

# FOOD FOCUS

Food Services Newsletter

Issue 44 – 9 July 2020



## Welcome to this further 'COVID-19 lockdown' special edition of *FOOD FOCUS*.

In this edition we give details of important steps all business and community settings should follow in the event of coronavirus (COVID-19) cases linked to their premises. With the aim of establishing an early identification and response process to aid local intelligence gathering to reduce the impact of potential local outbreaks or clusters which will be important in protecting the wider population. This will be vital in helping provide scope for businesses and community settings to remain operational and viable in such circumstances. We all have a moral obligation and community responsibility to engage in this process.

Building on advice and guidance in *FOOD FOCUS* 43, in this edition we now summarise and signpost guidance on the partial releasing of the COVID-19 lockdown from 4 July for many High Street businesses. In particular, we address the challenges faced by food business operators (FBO's) in the hospitality sector, running a hotel, pub, restaurant, café or similar business.

There is a targeted summary of the risk assessment objectives FBO's need to meet to provide a 'COVID-Secure' environment for the sake of their customers, staff and business, and links to guidance and tools from the Government and sector leaders *UK Hospitality* to help with this.



Food Service officers continue to monitor and engage with East Riding food businesses, especially our higher risk businesses and newly registered businesses, in accordance with Food Standards Agency guidelines. We are also of course reacting to complaints and intelligence about any non-compliant food operations. In addition we are working with our other colleagues in Public Protection to monitor the requirements around business closures or otherwise the application of Public Health England COVID-19 guidance. In particular, the implementation of 'COVID-Secure' measures, such as *social distancing, hygiene controls, ventilation and customer service arrangements* in food businesses.

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# Reporting cases of COVID-19 in your East Riding food business

Increasing contact and social interaction has inherent COVID-19 transmission risks in all settings, particularly work related settings where contact may occur between colleagues, customers or other sites in the supply chain.

Below are detailed important measures food business operators need to engage with in order that the Council can provide them with prompt support and advice if their business premises or staff become linked with Covid-19 cases or close-contacts. This will be vital in helping provide scope for businesses and community settings to remain operational and viable in such circumstances.

The aim is to have in place an early identification and response process to aid local intelligence gathering to reduce the impact of potential local outbreaks or clusters which will be important in protecting the wider population.

There are a number of scenarios where a staff member or volunteer could be absent and report a possible or confirmed case of COVID-19 as the cause. In such cases, it is vital that all businesses, Voluntary, Community and Social Enterprise (VCSE) and voluntary settings notify Public Health England and the East Riding of Yorkshire Council Public Health team of suspected and confirmed cases of COVID-19. The procedures for this are summarised in the process flow charts set out below, and comprise two stages:

## **Stage 1: Notify Public Health England:**

Owners, managers or site supervisors should contact their local Health Protection Team as soon as they suspect an outbreak to discuss the situation and agree if any actions are needed, providing details such as the following:

- total numbers affected (staff and/or volunteers)
- numbers tested and confirmed
- numbers suspected i.e. showing symptoms
- number reporting self-isolation due to a family or confirmed/suspected contact
- symptoms reported
- date(s) when symptoms or notification started
- Do the affected staff or volunteers regularly have contact with customers including other sites?
- Has Government guidance for safe working practices been implemented?

If you suspect cases of infectious illness at your business but are unsure if it is an outbreak, please contact the Public Health England Yorkshire and the Humber Health Protection Team:

- 09.00 - 17.00 Monday - Friday: 0113 3860300
- 17.00 - 21.00 Monday to Friday and weekends: 0114 3049843

## **Stage 2: Notify East Riding of Yorkshire Council Public Health**

The organisation must notify the East Riding of Yorkshire Council Public Health team of any cases (suspected and/or confirmed) providing the same details as above. This must be done via the following online survey: [ERYC Public Health Notification](https://www.smartsurvey.co.uk/s/LocalbusinessCovid19/)

