

Guidance on Staff Canteens in Pharmaceutical Operations

- It is requirement that both the Caterer and the Pharmaceutical Company must complete a risk assessment.
- In the staff canteen, social distancing should be implemented to help slow the spread of COVID-19. Space out tables and chairs in the canteen so they are 2 meters apart.
- Use spacing measures, e.g. floor markers, at tills or queues, if possible.
- Limit the number of people who come into the canteen at any one time, by scheduling breaks.
- All contactless payments to ensure food workers do not handle money or touch the keypad on the card machine.
- Any open areas in the canteen, such as tea/coffee self-service, should be restricted.
- Drinking water taps should also be restricted or else a policy should be put in place for sanitising the taps.
- Common or shared equipment, and hand contact points like fridges, microwaves, milk dispensers etc. should be restricted or else they should be sanitized more frequently.
- Sterilization of ware, cutlery and glasses is imperative. Utensils after use go straight into dishwasher. Ensure the rinse cycle of the dishwasher is 82 °C, or too hot to handle after the cycle. If you do not have a dishwasher, use boiling water to sanitize or use disposable ware.
- Staff in the canteen need to wash and sanitize all tables and chairs after each timed break.
- Frequent handwashing is very important for canteen staff.
- Canteen staff should limit contact to other staff members.
- Very strict zoning of colour-coded cleaning equipment to reduce transfer.
- Staff personal protective equipment (PPE) and uniforms must be washed at 82 °C, or with a disinfectant in the wash if it safe for the premises and the user.

Advice and support is available from **THE FOOD SAFETY COMPANY** at **021 4355917**.

The Food Safety Company

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