



Operating a Food Business during the Covid – 19 Pandemic

Signposting Service

This document is being maintained by Food Services team at East Riding of Yorkshire Council as a portal to give East Riding food business operators easy access to the latest advice and guidance on operating a food business during the Covid-19 pandemic. In addition it offers guidance for those reopening their business after a period of inactivity.

Our aim is to help food businesses operate safely during the current climate in particular by ensuring any new food safety risks in addition to Covid-19 risks are considered and addressed before and while trading.

This will be a dynamic document which provides links to various trusted web pages, providing quick and easy access to those who require advice and guidance.

Simply click on the tiles below to take you to the portal pages of interest to you.



Contact us at food.services@eastriding.gov.uk



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Keeping Workers and Customer Safe & Financial Support

The links below provide sector specific guidance detailing steps to take to keep workers and customers safe. This information should be read in conjunction with the Risk assessment Guidance also found below.

Guidance for food businesses on coronavirus (COVID-19)

General guidance for all workplaces involved in the manufacturing, processing, warehousing, picking, packaging, retailing and service of food. Including important information about the risk of community transmission of coronavirus (COVID-19) from circumstances or activities related to the workplace such as transportation and accommodation arrangements.

<https://www.gov.uk/government/publications/covid-19-guidance-for-food-businesses/guidance-for-food-businesses-on-coronavirus-covid-19>

We Offer Testing to our Staff (WOTTOS): endorsement scheme

Guidance about a simple and free voluntary promotional scheme for firms who are participating in the government's free coronavirus (COVID-19) workplace testing programme.

<https://www.gov.uk/government/publications/we-offer-testing-to-our-staff-wottos-endorsement-scheme>

Restaurants, pubs, bars and takeaway services

Guidance for people who work in or run restaurants, pubs, bars, cafes or takeaways:

<https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/restaurants-offering-takeaway-or-delivery>

Shops and Branches

Guidance for people who work in or run shops, branches, stores or similar environments:

<https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/shops-and-branches>

Factories, plants and warehouses

Guidance for people who work in or run factories, plants and warehouses:

<https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/factories-plants-and-warehouses>

Work and Financial Support

Coronavirus (COVID-19) support is available. Find information about furlough, support for the self-employed and what to do if you have lost your job in addition to much more:

<https://www.gov.uk/coronavirus/worker-support?priority-taxon=774cee22-d896-44c1-a611-e3109cce8eae>

East Riding of Yorkshire Council Financial Support Web Page.

https://covid19.eastriding.gov.uk/support/?utm_source=www.eastriding.gov.uk&utm_medium=popular-links&utm_campaign=covid19

Getting a Coronavirus Test

Guidance on coronavirus testing, including who is eligible for a test and how to get tested.

<https://www.gov.uk/guidance/coronavirus-covid-19-getting-tested>

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Covid-Secure Workplace Guidance

Risk Assessments

You must carry out a Risk Assessment in relation to Covid-19 as detailed in the guidance above. If you employ more than 5 staff it must be written down. For detailed information see here: <https://www.hse.gov.uk/coronavirus/working-safely/risk-assessment.htm>

For information on how to conduct a workplace risk assessment:

<https://www.hse.gov.uk/simple-health-safety/risk/index.htm>

Social Distancing

Where possible you should keep people 2 metres apart. If this is not viable, keeping 1 metre apart with risk mitigation is acceptable:

https://www.hse.gov.uk/coronavirus/working-safely/index.htm#social_distancing

Cleaning, Hygiene and Handwashing

Keeping your workplace clean and frequent handwashing reduces the potential for coronavirus to spread. It is a critical part of making and keeping your business COVID-secure:

<https://www.hse.gov.uk/coronavirus/cleaning/index.htm>

Ventilation and Air Conditioning

Good ventilation (including air conditioning) can help reduce the risk of spreading coronavirus. There are simple steps you can take to improve ventilation while maintaining a comfortable temperature in your workplace:

<https://www.hse.gov.uk/coronavirus/equipment-and-machinery/air-conditioning-and-ventilation/index.htm>

