

Australia is monitoring an outbreak of respiratory illness caused by novel coronavirus (COVID-19). On 23 March 2020, the Australian Government implemented restrictions on non-essential gatherings which impact the food service industry, limiting these businesses to the provision of takeaway food only.

Suitability of Premises

If you intend to modify your business' food preparation activities, you must consider the suitability of your food preparation areas for these modified activities. Facilities must be adequate for the activities undertaken and for the production of safe and suitable food. Home-based businesses are reminded that residential kitchens are **not** suitable for preparation of high-risk foods.

Customer Pick-up

- Remove chairs from customer areas.
The business must ensure that customers do not eat at the premises.
- Clean and disinfect customer pick-up areas regularly, focusing on high touch areas (e.g. door handles, service counters, eftpos keypad).
- Implement social distancing (1.5m) requirements in customer pick-up areas (e.g. floor marks for queuing customers).
- Encourage cashless transactions where possible.

Delivery

- Delivery vehicles must be clean and well-maintained.
- Food must be transported protected from contamination (e.g. enclosed bag, container, package) and under temperature control where relevant.
- No pets, passengers, or smoking permitted in the delivery vehicle.
- Delivery staff should carry and use a hand sanitiser whenever their hands may be a source of contamination and hand washing facilities are not readily available (e.g. while undertaking a delivery).

Packaging and Utensils

- Single use, food-grade packaging and utensils must be used.
- These items must be stored and delivered in a manner in which they are protected from contamination.

- Food businesses should not accept reusable containers or mugs from customers at this time.

Hand Hygiene

Handwashing is one of the primary mechanisms for reducing the spread of infectious disease.

- Food handlers must continue to wash their hands in accordance with requirements outlined in Food Safety Standard 3.2.2 Clause 15. Please note that hand sanitiser is **not** a substitute for hand washing in these instances.
- All staff should also be mindful of washing their hands to prevent spread of contamination on shared surfaces, e.g.
 - After cleaning/disinfecting
 - After interacting with customers
 - After handling money/eftpos
 - After touching shared high-touch surfaces (e.g. phones, handles)
- Hand sanitiser may be appropriate for staff who are not handling food **if** their hands are not visibly soiled (e.g. staff who only handle money).
- Consider glove use as an additional precaution. Note: food handlers must also wash their hands prior to and after wearing gloves, as well as between glove changes.
- Refer to the SA Health website for more information on hand hygiene.

Minimising COVID-19 Spread

Staff who have suspected symptoms of respiratory illness should **avoid food preparation activities and seek medical advice.**

The business should implement social distancing of staff (1.5m) and ensure that all staff understand and apply these measures.

The business should regularly clean and disinfect high-touch shared surfaces throughout the premises (e.g. handles, phones, pens, staff break tables).