

Taking care to prepare
Reduced Transmission Process

Covers preparation, packaging and delivery.

Food must be packaged by the same personnel that prepare it.

Taking care to prepare **Preparation of Food**



Correct attire

- ✓ Wrist watches must not be worn
- ✓ No other jewellery should be worn around the wrist
- ✓ No rings with stones should be worn
- ✓ Sleeves must be short or rolled securely to the elbow.



Whilst preparing food

- ✓ Follow standard FSA guidelines on food safety.



Before entering kitchen

- ✓ Self-check temperature. (See guide)
- ✓ If temperature is over 38°C, do not enter the kitchen and report your increased temperature to management team.
- ✓ Wash hands. (See guide)
- ✓ Don mask and gloves.



At the end of the day

- ✓ Clean all metallic surfaces thoroughly, with warm soapy water, and disinfect using standard disinfectant products.

Ready to go
Packaging of Food



Packaging

The same staff that prepare the food must package it.



Labelling

Affix delivery labels to food.



Ready for Delivery

Place food packages in a set location outside the main kitchen. There should be no contact between kitchen staff and delivery staff

Directed to the community
Delivery of Food



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Disinfect deliveries

- ✓ Thoroughly spray the outermost layer of packaging with suitable disinfectant.
- ✓ Each delivery must be sprayed



Before beginning deliveries

- ✓ Self-check temperature. (See guide)
- ✓ If temperature is over 38°C, report your increased temperature to management team and do not take deliveries.
- ✓ Wash hands. (See guide)
- ✓ Don mask and latex gloves (or suitable hypoallergenic alternative).



Delivering

- ✓ Alert recipient by phone. Avoid touching the doorbell
- ✓ Leave the delivery in a suitable place **outside** the address.

Things to note

Additional information

Temperature

Temperature must be taken at least 30 minutes after exercise, eating or drinking. Do not take over-the-counter painkillers like aspirin, paracetamol or ibuprofen before checking your temperature.

Take temperature by placing thermometer under tongue, wait until a beep is heard.

A digital thermometer should be used.

Each employee must have their own allocated thermometer.

Disinfectant

Examples of suitable disinfectants are available widely.

americanchemistry.com/Novel-Coronavirus-FightingProducts-List.pdf

Gloves

Latex, vinyl, polyethylene or nitrile gloves are suitable.

Mask

N95 face masks, face masks labelled surgical grade should be avoided. Cheaper masks aimed at food preparation are suitable.

Hand Washing

Wash hands for at least 20 seconds using an alcohol based hand rub with >60% alcohol. Soap and water should be used if hands are visibly dirty.

The sauce
References

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