Talk to Workers and Provide Information

Consult and involve people in the steps you're taking to manage the risk of coronavirus in your workplace: <https://www.hse.gov.uk/coronavirus/assets/docs/talking-with-your-workers.pdf>

Working from Home

If people are working from home you should:

- provide the equipment they need, for example a computer, phone and videoconferencing facilities
- keep in regular contact with them, making sure you discuss their wellbeing.
- <https://www.hse.gov.uk/toolbox/workers/home.htm>

Vulnerable Workers

Make sure you consider the risk to workers who are particularly vulnerable to coronavirus and put controls in place to reduce that risk:

<https://www.hse.gov.uk/coronavirus/working-safely/protect-people.htm>

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Reopening and Adapting your Business during Covid -19

This guidance is for food businesses looking to operate during the COVID-19 pandemic. Sector guidance has been provided to help employers, employees and the self-employed understand how to work safely in the food sector. It intends to remind food businesses of their obligations with regard to food safety by highlighting important matters that must be considered when trading during or considering reopening during the pandemic.

Reopening businesses and venues

Government guidance setting out a step-by-step plan to ease coronavirus restrictions in England, can be found here: <https://www.gov.uk/government/publications/reopening-businesses-and-venues-in-england/reopening-businesses-and-venues>

Hospitality, Restaurants and Takeaways

Here to Help food businesses campaign

The Here to Help campaign will provide guidance and promote best practice to support food businesses to stay compliant with food hygiene and safety requirements and best respond to the impacts of COVID-19: <https://www.food.gov.uk/here-to-help-food-businesses>

Adapting restaurants and food delivery during COVID-19

Guidance on how to reopen and adapt food businesses to work safely during the COVID-19 pandemic:

<https://www.food.gov.uk/business-guidance/adapting-restaurants-and-food-delivery-during-covid-19>

Reopening checklist for food businesses during COVID-19

A checklist to support food businesses to reopen safely during COVID-19 after a period of inaction:

<https://www.food.gov.uk/business-guidance/reopening-checklist-for-food-businesses-during-covid-19>

Licensing Issues

The latest information on licensing issues from the East Riding Licensing team can be found here: <https://www.eastriding.gov.uk/business/licences-and-registrations/licensing-news-flashes/>

For any specific queries over their license permissions/amendments to licences/whether a license is needed or similar concerns please contact the team at: Licensing@eastriding.gov.uk

Food Manufacturers

Adapting food manufacturing operations during COVID-19

Guidance on how to work safely in the food manufacturing sector during the COVID-19 pandemic: <https://www.food.gov.uk/business-guidance/adapting-food-manufacturing-operations-during-covid-19>

FSA Guidance on Reopening and adapting your business during Covid -19 continued...

Guidance for food businesses undertaking a rapid shut-down during COVID-19

Guidance on rapid shut-down procedures during the COVID-19 pandemic:

<https://www.food.gov.uk/business-guidance/guidance-for-food-businesses-undertaking-a-rapid-shut-down-during-covid-19>

Bulk freezing of ambient and chilled foods

Guidance on bulk freezing food products originally intended to be supplied and sold as ambient or chilled products:

<https://www.food.gov.uk/business-guidance/bulk-freezing-of-ambient-and-chilled-foods>

Farming and Agriculture

Adapting agricultural and primary production operations during COVID-19. Guidance on how to work safely in the agricultural sector during the COVID-19 pandemic:

<https://www.food.gov.uk/business-guidance/adapting-agricultural-and-primary-production-operations-during-covid-19>

Legal clarifications on reformulation and animal feed production establishments. Advice on reformulations and labelling of animal feed in response to the coronavirus pandemic.:

<https://www.food.gov.uk/business-guidance/legal-clarifications-on-reformulation-and-animal-feed-production-establishments>





Covid-19 Guidance & Outbreak Management

Local Covid-19 National and Local Restrictions

Summary information on National and Local Restrictions can be accessed on the [.GOV coronavirus web-pages](#) and locally on the EAST RIDING COVID-19 webpage at: <https://covid19.eastriding.gov.uk/>

