



- MEDIA RELEASE

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Remember COVID safe Food handling and hygiene

There are some areas of food service that increase the risk of transmission of COVID-19 and it is important to remember to maintain good hygiene practices and follow physical distancing principles. With the impending increase of visitors to the island, they will be expecting to see these practices in local restaurants and cafés.

Good practices include:

- Provide hand washing facilities and/or an appropriate alcohol-based hand sanitiser for staff and patrons
- Separate food order and collection points to minimise contact
- Ensure social distancing by placing floor or wall markings or signs to identify 1.5 metres distance between people for queues and waiting areas
- Where practical, restrict service to table service only, to reduce the movement of patrons and the number of surfaces touched
- Remove any serve-yourself, buffet-style food service areas and communal water stations or condiments
- Stagger seating times and manage the duration of sittings to control the flow of patrons
- Reduce the sharing of serving equipment and tools
- Clean frequently touched areas and surfaces at least hourly with detergent or disinfectant (including shared equipment and tools, EFTPOS equipment, tables, counter tops and sinks).
- Surfaces used by patrons, such as tables, should also be cleaned between patrons
- Consult with workers on COVID-19 measures in the workplace and provide workers with adequate information and education, including changes to work tasks and practices and
- appropriate cleaning and disinfection practices at work
- Put signs and posters up to remind workers and others of the risk of COVID-19
- Encourage the use of contactless payments instead of using and handling cash; and
- Maintaining a visitor register, detailing customer's names and contact phone number, so that contact tracing can be undertaken quickly should there be a positive case of COVID-19 identified.

Guidance is available online to assist in preparing COVID safe plans at:

COVID-19 awareness for food service training

<https://www.foodauthority.nsw.gov.au/covid-19-awareness-food-service-training>

COVID Safe for Dining In

<https://tafeqld.edu.au/covid-safe>

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