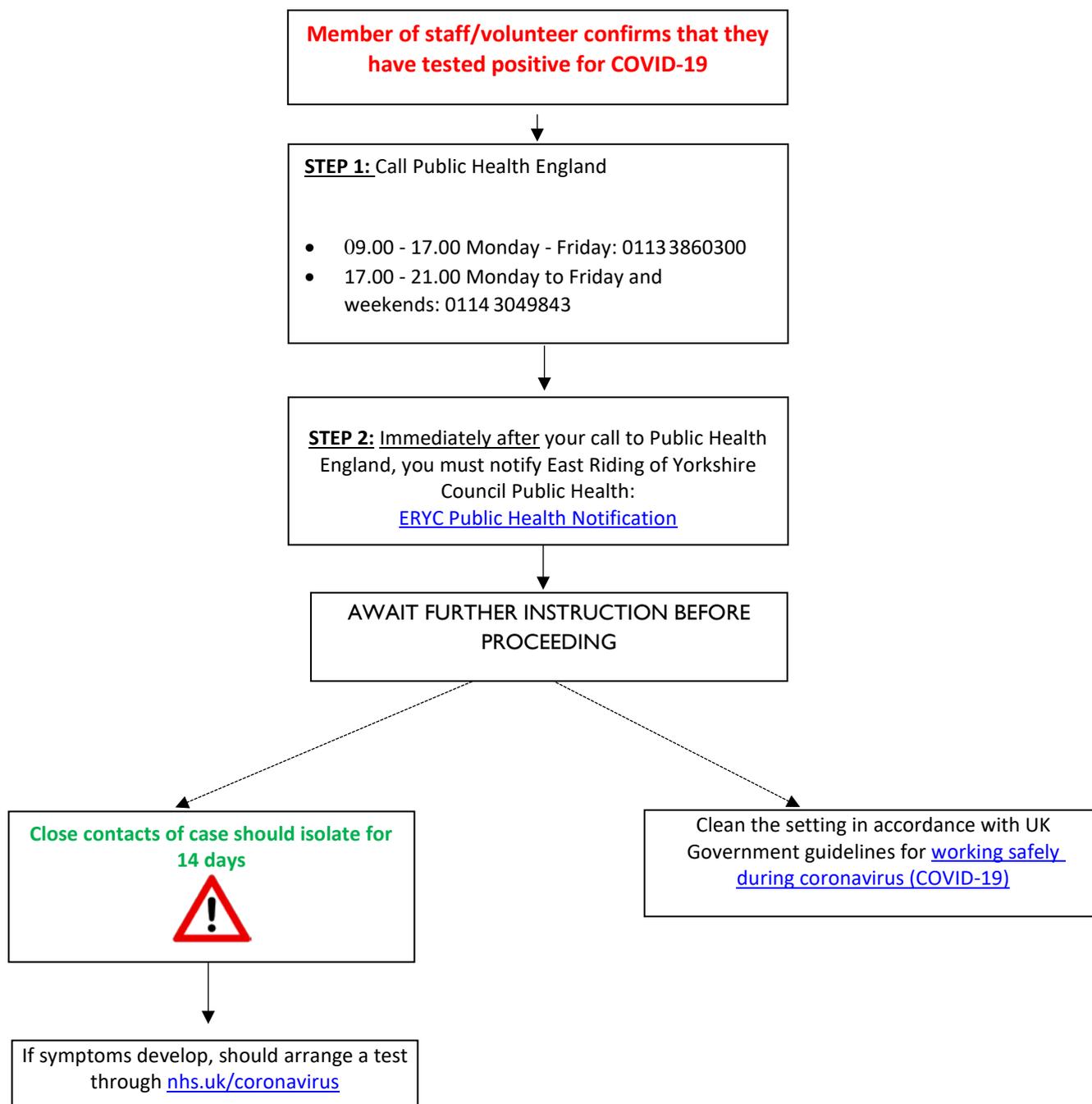
<https://www.smartsurvey.co.uk/s/LocalbusinessCovid19/>

An Excel reporting template to assist with this process and ensure that the Council can provide prompt advice and assistance can be accessed [here](https://www.eastriding.gov.uk/EasySiteWeb/GatewayLink.aspx?allId=774741):

<https://www.eastriding.gov.uk/EasySiteWeb/GatewayLink.aspx?allId=774741>

The following process flow diagrams outline the reporting arrangements for different scenarios:

