



Food Handling Procedures - Members of Figtree Anglican Church (FAC) (all)

12 May 2020

Overview

These procedures outline government advice surrounding food handling during the Covid-19 season and beyond. They must always be adhered to by all members of Figtree Anglican Church when providing food for others in the congregation and/or wider community.

Information contained in these procedures comes from the following website sources:

<https://www.foodauthority.nsw.gov.au/help/covid-19-advice-for-businesses> and

<https://www.foodstandards.gov.au/consumer/safety/Pages/NOVEL-CORONAVIRUS-AND-FOOD-SAFETY.aspx>

Overview

There is no evidence you can get coronavirus (COVID-19) through food or food packaging. COVID-19 is a respiratory disease spreading from person to person. It is not a foodborne disease. Therefore, there are no direct food safety measures as a result of the Novel Coronavirus pandemic.

This current advice comes from the World Health Organization (WHO), other international health and food safety authorities, and both Australian and New Zealand Governments.

Food packaging has not presented any specific risk of transmission. It is not yet confirmed how long the virus survives or remains detectable on surfaces. Studies suggest it may be a few hours or up to several days. This depends on the type of surface, temperature and humidity of the environment.

The main risk of Covid-19 transmission is from close contact with infected people. The best way to prevent the spread of COVID-19 is through good hygiene and social distancing practices.

Procedures

1. Always practice social distancing - you must keep 1.5 metres from other people, including customers.
2. Avoid shaking hands or touching your face to reduce risk of infection.
3. Maintain good personal hygiene ie. wash hands regularly with soap and water when preparing foods, after going to the bathroom, and after touching the face or hair - see Appendix A.
4. Be vigilant with cleaning and sanitising of facilities, equipment, and transport vehicles (including food contact surfaces and equipment, but also door handles, light switches, floors, walls, and other 'high touch' areas). Surfaces can be sanitised with common household disinfectants such as alcohol-based sanitiser or bleach- see Appendix B.
5. Do not handle food if you are unwell. Any worker with a suspected communicable disease (such as coughing, sneezing, flu-like symptoms, gastrointestinal illness) **MUST** be excluded.
 - a. Follow the NSW Health recommendations regarding self-quarantine of individuals who are considered to be a risk.

6. Package meals in take away containers, not in a personal dish.
7. Place takeaway foods on a table/counter for the customer to collect - even if delivering to a person's home. Ensure meals are delivered when the person is at home.
8. Always use good food safety practices when handling any food ie make sure the food is always kept at a temperature that keeps it safe (keep cold food at 5°C or colder, and hot food at 60°C or hotter). Transport food in an esky to maintain appropriate temperature during transport. See Appendix C.
9. Some foods can cause allergic reactions in sensitive people - it is important to provide information on potential allergens in your food (especially peanuts, fish, crustacea, egg, milk, sesame seeds, soybeans, lupin, tree nuts and gluten-containing cereals). As such, place a list of ingredients on the food container.
10. In public spaces, hand sanitiser will be provided for use, including at entry to the site.
11. In addition to these food handling procedures, all volunteers must also adhere to Figtree Anglican's Covid-19 procedures. A copy of these can be found on the front page of the figtree.church website, or by clicking on the following link: <https://figtree.church/>.

Specific food handling procedures:

Fruit and Vegetables

1. Always wash fresh fruit and vegetables under running water before eating. Do not use soap, disinfectants or detergents to wash your food. These cleaning products are not designed for human consumption. They may be unsafe to use with food.

Meat

While it is suspected COVID-19 may have originated in animals it is not likely transmission to humans occurs through meat in Australia. In Australia, all meat sold is subject to strict controls, including requirements prohibiting the use of meat and offal from diseased animals for human consumption. It is unlikely that you need to take extra precautions for meat in Australia to prevent COVID-19 transmission.

1. Properly cook meat and do not eat or prepare any meat from diseased animals.
2. All raw meat can contain other microorganisms that cause food poisoning. It is always important to maintain good food safety with raw meat. Be careful to prevent cross contamination and cook meats properly, especially mince and chicken.

Legislation

Other legislation may apply. For example, civil liability acts limit the liability of individuals and businesses that donate or distribute food, providing certain food safety conditions are met (e.g. that food is safe to eat when it leaves the donor, and that the donor gives the recipient any information needed to ensure the ongoing safety of the food regarding food handling and time limits for safe consumption).

For frequently asked questions, see Appendix D.

Dates

Approval (version 1.3)

Developed by Heather Marshall, Executive Manager 5/5/2020, updated on 12/5/2020

Reviewed by Covid-19 Team week of 5/5/2020

Approved by Ian Barnett, Senior Minister

Appendix A: Hygiene Practices



Help us

stop the spread



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Clean your hands thoroughly
for at least 20 seconds with soap and water,
or an alcohol-based hand rub.
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Cover your nose and mouth
when coughing and sneezing with a tissue
or a flexed elbow. Put the tissues in the bin.
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Avoid close contact
with anyone with cold or flu-like symptoms.
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Stay home if you are sick.

health.nsw.gov.au/coronavirus

Appendix B: Cleaning surfaces

Cleaning surfaces at home to help stop the spread of COVID-19

Coronaviruses, such as COVID-19, can survive on surfaces for a few hours or up to several days. This may vary based on the temperature, humidity and type of surface.

