West Lothian Council

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Food Safety Information Sheet FH300
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Coronavirus and your food business

Management of your business

- It is important that you continue to operate the procedures in your food safety management system (FSMS), e.g. CookSafe, during the current Coronavirus outbreak. You must update your FSMS to reflect any changes to type of operation or product range.
- Your business may be affected by shortages and delays in supplies. Make sure you have suitable equipment on site (e.g. hand wash and disinfectants) to allow you to operate safely.

Wash your hands frequently

- Regularly and thoroughly clean your hands using soap and water, this can be supplemented with an alcohol-based hand rub. **This is the best way to kill the virus.**
- Wash hand basins must be kept clean and stocked with hand wash and paper towels. Wash your hands again if you touch a surface that could be dirty or have been touched by an infected person.
- Rubber gloves are not a substitute for frequent hand washing

Cleaning and disinfection

- You should increase the frequency of cleaning and disinfection.
- Focus on frequently touched surfaces where different customers or staff might touch the same surface. For example counters, tills, door and equipment handles
- The most effective surface clean is a "2 Stage" clean:
    1. Wash the surface with hot soapy water and wipe clean.
    2. Use a spray disinfectant/sanitiser (tested to BS/EN 1276 or 13697) leave for the required contact time and wipe clean (paper towels recommended).

Hot water

- You must have an adequate supply of hot running water to ensure effective handwashing and cleaning.

Coronavirus and staff

- Staff displaying suspected symptoms of coronavirus(persistent cough, fever or breathing difficulties), or living in a household where someone else displays symptoms, must stay away from work and follow self-isolation rules available at the NHS Inform website. For more information: **www.nhsinform.scot/coronavirus**
- Modify your operations to ensure you follow current government guidance on distancing between staff members and with customers. .

Temperature controls

- Managing food temperatures effectively is key to maintaining food safety. Ensure that your systems for monitoring and recording temperature controls are maintained

Cross contamination

You should maintain strict separation procedures for raw and ready to eat foods. Separate equipment and surfaces are best, however if this is not achievable you must separate the handling of raw and ready to eat foods and you must clean & disinfect between raw and ready to eat using a "2 stage" method.

Allergen information

- You must provide information on the presence of 14 allergens as ingredients in your food information when requested by a customer. There are various methods for providing this information: https://www.foodstandards.gov.scot/business-and-industry/safety-and-regulation/food-allergies-1
- If food shortages cause you to substitute ingredients then you must update information given to customers.

Food Standards Scotland have produced an information sheet looking at controls you can put in place if your business is offering takeaway and/or delivery services - https://www.foodstandards.gov.scot/downloads/COVID-19_Guidance_for_Food_Businesses_in_the_Take_Away_Sector_Final.pdf