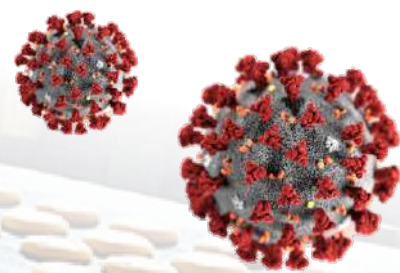




Protecting your Food Business from Coronavirus



Food Business Strategy Document

Food is one of the most essential commodity, 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



Maintain food supply chain



Ensure 24/7 availability of food



Ensure safety & health of employees

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

Highly Unlikely



Respiratory Droplets



Fomites

Transmission Factors

Reference: WHO Interim guidance: Covid-19 & food safety, Guidance for food businesses dated 07.04.2020

#Wecare





Mitigation Strategies in Food Businesses



Reinforce Personal Hygiene Practices



Provide refresher training on GHP



Provide PPEs



Promote frequent handwashing



Sanitizers are effective but do not replace handwashing



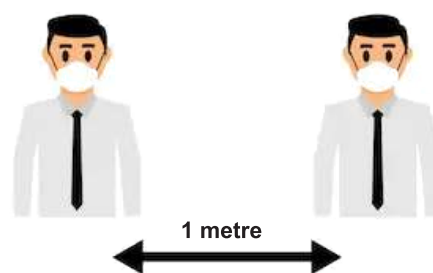
Ask staff to follow Respiratory hygiene



Ask staff to change gloves frequently & wash hands



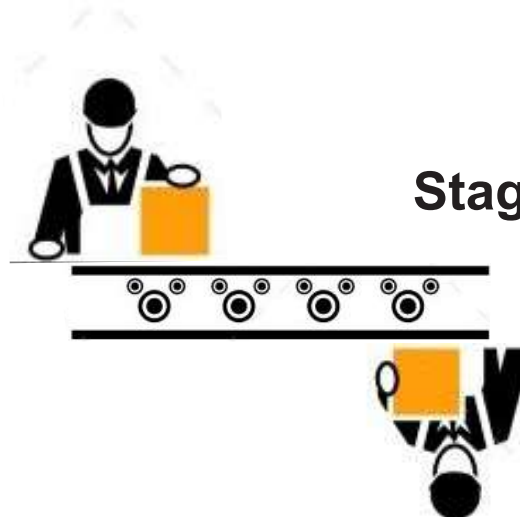
Implement stringent & frequent sanitation at various levels of manufacturing



Introduce physical distancing



Limit staff working simultaneously at work station



Staggering workbenches on either side of processing line





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

Reference: WHO Interim guidance: Covid-19 & food safety, Guidance for food businesses dated 07.04.2020

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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

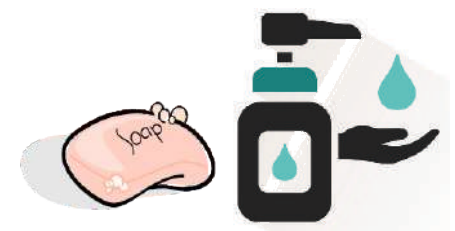
Visible Display of Hand hygiene notice for staff



