

**FOOD SAFETY TIPS  
COVID-19****ADVICE EFFECTIVE AS OF 27 MARCH 2020 - SUBJECT TO CHANGE**

The Shire recognises that this is a trying and constantly evolving time for food businesses and our community. The Shire is taking this opportunity to provide food businesses with information to assist through the challenges presented by COVID-19.

**CAN COVID-19 BE PASSED ON THROUGH FOOD?**

There is currently no evidence to suggest that COVID-19 is passed on through food. The main avenue of transmission is from close contact with infected persons.

The advice to food businesses and their customers is to maintain good hygiene practices, maintain social distancing and to wash your hands regularly.

**HOW IS COVID-19 PASSED ON?**

The virus is commonly passed:

- directly, through contact with an infected person's body fluids (for example, droplets from coughing or sneezing)
- indirectly, through contact with surfaces that an infected person has coughed or sneezed on

Current information suggests that the virus has the potential to survive up to 72 hours (3 days) on hard surfaces, depending on the material. Simple household disinfectants can kill it.

**WHAT CAN FOOD WORKERS DO TO PREVENT THE SPREAD OF COVID-19?**

Staff should not work if they have any of the symptoms of COVID-19.

Staff should always practice good personal hygiene practices. These include:

- proper hand hygiene
- safe food practices
- avoiding close contact with anyone showing symptoms of respiratory illness such as coughing and sneezing
- social distancing

**IS HANDWASHING IMPORTANT?**

Yes, handwashing is extremely important. Food workers must wash hands:

- before starting work
- after coughing, sneezing or blowing nose
- before handling cooked or ready-to-eat food
- after handling or preparing raw food
- after handling waste
- after cleaning duties
- after using the toilet
- after eating, drinking or smoking
- after handling money
- generally, on a regular basis

## DO FOOD WORKERS NEED TO WEAR GLOVES?

No. It is acceptable to prepare and handle food with bare hands provided proper hand washing procedures are in place and are being exercised.

- Gloves may be used by food workers, but they must ensure that the gloves are changed frequently
- Hands are to be washed before putting gloves on, between glove changes and when gloves are removed.
- Contaminated gloves can spread germs to your hands when removing the gloves.
- Gloves must be changed after carrying out non-food related activities such as opening/closing doors by hand, emptying bins, handling money, etc.

Should you have problems ordering soap or sanitiser, please contact the Shire to discuss alternatives.

## WHAT EXTRA MEASURES CAN FOOD BUSINESS TAKE?

Social distancing should be implemented to help slow the spread of COVID-19. Maintain a distance of 1.5 metres between people and reduce the level of close social interaction.

Food businesses offering takeaway and home delivery services should implement ways to reduce risk. Here are a few examples:

- Limit the number of people who can come into your food business at any one time. Especially if space is limited at the entrance of your shop.
- Use spacing measures (e.g. floor markers) at tills or queues, if possible.
- Have signage on the door informing the number of people allowed in at any one time.
- Home deliveries: take food to the door and remove from hot bag/esky so no there is no contact with the public.
- Use an app or smartphone for delivery details and transactions
- Use the 'old-fashioned way' by leaving a note on the door that shows where to drop off deliveries.
- Minimise cash handling where possible and encourage contactless payment.

## GENERAL

- Where possible supply hand sanitisers.
- Touch points e.g. EFTPOS keypads, door handles etc. should be cleaned more frequently.
- Keep doors open where possible to minimise contact.
- Keep delivery vehicles clean.
- Keep hot bags, eskies and ice bricks clean and sanitised.
- Ensure food is delivered promptly and within correct temperatures to ensure food safety.
- Avoid leaving chairs in the waiting area as these will need to be cleaned and sanitised regularly.

The public can stay up to date on COVID-19 via the Department of Health website at [www.health.gov.au](http://www.health.gov.au) or HealthyWA website at [www.healthywa.wa.gov](http://www.healthywa.wa.gov).

The Shire of Mundaring appreciates your commitment and the support your business is offering the community during this difficult time. Should you need any assistance, please do not hesitate to contact the Shire of Mundaring Health Services on 9290 6742.

***We are all in this together so let's do what we need to stop  
the spread and keep the community safe***