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COVID-19 INFORMATION FOR BUSINESSES, SERVICE GROUPSAND OTHERS PROVIDING FOOD SERVICE

Everyone involved in food service has a responsibility to understand how they contribute towards community-wide efforts to prevent the spread of coronavirus.

Although there is no current evidence of food itself being a significant transmission pathway of coronavirus, there are some areas of food service that may increase the risk. These are:

- Close contact between people, both patrons and staff, which increases the risk of contact with droplets from an infected person's cough or sneeze
- Touching contaminated objects or surfaces (like serving utensils, plates, cups etc), and then touching your mouth or face.

The best way to prevent the spread of coronavirus (COVID-19) and protect your business, staff and customers is through maintaining good hygiene practices and following physical distancing principles.

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.

Every jurisdiction has its own set of re-opening rules and guidelines to support businesses and community and sporting groups. For further information on the tips provided above, see the Qld Government's comprehensive checklist available at:
https://www.covid19.qld.gov.au/__data/assets/pdf_file/0020/127235/COVID-Safe-Checklist-RestCafes.pdf

Detective Sergeant David Perry
IMT Incident Controller