

# Reopening after the COVID-19 Shutdown?

## Information for Food Businesses

*Meet public safety requirements and ensure compliance with the Food Act 2008.*

Do you have an action plan for the reopening of your food businesses? The City's Health Services has created a guide to assist you. Use only what is applicable to you, plan your strategies *now*. Find below and attached (1) a guide to social distancing in your food business, (2) a checklist for getting your food business clean and ready to trade and (3) an action plan template.

### Social Distancing:

- Ensure **social distancing** measures for patrons can be managed within your venue.
  - For movable furniture - space out chairs and tables.
  - For fixed table/seating – mark separation distances with tape or similar. Consider plastic screening/partition sheets if needed.
- Are your **staff healthy?**  
It is essential that all staff understand not to work while sick. Check in with staff on a daily basis on their health. Ensure staff report feeling unwell with any flu like symptoms (sore throat, fever, cough).
- Review **shift arrangements:**  
Limit contact between workers as much as possible. You may wish to roster staff shifts into groups (e.g. where group A will never overlap with group B to reduce the impact if a staff member tests positive for COVID-19). Also consider the types of work that can be conducted before and after standard operating hours to stagger shifts. Consider also increasing time between shifts or service periods (e.g. breakfast and lunch; day/night shifts) to minimize staff interaction and allow for increased cleaning.

### Hygiene, Cleaning and Disinfecting:

- Provide and promote **hand sanitiser** for patron use on entering your business.
- Reinforce good hand hygiene and **ensure staff wash their hands:**  
Proper hand washing is one of the most effective tools in preventing the spread of novel coronavirus. Handwashing should be increased under the current circumstances (especially after going to the bathroom, touching your face, after handling raw food) and should be done effectively according to guidance from the [Department of Health](#). Additional handwashing and sanitising points should be set up throughout the business.
- Clean and disinfect/sanitise** regularly:  
Cleaning removes dirt and grease, sanitising or disinfecting will kill germs. Clean and sanitise high contact and food contact services regularly.

More guidance on social distancing can be found on the [Australian Government Department of Health website](#). Should you have any queries in relation to the above or require further information please do not hesitate to contact Health Services on 9528 0333.