## Flow diagram I - What to do if a member of staff/volunteer confirms that they have tested positive for COVID-19

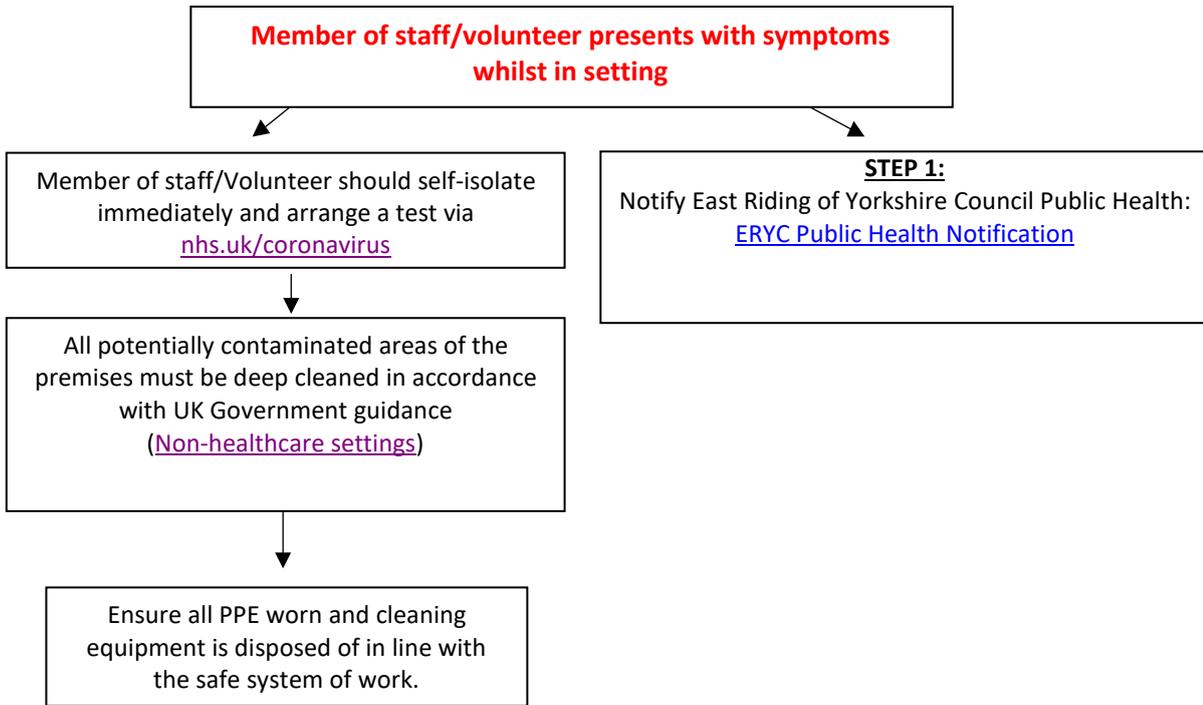


### Close Contact

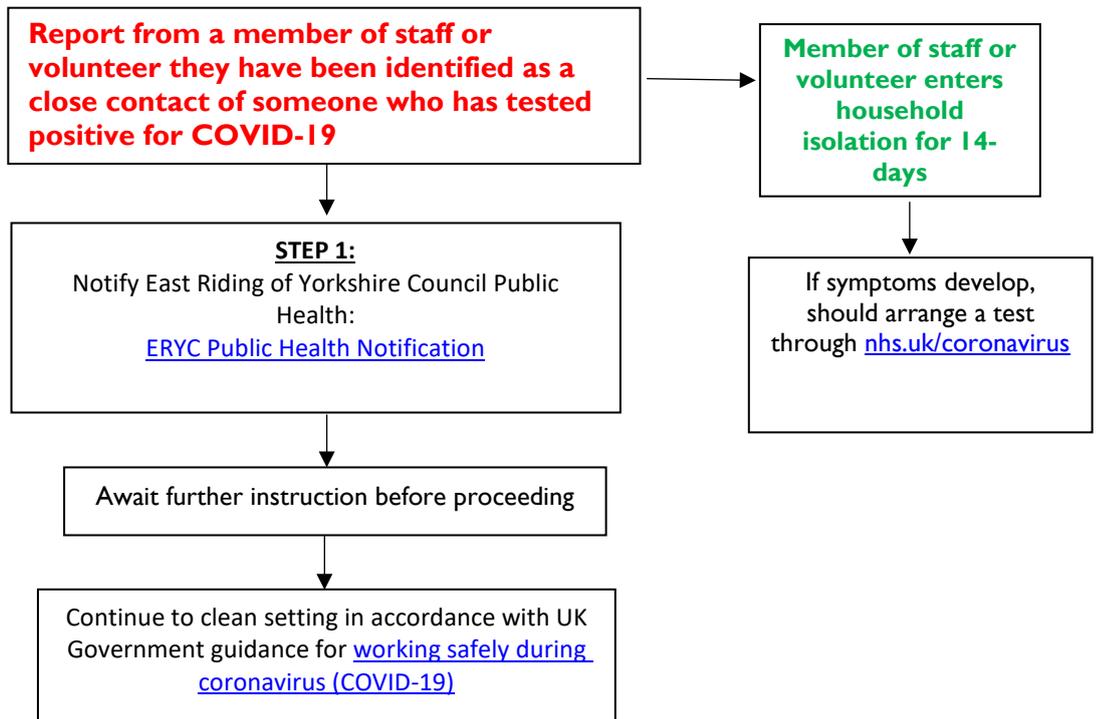
*'Contact' means a person who has been in close contact with someone who has tested positive for coronavirus and who may or may not live with them, including:*

- *Direct face-to-face contact (e.g. talking softly) for any length of time; or,*
- *Being within 1m for 1min or longer; or,*
- *Being within 2m for 15 Mins or longer*

**Flow diagram 2 - What to do if a member of staff/volunteer reports symptoms whilst at work**



**Flow diagram 3 - What to do if a member of staff or volunteer reports that they have been a close contact of someone who has tested positive for COVID-19**



# Making restaurants, pubs, bars and takeaway services 'COVID-Secure'

On 23 June 2020 the government updated published guidance for restaurants, pubs, bars and takeaway services.

