Protecting your Food Business from Coronavirus

Food Business Strategy Document

Food is one of the most essential commodities, FBOs thus cannot stop functioning. Ensuring safety of the workers as well as the food products extremely imperative. Here’s why we have developed this Strategy document to help Food Businesses

Implement FSMS/HACCP Principles

- Have the FSMS & HACCP systems in place
- Review new interventions with food safety in mind
- In absence of FSMS/ HACCP systems:
  1. Appoint a responsible person
  2. Liaise with food safety authorities for advice

Transmission Risk

Food
Food Packaging Material
Respiratory Droplets
Fomites

Highly Unlikely

Transmission Factors


#Wecare

info@envirocare.co.in  http://envirocare.co.in/
Mitigation Strategies in Food Businesses

1. Reinforce Personal Hygiene Practices
   - Sanitizers are effective but do not replace handwashing

2. Provide refresher training on GHP
   - Ask staff to follow Respiratory hygiene
   - Limit staff working simultaneously at work station

3. Provide PPEs
   - Ask staff to change gloves frequently & wash hands
   - Introduce physical distancing
   - Staggering workbenches on either side of processing line

4. Promote frequent handwashing


#Wecare

info@envirocare.co.in  http://envirocare.co.in/
COVID-19 Management

Reporting & Pre-Requisites

Staff must report if showing signs of COVID-19 & WHO recommends that such staff should stay at home.

- Provision of written guidance on reporting symptoms
- Staff must be aware of COVID-19 symptoms
- Staff to be trained on preventing spread of COVID-19
- A procedure to allow staff to report illness by telephone
- Staff must be informed about how to contact medical professionals
- Provision for isolation of staff in case depicting symptoms during work
- Return to work policy should be available
- Identification of close contacts with infected personnel
- Have a policy in place for intimation of close contacts & for quarantine

Isolate the affected employee from others

Make provision to remove unwell employees from premises

Employee must report the case as per National norms

The affected employee should sneeze or cough into a tissue

Dedicate a separate washroom for affected employee

Disinfect all surfaces & objects that the employee had come in contact with

All staff to carry out frequent handwashing for atleast 20 secs

Quarantine all those who came in direct contact with the employee for 14 days

A confirmed case to be released after 2 negative PCR tests, 24 hours apart/ 14 days isolation after symptoms resolve as per WHO


#Wecare

info@envirocare.co.in http://envirocare.co.in/
Staff Canteens: Measures

WASH YOUR HANDS

1. Water and Soap
2. Palm to Palm
3. Between Fingers
4. Focus on Thumbs
5. Back of Hands
6. Focus on Wrists

Visible Display of Hand hygiene notice for staff

Display visible notices on physical distancing

Proper sanitation & cleaning programs in kitchen & seating area

Availability of Soap & Hand Sanitizers

Isolated Seating arrangement such that 1 m distance is kept

Limit no. of people at one time


#Wecare
Transport & Delivery Mechanism Controls

- Transportation & delivery of food ingredients & products is a critical facet of the food supply chain.
- Measures to ensure safety at this level crucial

Don’t allow the driver & other delivery staff to enter food premises

Supply drivers with hand sanitizer, disinfectant & paper towel

Disposable boxes & containers to be used for deliveries

In case reusable containers, proper hygiene & sanitation protocol to be followed

Drivers & handlers need to be aware of risk involved in contact transmission

Frequently touched surfaces such as door handles, mobiles & steering wheel to be disinfected

Awareness about physical distancing & frequent handwashing critical

Separate food from other goods


#Wecare

info@envirocare.co.in http://envirocare.co.in/
Retail Market: Ensuring Safety

- Retail industry faces greatest challenge in maintaining highest form of hygiene
- Maintaining physical distancing while catering to large number of customers
- Protecting their staff & ensuring supply of food

Employers to stress on good personal hygiene & frequent handwashing

Promote Respiratory hygiene

Promote contactless transactions

Limit no. of customers & provide sanitizers in & out of premises

Frequent announcements in premises to maintain physical distancing

Use of plexiglass barriers to protect staff

Store bakery products in plexiglass containers & serve using tongs

Identify high touch points & disinfect and clean regularly

Carry out floor markings to ensure physical distancing

Assign staff to clean & disinfect trolleys & baskets or provide wipes to customers

Frequent cleaning & thorough sanitization of utensils & all frequent touch surfaces


#Wecare