

## FOOD SAFETY TIPS FOR FOOD BUSINESSES

<b>Can COVID-19 pass on through food?</b>	There is no evidence to suggest that COVID-19 is passed on through food. The main risk of transmission is from close contact with infected people. The advice to food businesses and consumers is to maintain good hygiene practices and to wash your hands regularly.
<b>How does the Virus COVID-19 Spread?</b>	<ul style="list-style-type: none"> <li>• Coronavirus Disease 2019 (COVID-19) take approximately 2 to 14 days (median 5 days) for an infected person to show symptoms.</li> <li>• The virus spread from person-to-person - happens most frequently among close contacts; and</li> <li>• Transmission of coronavirus occurs much more commonly through respiratory droplets (from cough or sneeze – like the flu)</li> </ul>
<b>What can food workers do to prevent the spread of covid-19?</b>	<p>Staff should not work if they have any of the symptoms of COVID-19. Should an infected worker handle food it is possible that they could introduce virus onto surfaces within the food business, by coughing and sneezing, or through hand contact. Staff should always practice good personal hygiene.</p> <p>Food Businesses and food handlers (Staff) must follow below given measures while delivering food and/or take-away:</p> <ul style="list-style-type: none"> <li>• Personal &amp; Hand Hygiene</li> <li>• Social Distancing</li> <li>• Environmental Cleaning &amp; Disinfection</li> </ul> <p>For more details regarding the above, please refer to the following links:  <a href="#">How to wash hands poster (PDF 1MB)</a>  <a href="#">Protect yourself and others poster (PDF 882KB)</a>  <a href="#">Stop the spread poster (PDF 848KB)</a>  <a href="#">Social Distancing Guidance</a>  <a href="#">COVID-19: cleaning in non-healthcare settings</a>  <a href="#">COVID-19 Environmental Cleaning for Workplaces</a></p>
<b>Is handwashing important?</b>	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.

Avoid handling money and encourage the use of contactless payments. If staff handle money, it is important to wash their hands appropriately or use hand sanitizer.

### Specific Measure for Takeaway and Home Deliveries

Under the *Food Act 2008* and the *Food Standards Code*:

- Maintain cleanliness and hygienic conditions of delivery car/vehicle which includes no pet(s) allowed;
- Use of food grade containers;
- High-risk foods must be delivered either under temperature control or *2/4 hour* rule documented to ensure food is safe for consumption; and
- Recommend – labelling of food takeaway containers to include name of food business, ingredients, date and time of packaged food.

**For more information, you may like to visit –**

**WA Health:** [https://ww2.health.wa.gov.au/Articles/A\\_E/Coronavirus](https://ww2.health.wa.gov.au/Articles/A_E/Coronavirus)

**Department of Health** <https://www.health.gov.au/news/health-alerts/novel-coronavirus-2019-ncov-health-alert>