The [guidance](#) applies to any food preparation or service setting where food and drink is sold for consumption at venues or for takeaway or delivery. For example, restaurants, pubs, bars, beer gardens, food to go, cafes, social and similar clubs operating as bars and restaurants, mobile catering and contract catering or similar environments where food and drink is purchased and consumed at a venue in their indoor or outdoor areas or offered for takeaway or delivery.

The guidance also considers entertainment in restaurants, pubs and bars and similar venues where food or drink is served, provided they meet current government criteria for safe reopening. **It does not apply to food preparation or food service in clinical or healthcare settings.**

Businesses also providing accommodation services should refer to guidance on Working Safely during COVID-19 in [hotels and other accommodation](#). Whilst those also providing [entertainment](#) may wish to refer to guidance published by the Department of Media, Culture and Sport.

The guidance provides information about how to open workplaces safely while minimising the risk of spreading COVID-19. It gives practical considerations of how this can be applied in the workplace. Because businesses vary so much, each business will need to look at the objectives within the guidance and identify the specific action it needs to take, depending on the nature of the business, including the size and type of business, how it is organised, operated, managed and regulated. The business will also need to monitor these measures to make sure it continues to protect customers and workers.

In the guidance there are 8 areas that FBOs are directed to assess as detailed below:

- 1. Thinking about risk**
- 2. Keeping your customers and visitors safe**
- 3. Who should go to work?**
- 4. Social distancing for workers**
- 5. Cleaning the workplace**
- 6. Personal protective equipment (PPE) and face coverings**
- 7. Workforce management**
- 8. Inbound and outbound goods**

Each of the areas has objectives for FBO's to help them decide what action to take in order to operate as safely as possible. The objectives are as follows:

## **1. Thinking about risk**

**Objective: That all employers carry out a COVID-19 risk assessment:**

- To reduce risk to the lowest reasonably practicable level by taking preventative measures, in order of priority.
- You must share the results of your risk assessment with your workforce.

To help FBOs decide which actions to take they must carry out an appropriate COVID-19 risk assessment, just as they would for other health and safety related hazards. The Health and Safety Executive have more information about this at <https://www.hse.gov.uk/coronavirus/working-safely/risk-assessment.htm>

To help with the risk assessment, as announced by the Prime Minister last week, a leading sector organisation 'UK Hospitality' has also produced a supporting document to help businesses through this risk assessment process and establish appropriate control measures. This is available for free, [here: https://www.ukhospitality.org.uk/page/UKHospitalityGuidanceforHospitality](https://www.ukhospitality.org.uk/page/UKHospitalityGuidanceforHospitality)

There is also a separate FAQs on COVID-19 Secure Workplace Guidance for Pubs document available at <https://www.ukhospitality.org.uk/page/FAQs>.

## **2. Keeping your customers and visitors safe**

**Objective: To minimise the risk of transmission and protect the health of customers and visitors in restaurants, pubs, bars and takeaway venues:**

- To manage interactions at the venue resulting from service of food and drink.
- To manage interactions at the venue resulting from service of food and drink in indoor and outdoor services areas.
- To ensure that toilets are kept open and to ensure/promote good hygiene, social distancing, and cleanliness in toilet facilities.
- To make sure people understand what they need to do to maintain safety.

## **3. Who should go to work**

**Objective: That everyone should work from home, unless they cannot work from home. It is recognised that for people who work in these types of workplace, it is often not possible to work from home. Nobody should go to work if your business is closed under current government regulations:**

- To protect clinically extremely vulnerable and clinically vulnerable individuals.
- To make sure individuals who are advised to stay at home under existing government guidance to stop infection spreading do not physically come to work. This includes individuals who have symptoms of COVID-19, those who live in a household or are in a support bubble with someone who has symptoms and those who are advised to self-isolate as part of the government's test and trace service.
- To make sure that nobody is discriminated against.

## 4. Social distancing for workers

**Objective: Ensuring workers maintain social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable, is acceptable) wherever possible, including arriving at and departing from work, while in work and when travelling between sites:**

- To maintain social distancing wherever possible, on arrival and departure and to ensure handwashing upon arrival.
- To maintain social distancing wherever possible, while people travel through the venue.
- To maintain social distancing between individuals when they are at their working areas.

*For people who work in one place, for example waiter captains or cashiers, working areas should allow them to maintain social distancing from one another as well as the public.*

*Working areas should be assigned to an individual as much as possible. If they need to be shared, they should be shared by the smallest possible number of people.*

*If it is not possible to ensure working areas comply with social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable, is acceptable) then businesses should consider whether that activity needs to continue for the business to operate, and if so take all mitigating actions possible to reduce the risk of transmission.*

- To maintain social distancing and reduce contact where possible in kitchens and other food preparation areas. NOTE: COVID-19 is a respiratory illness. It is not known to be transmitted by exposure to food.