Information on the government's COVID-19 Roadmap out of lockdown is summarised here: <https://covid19.eastriding.gov.uk/local-restrictions/#roadmap>

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Outbreak Management

COVID-19 early outbreak management information has been created to make sure that people who run businesses or organisations:

- know how to recognise and report an incident of coronavirus (COVID-19)
- are aware of measures local health protection teams may advise in order to contain it

<https://www.gov.uk/government/publications/reporting-outbreaks-of-coronavirus-covid-19/covid-19-early-outbreak-management>





FSA Coaching videos and other Training Resources

[Introduction](#)

Introduction showing you how to keep food safe, based on the Food Standards Agency '4Cs' - Cross-contamination, Cleaning, Chilling and Cooking.

[Handwashing](#)

How to wash your hands properly, to help stop bacteria from spreading.

[Keeping Equipment Separate](#)

Controlling cross-contamination by using clean and separate equipment to keep food safe.

[Pest Control](#)

Keeping pests out of your business - What to look for and what action to take.

[Keeping Foods Covered](#)

Keep food covered to protect it from harmful bacteria, chemicals and objects falling into food.

[Cross Contamination Staff Illness](#)

What to do if a member of staff is ill at work and how long they should stay at home.

[Cleaning Effectively](#)

How to clean work surfaces properly using a two stage process.

[Chilled Storage and Display](#)

Keeping foods cold in a fridge or display unit to keep food safe.

[Chilling Foods](#)

Ways of chilling foods down as quickly as possible.

[Cooking Safely](#)

Checking that foods are cooked thoroughly to kill harmful bacteria.

[Reheating](#)

Reheating food until it is steaming hot.

Online Food Safety Training

Free online training courses for businesses, including allergen training and food labelling courses.

<https://www.food.gov.uk/business-guidance/online-food-safety-training>



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Food Sector led Advice and Guidance

Institute of Food Science & Technology

The IFST have created a COVID-19 Knowledge Hub to consolidate advice, practical guidance and links to resources to support individuals, smaller food businesses and larger food operations:

<https://www.ifst.org/resources-policy/covid-19-knowledge-hub>

UK Hospitality

UKH, in conjunction with the British Beer & Pub Association and the British Institute of Innkeeping have prepared Guidance and FAQs on the COVID-19 'Steps' regulations:

<https://www.ukhospitality.org.uk/page/FAQs>

Visit Britain Coronavirus Guidance

Find the latest support and guidance for tourism businesses during the COVID-19 (coronavirus) pandemic including information on the free "We're Good to Go" Industry standard scheme.

<https://www.visitbritain.org/business-advice/covid-19-guidance>

Business Companion

What the law says on preparing and selling food and drink, including hygiene, composition, labelling and packing:

<https://www.businesscompanion.info/en/quick-guides/food-and-drink>

Chilled Food

The Chilled Food Association provides chilled food expertise:

<https://www.chilledfood.org/resource/>

Food Safety for Community Cooking and Food Banks

Hygiene and allergy advice for individuals and groups preparing meals to share in their community.

<https://www.food.gov.uk/safety-hygiene/food-safety-for-community-cooking-and-food-banks>

Allergen Guidance

Guidance for food businesses on providing allergen information and best practice for handling allergens.

<https://www.food.gov.uk/business-guidance/allergen-guidance-for-food-businesses>

Free-from Allergen Claims

Best practice guidance, jointly developed by the Food and Drink Federation (FDF) and British Retail Consortium (BRC), provides regulatory advice to food manufacturers and caterers on the appropriate use of "free-from" claims in relation to food allergens:

<https://www.fdf.org.uk/dfd/resources/publications/guidance/guidance-on-free-from-allergen-claims/>

Precautionary May Contain Statements

Guidance to improve the use of "may contain" statements:

<https://www.cieh.org/media/1234/Improving-the-use-of-may-contain-allergen-statements.pdf>

Food Sector led Advice and Guidance continued...

Natasha's Law

What businesses need to know about the new allergen labelling for prepacked for direct sale (PPDS) food.

<https://www.food.gov.uk/business-guidance/introduction-to-allergen-labelling-changes-ppds>

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