



## Creating a COVID safe kitchen

As restaurants and commercial kitchens in New South Wales and Victoria prepare to re-open after periodic shutdowns due to COVID-19, it is important that in-depth safety processes are put in place to keep staff and patrons protected.



### Ensure physical distancing

Social or physical distancing is a simple measure to prevent the spread of COVID by reducing close contact between individuals. Take responsibility for the safety of patrons and staff by encouraging people to stay 1.5 metres apart in high-traffic areas by placing social distancing stickers around your premises.



Fildes offer a range of **social distancing stickers** which can be purchased online and also customised.



### Wear a face mask

Wearing a fitted face mask is particularly important when preparing and serving meals to patrons, as they are estimated to prevent transmission by up to 79%. Adding signs in your premises can assist to remind patrons of entry requirements.

Fildes Food Safety offer individually wrapped disposable **face masks** in convenient packs of 30.



### Practice good hygiene

Excellent hygiene practices are always expected within the kitchen, however now they are more important than ever. Wear the correct **PPE** and ensure that processes are put into place to encourage regular handwashing.

The Fildes Food Safety range of workplace education posters are an ideal way to remind employees of correct process. The **How to Wash Hands Correctly Poster** includes clear visual instructions ideal for the kitchen.



### Keep records

While check-ins via QR codes are mandatory in all states, keeping more detailed records such as employees' timesheets and roles can help simplify the process if a case of COVID does occur within the restaurant.

Fildes Food Safety can provide a **COVID-19 risk self-assessment checklist** as a tool for your food business to utilise and build on to enable you to confidently manage COVID-19 risks within your business.



### Keep all working spaces sanitised

It is important to follow safe protocols when cleaning working spaces including the kitchen and restaurant floor. Implement a vigorous schedule and use high quality **sanitising products**.



### Avoid interactions in enclosed spaces

When possible, it is best to avoid close contact in enclosed spaces such as refrigerated or stock rooms as these areas lack the necessary ventilation to purify air.

Stay up to date with the local government policies and regulations regarding the safe operation of your restaurant or commercial kitchen.