How to clean

Frequently touched surfaces	Less touched surfaces
<ul style="list-style-type: none">• doorknobs• handles• light switches• phones• tablets• touch screens• tables• hard-backed chairs• remote controls• keyboards• desks• toilets• sinks/basins• car steering wheel• car seats	<ul style="list-style-type: none">• floors• walls• ceilings• window blinds• curtains
Regularly clean with a household detergent followed by disinfectant, or use detergent/disinfectant wipes (scrub hard).	Clean using a household detergent or detergent wipes. Use a damp mop on hard floors. Clean walls and window blinds when visibly dusty or soiled. Curtains should be changed regularly and cleaned when soiled.

Detergent or disinfectant?

Detergents help remove germs, dirt, and impurities from surfaces but they do not kill germs.

Disinfectants kill viruses and bacteria but don't remove them from a surface.

Using a detergent then a disinfectant helps lower the risk of spreading infection.

If you have been outside

If you have to leave home for essential reasons like visiting the doctor or grocery shopping, when you return home:

- wash your hands as soon as you enter and after putting groceries or other items away. Wash your hands before you eat
- if you would feel better to do so, remove your shoes and clothing if you have been on public transport or in spaces where you weren't able to keep 1.5 metres from others
- wipe down your phone
- keep your keys in one place.



More information:
www.nsw.gov.au/covid-19

Appendix C: Food Safety requirements

Cooling and reheating food

When cooling or reheating food, it's important to do it right to keep it safe from harmful microorganisms and toxins that can cause food poisoning.



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What are the requirements?

Under Standard 3.2.2 - Food Safety Practices and General Requirements, food businesses must make sure potentially hazardous food (like egg or meat dishes) is cooled or reheated quickly so harmful microorganisms don't get a chance to grow to unsafe levels.

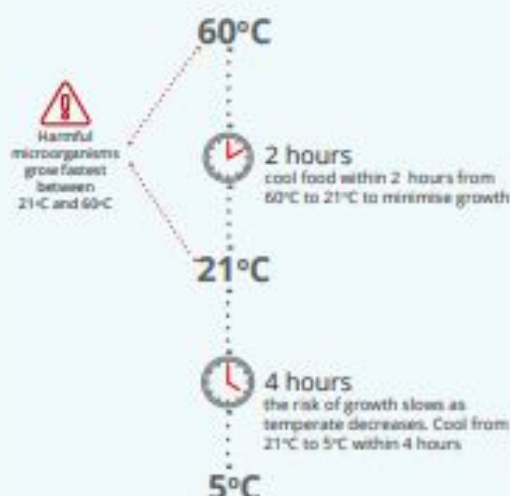
Reheating

If you are reheating potentially hazardous food to hot hold, you must heat it quickly to 60°C or hotter — ideally in two hours or less.

Cooling

When cooling cooked potentially hazardous food, it must be cooled to 21°C in two hours or less, then cooled further from 21°C to 5°C in four hours or less.

You can use a different cooling process but you must be able to show that it keeps the food safe.



Tips for cooling food quickly

- divide food into smaller portions in shallow containers to cool, being careful not to contaminate the food as you do this
- use rapid-cooling equipment (e.g. a blast chiller)
- stir liquid foods such as gravy often, using a clean and sanitised utensil
- use water or ice water baths
- allow air to flow freely around the cooling container (e.g. on a rack rather than the floor)
- add ice as an ingredient
- check temperature with a probe thermometer.

Tips for heating food quickly

- use a microwave, oven or stove top to rapidly reheat it to at least 60°C
- don't heat food using bain maries, pie warmers or other equipment designed only to hold food hot - this is likely to take too long or not heat the food enough to keep it safe
- heat food to 60°C or hotter before transferring to hot-holding equipment
- avoid reheating potentially hazardous food more than once, so it doesn't go through multiple warming periods
- check temperature with a probe thermometer.

Need more information?

Safe Food Australia is a guide to the food safety standards in Chapter 3 of the Food Standards Code. Cooling and reheating is covered under Standard 3.2.2 clause 7.

Copies of the guide, some translated fact sheets and other information is available at www.foodstandards.gov.au/safefood or by emailing information@foodstandards.gov.au.

Appendix D: Frequently Asked Questions

Taken from: <https://www.foodauthority.nsw.gov.au/help/covid-19-advice-for-businesses>

A customer or other individual enters my business and is displaying cold/flu symptoms. Can I refuse them service?

All members of the public have an obligation to stay at home while displaying any symptoms such as fever or coughing. Businesses have the right to refuse service and insist that anyone with these symptoms leaves the premises.

A worker is waiting for the outcome of a test for COVID-19. Should they be excluded from work?

Any worker waiting for the outcome of a test for COVID-19 should isolate as per the [factsheet for suspected cases](#).

If you have been tested for COVID-19 and the result was negative, you must still remain in isolation if:

- you have been identified as a close contact of a person with confirmed COVID-19 while they were infectious - you must isolate yourself for 14 days after your last contact with that person
- you have been overseas in the last 14 days - you must isolate yourself for 14 days from the day you arrived back.

Do not undertake any food handling activity or face-to-face interaction with other workers.