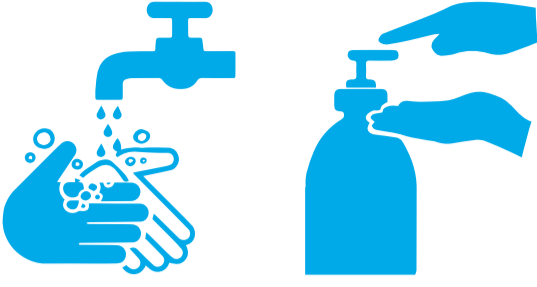
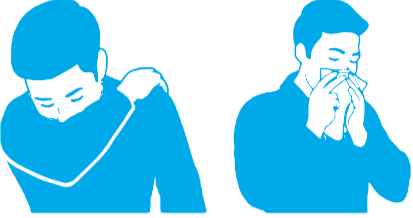


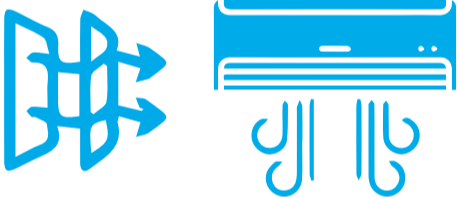

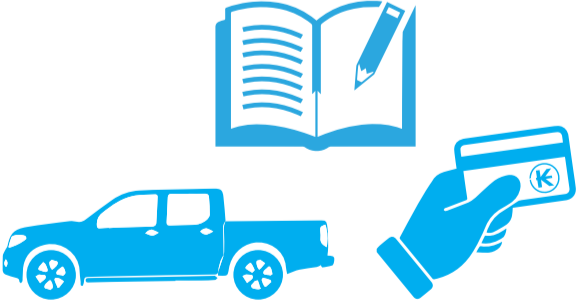





GOOD PRACTICES FOR COVID-19 – FOOD RETAILERS

(Food retailers, supermarkets...)

	<p>Hand Washing</p> <ul style="list-style-type: none"> ● Wash hands when arriving and leaving the workplace. ● Wash hands before eating and after using the bathroom. ● Wash hands frequently throughout the day. ● Install hand hygiene station and provide hand washing materials (e.g. sanitizer or soap and water) in key areas. ● When using gloves, change them before and after preparing food. 	✓
	<p>Respiratory Hygiene</p> <ul style="list-style-type: none"> ● When coughing or sneezing people should cover nose and mouth with tissue or elbow, then wash their hands ● If wearing a cloth face mask wash every day with soap and hot water. ● If wearing a disposable mask change every day or when damp or dirty. 	✓
	<p>Physical Distancing: 1 metres between people</p> <ul style="list-style-type: none"> ● Maintain a distance of at least 1 meter from other people at all times ● Organise the premises to avoid crowding. ● Minimise the number of customers inside. For example, for a small shop, allow only one person a time. ● Reorganise the setup of your shop <ul style="list-style-type: none"> ▶ mark the floor/ground (outside and inside) for clients to indicate where they should stand. ▶ use screen between staff and clients, or between staff. 	✓
	<p>Cleaning & Disinfecting</p> <ul style="list-style-type: none"> ● Clean all floors and counters every day before opening the workplace. <ul style="list-style-type: none"> ▶ Clean with detergent and disinfect with 0.1% bleach solution. ▶ For small surface use alcohol 70% ▶ Do not spray disinfectant ● Frequently wash and disinfect all food contact surfaces and utensils. ● Clean and disinfect frequently touched items such as: door handles, counters, ... ● Between each client: disinfect shopping trolleys, baskets and weighing scales ● Disinfect the till between staff shifts. 	✓
	<p>Ventilation</p> <ul style="list-style-type: none"> ● Use natural ventilation by opening doors and windows. ● Regularly clean air conditioning and maintain according to manufacturer's instructions. 	✓
	<p>Check Temperature</p> <ul style="list-style-type: none"> ● Check all staff and customers temperature when they arrive using infrared thermometer. ● Have only one entrance to the shop. All customers, contractors and staff must arrive through this entrance and have their temperature taken ● Anybody with more than 37.5° C should not enter the premise. They should return home then call 165/166. 	✓
	<p>Planning, Management & Monitoring</p> <ul style="list-style-type: none"> ● Organise shift work and team rosters to comply with the physical distancing. ● Monitor staff compliance: identify 1 focal point to monitor everyone and provide advice. ● Travel planning: seek for COVID-19 updates, before organising any travel and provide information to the staff. ● Payment: prefer bank transfer, pay with card to minimize handling cash 	✓
	<p>Returning home</p> <ul style="list-style-type: none"> ● When people arriving home from shop: wash hands thoroughly, remove clothing and put them for washing. ● Wash cloths with detergent and hot water, at least 60°C, when using cold water, rinse with bleach 0.05% ● Disinfect your personal belonging (e.g. mobile phone, glasses...) with alcohol 70% or wipe with disinfectant daily. 	✓

