

## Advice for re-opening your food businesses after Covid-19 restrictions

This guide is provided to enable you to reopen your food business safely and to meet public safety concerns in regard to COVID -19. If you would like an Environmental Health Officer to check and validate your reopened venue please contact us (see below).

There is currently no evidence that COVID-19 is transmitted through food. No extra precautions need to be made in preparing food than isn't normally required under the Food Act 2008. Refer to [FSANZ Food Safety COVID-19 information](#)

COVID-19 is spread by person-to-person through coughing, sneezing, touching contaminated surfaces and close contact with infected individuals. Consideration therefore needs to be given to managing the staff and public risk.

As a food business you need to remain vigilant. We recommend you give consideration to the following

### 1. Personal Hygiene

- It is important your staff do not work if they are sick. Check in with staff whenever they come to work as to their health. Refer to [Covid-19-identifying-the-symptoms](#)
- Washing their hands or using a hand sanitiser. This should be done regularly and correctly. Refer to [Hand washing poster](#)
- Introduce practices that encourage minimal contact e.g. not handling money

### 2. Social distancing within your venue

- Set maximum numbers to ensure social distancing measures can be managed within your venue. Contact us if you need clarification. (see below)
- Display distancing posters and/or use floor markers where people need to queue
- Ensure social distancing amongst your staff during break times
- If social distancing between the public and your staff is not possible for example at servery counters, physical Perspex barriers may be installed

### 3. Provide and promote hand sanitiser for patrons to use on entering your facility.

### 4. Display symptom reminder for patrons. Maybe on entry door.

### 5. Cleaning of food premises

Please note normal food safety cleaning procedures for your food business, using detergents and food grade sanitisers, should continue unchanged.

It is important however to **increase** cleaning frequency of common contacted surfaces such as door handles, taps and shared amenities.

- Identify the areas and surfaces that are touched or accessed by the public and establish procedures to adequately clean these surfaces as they may present a potential risk to COVID-19 transmission.
- Create a revised cleaning schedule to ensure all areas are cleaned.
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Please note, all food businesses are required to mitigate the risks of COVID-19. The requirements for the safe operation of your premises are outlined below:

Complete a [COVID Safety Plan](https://www.wa.gov.au/sites/default/files/2020-05/COVID-19_Safety-Plan-Food-Businesses.pdf) [https://www.wa.gov.au/sites/default/files/2020-05/COVID-19\\_Safety-Plan-Food-Businesses.pdf](https://www.wa.gov.au/sites/default/files/2020-05/COVID-19_Safety-Plan-Food-Businesses.pdf) prior to re-opening or expanding beyond takeaway. The [COVID Safety Guidelines](https://www.wa.gov.au/sites/default/files/2020-05/COVID-Safety-Guidelines-Food-Businesses-May-2020_0.pdf) [https://www.wa.gov.au/sites/default/files/2020-05/COVID-Safety-Guidelines-Food-Businesses-May-2020\\_0.pdf](https://www.wa.gov.au/sites/default/files/2020-05/COVID-Safety-Guidelines-Food-Businesses-May-2020_0.pdf) will assist you with completing the plan.

Display a COVID Safety Plan certificate in a visible location on the premises – the following should be included in the plan:

- Maintain a strict limit of a minimum of 4 square metres per person.
- Ensure a maximum of 20 dine-in patrons per venue (excluding staff).
- Maintain hygiene and frequent cleaning
- Maintain attendance records of patrons for contact tracing
- Carefully manage waiting areas to ensure social distancing.

### Hospitality Hygiene Training

- Ensure staff have completed the **AHA Hospitality & Tourism COVID-19 Hygiene Course** <https://hospitalityhygiene.com/> before returning to work. [Note – Tier 1 course for all staff on duty, Tier 2 is also required for the manager, sole proprietor, supervisor and the like; one person with Tier 2 (must also have Tier 1) must be on duty the whole time the food business is in operation, a certificate as issued after completion of course must be made available to an Authorised Officer such as a Police Officer]
- Maintain attendance records of patrons for the purposes of contact tracing (not including takeaway services). [at least their name and phone number so they can be contacted in the event of, or suspicion of contact with a suspected or confirmed CoVid-19 case to assist with contact tracing and testing]
- Carefully manage waiting areas to ensure social distancing. [1.5 metres separation]

### Alcohol

Alcohol can only be served with food and consumed at a table (not bar or counter service). More information for [licensed venues](https://www.dlgsc.wa.gov.au/department/publications/publication/covid-19-stage-2-easing-of-restrictions) <https://www.dlgsc.wa.gov.au/department/publications/publication/covid-19-stage-2-easing-of-restrictions>

**For more information please see links below:**

[frequently asked questions](https://www.wa.gov.au/government/publications/phase-2-easing-of-restrictions-frequently-asked-questions#entertainment-hospitality-food). <https://www.wa.gov.au/government/publications/phase-2-easing-of-restrictions-frequently-asked-questions#entertainment-hospitality-food>

[Food businesses - COVID Safety Plan and Guidelines](#)

[Sport and recreation - COVID Safety Plan and Guidelines](#)

If you require further information on any of the issues discussed please contact the City of Wanneroo Environmental Health Officers on **9405 5000** or [health@wanneroo.wa.gov.au](mailto:health@wanneroo.wa.gov.au)