distancing advice both inside and outside stores

Provide hand sanitizers, spray disinfectants, and disposable paper towels at store entry points

Use floor markings inside the retail store to facilitate compliance with the physical distancing, particularly in the most crowded areas, such as serving counters and tills

Introduce plexiglass barriers at tills and counters as an additional level of protection for staff

Encourage the use of contactless payments

Minimise the risk of transmission by identifying high touch points in the retail premises and ensuring these are cleaned and disinfected regularly. Examples of high touch points are shopping trolleys, door handles, and weighing scales for customer use

Provide wipes (or other forms of sanitisation) for customers to clean the handles of shopping trolleys and baskets; or assign staff to disinfect handles of shopping trolleys after each use

Wash and frequent sanitize items such as ladles, tongs, and condiment holders  
Keep doors open where possible to minimise contact