**FOOD SAFETY AND COVID-19**

COVID-19 is spread:
- from person to person via by respiratory droplets produced by **sneezing and coughing**
- by contact with respiratory droplets left on **high touch surfaces**

COVID-19 is **NOT** a food borne illness.

**Food handlers**

- Ensure proper hand hygiene
- At least 20s
- Wear and frequently change gloves
- Practice proper cough and sneeze etiquette
- Wear face masks

**Food Preparation**

While food is not known to spread the COVID-19 virus, the virus can land and survive on food and its packaging for some time.

- Space out workstations to keep workers apart.
- Practice social distancing while working as much as possible.
- 2 metres (6 feet)
Food Preparation

- Clean and sanitise workstations often
- Wash hands carefully and frequently
- Gloves, hairnets, and masks should be worn and changed frequently
- Wash, prepare and cook foods thoroughly

Cleaning and Sanitation

- Frequently clean **high-touch surfaces** with water and detergent. Apply commonly used disinfectants (e.g. properly diluted bleach).
- Equipment, laundry, utensils, and waste should be managed properly.

All customers must wash hands before entering.
Take out, deliver and curb-side pick up ONLY!
No mask No service

Practice social distancing. Stay 6 feet (2 metres) apart!

To view the full guidance document on Food Safety during the COVID-19 Pandemic, click here.

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