### In Kitchens and Food Preparation Areas

- Following [government guidance](#) on managing food preparation and food service areas.
- Allowing kitchen access to as few people as possible.
- Minimising interaction between kitchen staff and other workers, including when on breaks.
- Putting teams into shifts to restrict the number of workers interacting with each other.
- Spacing working areas to maintain social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable, is acceptable) as much as possible, recognising the difficulty of moving equipment such as sinks, hobs and ovens. Consider cleanable panels to separate working areas in larger kitchens.
- Providing floor marking to signal social distancing (2m, or 1m with risk mitigation where 2m is not viable, is acceptable).
- ❖ Using 'one way' traffic flows to minimise contact.
- Minimising access to walk-in pantries, fridges and freezers, for example, with only one person being able to access these areas at one point in time.
- ❖ Minimising contact at 'handover' points with other staff, such as when presenting food to serving staff and delivery drivers.

- To maintain social distancing when providing entertainment within or outside restaurants, pubs, bars and similar venues that serve food or drink.

- To reduce transmission due to face-to-face meetings and maintain social distancing in meetings.
- To maintain social distancing while using common areas.
- To prioritise safety during incidents, (people do not have to comply with social distancing guidelines if it would be unsafe).

## **5. Cleaning the workplace**

**Objective: Ensuring that before re-opening and once operational an assessment has been made of the cleaning requirements and procedures necessary to keep the premises clean and avoid transmission through contact with surfaces, equipment or materials.**

- To make sure that any venue that has been closed or partially operated is clean and ready to restart, including:
  - An assessment for all sites, or parts of sites, that have been closed, before restarting work.
  - Cleaning procedures and providing hand sanitiser before restarting work.
- To keep the venue clean and prevent transmission by touching contaminated surfaces.
- To ensure the highest hygiene standards are operated in kitchen areas.

### **In Kitchens and Food Preparation Areas**

- ❖ *Recognising that cleaning measures are already stringent in kitchen areas, consider the need for additional cleaning and disinfection measures.*
- ❖ *Having bins for collection of used towels and staff overalls.*
- ❖ *Washing hands before handling plates and cutlery.*
- ❖ *Continuing high frequency of hand washing throughout the day.*

- To help everyone keep good hygiene through the working day.

### **Maintaining Good Hygiene Controls**

- ❖ *Providing regular reminders and signage to maintain hygiene standards.*
- ❖ *Providing hand sanitiser in multiple locations in addition to washrooms.*
- ❖ *Setting clear use and cleaning guidance for toilets to ensure they are kept clean, well ventilated and social distancing is achieved as much as possible.*
- ❖ *Washing hands after handling customer items and before moving onto another task. For example, after collecting used plates for cleaning and before serving food to another table.*

- To minimise the risk of transmission in changing rooms and showers.
- To reduce transmission through contact with objects that come into the venue and vehicles at the worksite.

## 6. Personal protective equipment (PPE) and face coverings

**Objective: Understand the role of PPE and face coverings.**

- Where you are already using PPE in your work activity to protect against non-COVID-19 risks, you should continue to do so (e.g. use of gloves and goggles for caustic cleaning tasks).
- Unless you are in a situation where the risk of COVID-19 transmission is very high, your risk assessment should reflect the fact that the role of PPE in providing additional protection is extremely limited.
- Workplaces should not encourage the precautionary use of extra PPE to protect against COVID-19 outside clinical settings or when responding to a suspected or confirmed case of COVID-19.

### Face Coverings

- *A face covering is not PPE. The evidence suggests that wearing a face covering does not protect you, but it may protect others if you are infected but have not developed symptoms. However, customers and workers who want to wear a face covering should be allowed to do so.*
- *Employers should support their workers in using face coverings safely if they choose to wear one. This means telling workers:*
  - *Wash your hands thoroughly with soap and water for 20 seconds or use hand sanitiser before putting a face covering on, and before and after removing it.*
  - *When wearing a face covering, avoid touching your face or face covering, as you could contaminate them with germs from your hands.*
  - *Change your face covering if it becomes damp or if you've touched it.*
  - *Continue to wash your hands regularly.*
  - *Change and wash your face covering daily.*
  - *If the material is washable, wash in line with manufacturer's instructions. If it's not washable, dispose of it carefully in your usual waste.*
  - *Practice social distancing wherever possible.*

## 7. Workforce management

**Objective: That workforce arrangements are managed appropriately, so that COVID-19 risks are assessed and reduced, and all managers, supervisors, staff and volunteers are aware of the COVID-Secure arrangements and procedures to be implemented.**

- To change the way work is organised to create distinct groups and reduce the number of contacts each worker has.
- To avoid unnecessary work travel and keep people safe when they do need to travel between locations.
- To help workers delivering to customers to maintain social distancing and hygiene practices.
- To make sure all workers understand COVID-19 related safety procedures.
- To make sure all workers are kept up to date with how safety measures are being implemented or updated.

