

# The Food Safety Company

## The World Health Organization (WHO) advise people to:

- Wash hands regularly.
- Cover your mouth and nose when coughing and sneezing.
- Avoid close contact with anyone showing symptoms of respiratory illness, such as coughing and sneezing.
- If you have suspected symptoms of respiratory illness you should avoid preparing food for other people and seek medical attention.

## The Food Safety Company instructs all management to adhere to the below points:

- Restrict/reduce unnecessary self-serve stations where customers help themselves using shared utensils i.e. remove whole bread/loaves on buffets and offer pre-sliced bread – introduce pre-portioned bought in yoghurt to replaced self-help breakfast/muesli stations.
- Cover **ALL** unwrapped food using clear plastic lids or film.
- Introduce additional restaurant/canteen surface and utensil cleaning – during (every 30 mins) and after each service. Assign clean teams. Identify common touch areas – menus, door handles, bannisters, handrails, chair backs etc.
- Close/restrict access to all drinking water bottle refill fountains throughout client facilities. Discuss with client temporarily introducing plastic bottled water.
- Communication about changes and why to end users – digital signage, paper signage throughout restaurants & canteens.
- Training & communication with food service employees. If you have an employee with a cough, a cold, or a sneeze, you should immediately ask them to wear a face mask and assess if medical attention is needed.
- Clean & disinfect menu's frequently using sanitizer/fresh menu's to be printed regularly.
- Practice distance table spacing of at least 1 metre apart in restaurants/canteens
- Implement measures to reduce high traffic volumes such as assigning different lunch break slots to departments, stagger break times etc. Social distancing is very important.