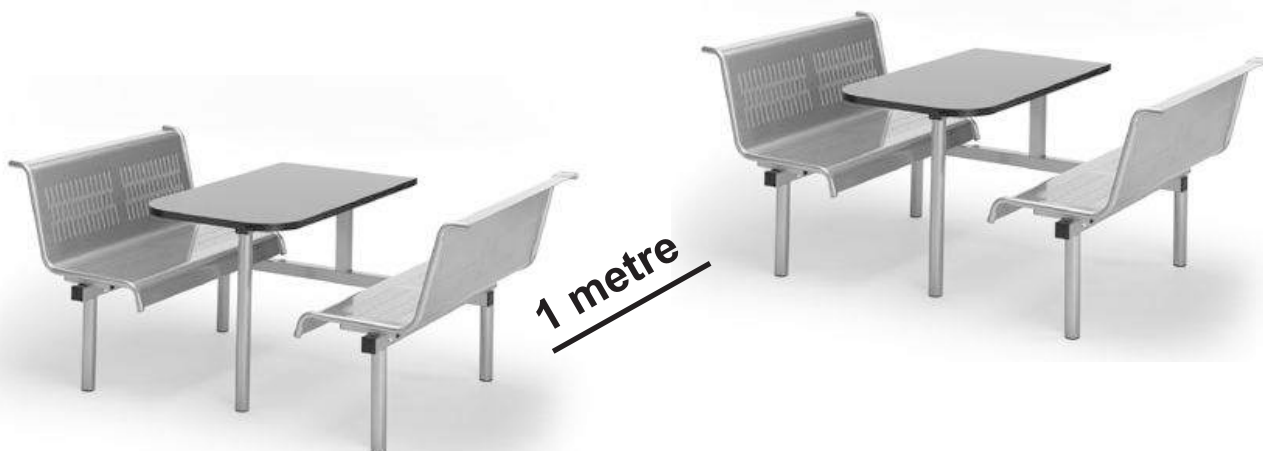
Display visible notices on physical distancing



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



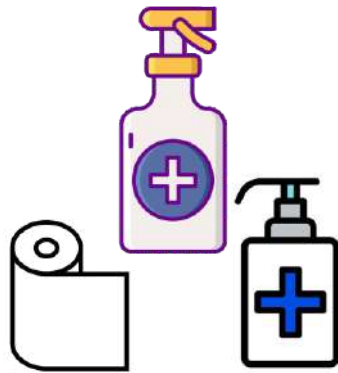


Transport & Delivery Mechanism Controls

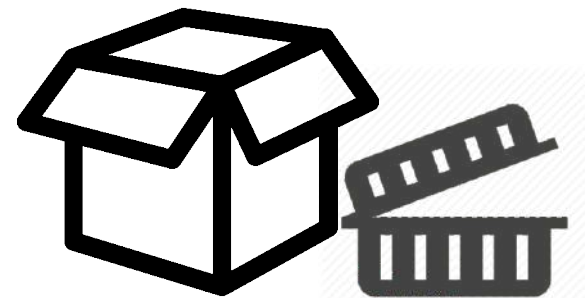
- Transportation & delivery of food ingredients & products is a critical facet of the food supply chain.
- Measures to ensure safety at this level crucial



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



Supply drivers with hand sanitizer, disinfectant & paper towel



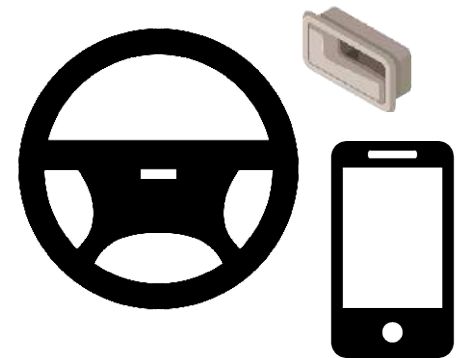
Disposable boxes & containers to be used for deliveries



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





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



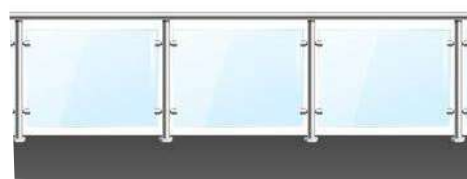
Promote contactless transactions



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



Frequent announcements in premises to maintain physical distancing



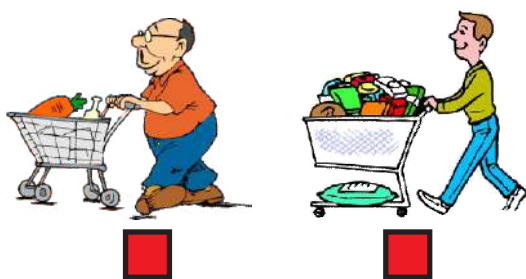
Use of plexiglass barriers to protect staff



Store bakery products in pexiglass 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