## 8. Inbound and outbound goods

**Objective: To maintain social distancing and avoid surface transmission when goods enter and leave the site, especially in high volume situations, for example, distribution centres, despatch areas.**

The full guidance is available at

<https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/Keeping-workers-and-customers-safe-during-covid-19-restaurants-pubs-bars-takeaways-230620.pdf>

### Sharing your 'COVID-Secure Assessment

You must share the results of your risk assessment with your workforce. You should do this by displaying a notification in a prominent place in your business and on your website, if you have one. Below you will find a notice you should display in your workplace to show you have followed this guidance.

## Staying COVID-19 Secure in 2020

We confirm we have complied with the government's guidance on managing the risk of COVID-19

### • FIVE STEPS TO SAFER WORKING TOGETHER •

- ✓ We have carried out a **COVID-19 risk assessment** and shared the results with the people who work here
- ✓ We have **cleaning, handwashing and hygiene procedures** in line with guidance
- ✓ We have taken all reasonable steps to **help people work from home**
- ✓ We have taken all reasonable steps to **maintain a 2m distance** in the workplace
- ✓ Where people cannot be 2m apart, we have done everything practical to **manage transmission risk**

Signed on behalf of employer \_\_\_\_\_ Employer representative signature

Employer \_\_\_\_\_ Employer name      Date \_\_\_\_\_

Who to contact: \_\_\_\_\_ Your Health and Safety Representative  
(or the Health and Safety Executive at [www.hse.gov.uk](http://www.hse.gov.uk) or 0300 003 1647)

## Measures to help keep customers and visitors safe

Businesses must minimise the risk of transmission and protect the health of customers and visitors in restaurants, pubs, bars and takeaway venues. You are required to manage interactions at the venue resulting from service of food and drink and in indoor and outdoor service areas.

Businesses are asked to help keep customers safe by keeping a temporary record of customers and visitors for 21 days, in a way that is manageable for your business, and assist NHS Test and Trace with requests for that data if needed. This could help contain clusters or outbreaks.

You should also keep a temporary record of your staff shift patterns for 21 days and again assist NHS Test and Trace with requests for that data if needed in order to help contain clusters or outbreaks. If you do not already do this, you should do so to help fight the virus.

As each business has different elements to it the practical steps that you can take following the risk assessment will be different but the guidance directs businesses to consider:

- The size of the venue to ensure that customers can reasonably follow social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable, is acceptable).
- Reconfiguring indoor and outdoor seating and tables to maintain social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable, is acceptable) between customers.
- Reducing queues and using outdoor space for queueing. Managing outside queues to ensure they do not cause a risk to individuals, other businesses or additional security risks.
- Providing clear guidance on social distancing and hygiene to people on arrival, for example, signage, and visual aids and before arrival, such as by phone, on the website or by email.
- Managing customers entry to the business and their movement within the business so that the venue does not become overcrowded. This can be achieved, for example, through reservation systems, social distancing markings, one way systems, having customers queue at a safe distance for toilets or bringing payment machines to customers etc.
- Increased hygiene facilities such as handwashing and sanitiser for customers and encouraging customers to use them.
- Reminding customers who are accompanied by children that they are responsible for supervising them at all times and should follow social distancing guidelines.
- Providing only disposable condiments or cleaning non- disposable condiment containers after each use. Minimising customer self-service of food, cutlery and condiments to reduce risk of transmission.
- Reducing the number of surfaces touched by both staff and customers.
- Encouraging contactless payments where possible and adjusting location of card readers to social distancing guidelines.
- Minimising contact between front of house workers and customers at points of service where appropriate. For example, using screens or tables at tills and counters to maintain social distancing guidelines.

- Ensuring all outdoor areas, with particular regard to covered areas, have sufficient ventilation.
- Encouraging customers to order online, on apps or over the telephone to reduce queues and stagger pick-up times. Encouraging use of contactless ordering from tables where available. For example, through an ordering app.
- Adjusting service approaches to minimise staff contact with customers.
- Where bar or counter service is unavoidable, preventing customers from remaining at the bar or counter after ordering.
- Adjusting processes to prevent customers from congregating at points of service. For example, having only staff collect and return empty glasses to the bar.
- Minimising contact between kitchen workers and front of house workers. For example, by having zones from which front of house staff can collect food.
- Encouraging use of outdoor areas for service where possible. For example, increasing outdoor seating or outdoor points of service such as stalls.

You must ensure that toilets are kept open and to ensure/promote good hygiene, social distancing, and cleanliness in toilet facilities. Factors to consider are:

- Using signs to build awareness of good handwashing technique, the need to increase handwashing frequency and to avoid touching your face, and to cough or sneeze into a tissue which is binned safely, or into your arm if a tissue is not available.
- Social distancing marking in areas where queues normally form, and the adoption of a limited entry approach, with one in, one out (whilst avoiding the creation of additional bottlenecks).
- Provision of hand sanitiser available on entry to toilets where safe and practical, and ensure suitable handwashing facilities including running water and liquid soap and suitable options for drying (either paper towels or hand driers) are available.
- Setting clear use and cleaning guidance for toilets, with increased frequency of cleaning in line with usage. Use normal cleaning products, paying attention to frequently hand touched surfaces, and consider use of disposable cloths or paper roll to clean all hard surfaces.
- Keep the facilities well ventilated, for example by fixing doors open where appropriate.
- Providing more waste facilities and more frequent rubbish collection.

You should also make sure people understand what they need to do to maintain safety. You can do this by effectively communicating with your staff and customers. Examples include:

- Providing clear guidance on expected customer behaviours, social distancing and hygiene to people on or before arrival, for example on online booking forms and on-site signage.
- Where necessary, informing customers that police and the local authorities have the powers to enforce requirements in relation to social distancing and may instruct customers to disperse, leave an area, issue a fixed penalty notice or take further enforcement action.
- Encouraging workers to remind customers to follow social distancing advice and clean their hands regularly.
- Providing site guidance on social distancing and hygiene before receiving deliveries or contractors on site.

# How Covid-19 is transmitted and how to reduce risks

From Annex A of HM Government review of two metre social distancing guidance: summary of review findings (24 June 2020)

Covid-19 is transmitted in three ways:

1. **Direct person-to-person contact** - if an infectious person breathes droplets on you or you pick them up through physical contact with an infectious person.
2. **Contact with a contaminated surface** - if you touch a surface contaminated with the virus and then touch your nose, eyes or mouth, you may be infected.
3. **Aerosol transmission** - fine droplets of liquid containing virus are breathed out, form an aerosol and are carried through the air. You may become infected if you breathe these in.

If you are further away from someone there's less risk of catching the virus from droplets or aerosol transmission. However, distance isn't the only thing that matters.

- Duration – the longer you are close to an infectious person, the higher the risk.
- Fresh air – the risk is lower if you are outdoors, or in a well ventilated area.
- Direction – the risk is lower if you are not face-on with the infectious person.

The risk of transmission is small at 2m and where possible, **you should maintain 2m distance.**

If it is not possible to keep 2m distance, reduce the risk to yourself and others at 1m **by taking suitable precautions:**

- Limit the number of people or households that you come into contact with, e.g. avoid peak travel
- Sit / stand side by side or behind other people, rather than facing them
- Meet people outdoors, rather than indoors
- Keep interactions brief
- Wear a face covering on public transport, in shops or crowded indoor environments
- Increase ventilation
- Avoid loud talking or singing with others

**To minimise the risk of transmission via surface contact, you should:**

- Regularly wash your hands using soap and water or use hand sanitiser
- Avoid touching surfaces and do not touch your face
- Dispose of waste safely, including items such as paper face masks or gloves

**In all cases, you must not go to work or attend other public spaces if you are symptomatic, or a member of your household is symptomatic.**

## STAY INFORMED:

In order that you receive the latest edition of *FOOD FOCUS* we need to ensure that we have an up to date and valid e-mail address for your business. You can keep us up to date by any of the following means:

- **Visiting our website and subscribing to our mailing list here:**  
[https://east-riding-self.achieveservice.com/service/Food\\_Services\\_Newsletter\\_Subscription](https://east-riding-self.achieveservice.com/service/Food_Services_Newsletter_Subscription)
- **E-mailing us at** [Food.Services@eastriding.gov.uk](mailto:Food.Services@eastriding.gov.uk)

# Useful information and guidance

Listed below are some links to documents and websites that FBO's may find useful at this time. The food services team is also able to respond to business enquiries via email at

[Food.Services@eastriding.gov.uk](mailto:Food.Services@eastriding.gov.uk)

Links to Food Safety and East Riding of Yorkshire Council Websites	Links to COVID 19 information
<p><b>East Riding of Yorkshire Council's website</b> regularly updated with details about council services  <a href="https://www.eastriding.gov.uk/">https://www.eastriding.gov.uk/</a></p>	<p><b>East Riding of Yorkshire Council's Coronavirus support for businesses webpage</b>  <a href="https://www.eastriding.gov.uk/business/coronavirus-support-for-businesses/">https://www.eastriding.gov.uk/business/coronavirus-support-for-businesses/</a></p>
<p><b>Food services webpages</b>  <a href="https://www.eastriding.gov.uk/business/food-services/">https://www.eastriding.gov.uk/business/food-services/</a></p>	<p><b>Guidance for food businesses</b>  <a href="https://www.gov.uk/government/publications/covid-19-guidance-for-food-businesses/guidance-for-food-businesses-on-coronavirus-covid-19">https://www.gov.uk/government/publications/covid-19-guidance-for-food-businesses/guidance-for-food-businesses-on-coronavirus-covid-19</a>   <a href="https://www.food.gov.uk/business-guidance/reopening-and-adapting-your-food-business-during-covid-19">https://www.food.gov.uk/business-guidance/reopening-and-adapting-your-food-business-during-covid-19</a></p>
<p><b>Food Standards Agency</b>  <a href="https://www.food.gov.uk/business-guidance">https://www.food.gov.uk/business-guidance</a></p>	<p><b>COVID-19: cleaning of non-healthcare settings</b>  <a href="https://www.gov.uk/government/publications/covid-19-decontamination-in-non-healthcare-settings">https://www.gov.uk/government/publications/covid-19-decontamination-in-non-healthcare-settings</a></p>
<p><b>FOOD SERVICES – ADVICE NOTE 78</b>  <a href="#">Changing food business operations to offer takeaway &amp; deliveries</a></p>	<p><b>Guidance for employers &amp; businesses</b>  <a href="https://www.gov.uk/government/publications/guidance-to-employers-and-businesses-about-covid-19/guidance-for-employers-and-businesses-on-coronavirus-covid-19">https://www.gov.uk/government/publications/guidance-to-employers-and-businesses-about-covid-19/guidance-for-employers-and-businesses-on-coronavirus-covid-19</a></p>
<p><b>Guidance on food delivery and takeaway</b>  <a href="https://www.cieh.org/policy/coronavirus-covid-19/resources/">https://www.cieh.org/policy/coronavirus-covid-19/resources/</a></p>	<p><b>Social distancing</b>  <a href="https://www.gov.uk/government/publications/staying-alert-and-safe-social-distancing/staying-alert-and-safe-social-distancing">https://www.gov.uk/government/publications/staying-alert-and-safe-social-distancing/staying-alert-and-safe-social-distancing</a></p>
<p><b>Bulk freezing of ambient and chilled foods</b>  <a href="https://www.food.gov.uk/business-guidance/bulk-freezing-of-ambient-and-chilled-foods">https://www.food.gov.uk/business-guidance/bulk-freezing-of-ambient-and-chilled-foods</a></p>	<p><b>Shielding</b>  <a href="https://www.gov.uk/government/publications/guidance-on-shielding-and-protecting-extremely-vulnerable-persons-from-covid-19">https://www.gov.uk/government/publications/guidance-on-shielding-and-protecting-extremely-vulnerable-persons-from-covid-19</a></p>
<p><b>Food Standards Agency You Tube hand washing video</b>  <a href="https://youtu.be/cCpr11OuYKI">https://youtu.be/cCpr11OuYKI</a></p>	<p><b>Guidance for pregnant women</b>  <a href="https://www.rcog.org.uk/en/guidelines-research-services/guidelines/coronavirus-pregnancy/covid-19-virus-infection-and-pregnancy/">https://www.rcog.org.uk/en/guidelines-research-services/guidelines/coronavirus-pregnancy/covid-19-virus-infection-and-pregnancy/</a></p>
<p><b>Food Standards Agency YouTube Pest Control video</b> <a href="https://youtu.be/gz0CVbFXtJg">https://youtu.be/gz0CVbFXtJg</a></p>	<p><b>Coronavirus FAQ's:</b>  <a href="https://www.gov.uk/government/publications/coronavirus-outbreak-faqs-what-you-can-and-cant-do/coronavirus-outbreak-faqs-what-you-can-and-cant-do">https://www.gov.uk/government/publications/coronavirus-outbreak-faqs-what-you-can-and-cant-do/coronavirus-outbreak-faqs-what-you-can-and-cant-do</a></p>
<p><b>Food Standards Agency YouTube Cleaning effectively video</b>  <a href="https://youtu.be/bRhINIMy4GY">https://youtu.be/bRhINIMy4GY</a></p>	<p><b>Guidance for employees</b>  <a href="https://www.gov.uk/government/publications/guidance-to-employers-and-businesses-about-covid-19/covid-19-guidance-for-employees">https://www.gov.uk/government/publications/guidance-to-employers-and-businesses-about-covid-19/covid-19-guidance-for-employees</a></p>
<p><b>Food Standards Agency YouTube Cross Contamination video</b>  <a href="https://youtu.be/VZzF8be_JPc">https://youtu.be/VZzF8be_JPc</a></p>	<p><b>Self-isolation</b>  <a href="https://www.gov.uk/government/publications/covid-19-stay-at-home-guidance">https://www.gov.uk/government/publications/covid-19-stay-at-home-guidance</a></p>