# D. Anderson Disposal Ltd

## "The Restaurant Hygiene Book"

## 10 Restaurant Hygiene Practices During the COVID-19 Pandemic




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While at present there is no evidence of people catching the COVID-19 virus from food or food packaging, it may be possible that people can become infected by touching a surface or object contaminated by the virus and then touching their face.  The greater risk comes from being in close contact with other people while outside food shopping or receiving a food delivery (as receiving any delivery in areas with local transmission). As always, good hygiene is important when handling food to prevent any food-borne illnesses.

## 1. MAKE A PLAN

Create a COVID-19 Safety Plan Develop a written plan it must then be retained on-site and made available to regulatory agencies upon request.

**Phase 1**

- Onsite dining is not allowed. Provide pick-up, drive-through, or delivery services.
- Remove or stack tables and chairs if dining areas can be accessed by customers.

**Phase 2 & Phase 3**

*Indoor dining & Bar-area seating:*

- Do not exceed 50% of the maximum building space, occupancy limit does not include employees.
- Do not allow seating at a bar table or counter where customers sit or stand side-by-side. Close bar area seating that allows for the congregation of customers from separate parties.

## 2. FOOD PACKAGING AND HANDLING PRECAUTIONS

- Remove any unnecessary packaging and dispose into a waste bin with a lid.
- Remove food from take-out containers, place on a clean plate, and dispose of the container.
- Packaging like cans can be wiped clean with a disinfectant before being opened or stored.
- Wash unpackaged produce, such as fruit and vegetables, thoroughly under running water.
- Wash your hands with soap and water, or use an alcohol-based hand rub, immediately afterward.

## 3. GENERAL FOOD HYGIENE TIPS

- Wash your hands thoroughly with soap and water for at least 20 seconds before preparing any food.
- Use separate chopping boards to prepare uncooked meat and fish.
- Cook food to the recommended temperature.
- Where possible, keep perishable items refrigerated or frozen, and pay attention to product expiry dates.
- Aim to recycle or dispose of food waste and packaging in an appropriate and sanitary manner, avoiding a build-up of refuse that could attract pests.
- Wash your hands with soap and water for at least 20 seconds before.
- Always use clean utensils and plates.

## 4. CLEANING THE RESTAURANT

- Cleaning and disinfecting high-touch surfaces in your establishment regularly is an important precaution to lower the risk of infection.
- Follow cleaning product instructions for safe and effective use, including precautions you should take when applying the product, such as wearing gloves and making sure you have good ventilation.
- Every restaurant is different, but common high-touch surfaces include Door handles, tables, chairs, handrails, kitchen and bathroom surfaces, taps, toilets, light switches, and mobile phones.

## 5. MANAGING EMPLOYEE HEALTH

- Instruct employees with symptoms associated with COVID-19 to report them to their supervisors.
- Instruct sick employees to stay home
- If an employee is sick at work, send them home immediately. Clean and disinfect surfaces in their workspace.
- Implement workplace controls to reduce transmission among employees, such as:
- Pre-screen (e.g., take temperature and assess symptoms prior to starting work).
- Disinfect and clean workspaces and equipment and consider more frequent cleaning of high-touch surfaces.

- Regularly self-monitor (e.g., take temperature and assess symptoms of coronavirus)
- Wear a mask or face covering.
- Practice social distancing and stay at least 6 feet from other people whenever possible.

## 6. PERSONAL HYGIENE FOR EMPLOYEES

- Emphasize effective hand hygiene including washing hands for at least 20 seconds, especially after going to the bathroom, before eating, and after blowing your nose, coughing, or sneezing.
- Always wash hands with soap and water. If soap and water are not readily available, then use an alcohol-based hand sanitizer with at least 60% alcohol and avoid working with unwrapped or exposed foods.
- Avoid touching your eyes, nose, and mouth.
- Use gloves to avoid direct bare hand contact with ready-to-eat foods.
- Before preparing or eating food, always wash your hands with soap and water for 20 seconds for general food safety.
- Cover your cough or sneeze with a tissue, then throw the tissue in the trash and wash hands after.

## 7. AVOID CLOSE CONTACT

- Avoid close contact with people who are sick. Some people without symptoms may be able to spread the virus.
- Practice social distancing by keeping at least 6 feet about two arm lengths away from others if you must go out in public.

## 8. MANAGING FOOD PICK-UP AND DELIVERY

- Observe established food safety practices for time/temp control, preventing cross-contamination, cleaning hands, no sick workers, and storage of food, etc.
- Establish designated pick-up zones for customers to help maintain social distancing.
- Practice social distancing when delivering food, e.g., offering “no-touch” deliveries and sending text alerts or calling when deliveries have arrived.
- Conduct an evaluation of your facility to identify and apply operational changes in order to maintain social distancing if offering a take-out/carry-out option by maintaining a 6-foot distance from others, when possible.
- Ensure that any wrapping and packaging used for food transport is done so that contamination of the food is prevented.
- Routinely clean and sanitize coolers and insulated bags used to deliver foods.

## 9. HELP CUSTOMERS MAINTAIN GOOD INFECTION CONTROL AND SOCIAL DISTANCING BY:

- Discontinuing operations, such as salad bars, buffets, and beverage service stations that require customers to use common utensils or dispensers.
- Finding ways to encourage spacing between customers while in line for service or check out.
- Continue to use sanitizers and disinfectants for their designed purposes.

- Verify that your ware-washing machines are operating at the required wash and rinse temperatures and with the appropriate detergents and sanitizers.
- Remember that hot water can be used in place of chemicals to sanitize equipment and utensils in manual ware-washing machines.

## 10. THE IMPORTANCE OF TRASH CANS & GARBAGE CANS

- Every business generates trash and garbage that require attention on a regular basis to maintain cleanliness, safety, and health in the workplace. Having the proper equipment applies to waste management just as it does to other areas of successful business operations. When a business supplies its employees and customers with easy access to waste containers, overall maintenance of the building is made easier and buildings stay cleaner and neater.

**FOR ALL YOUR COMMERCIAL AND RESIDENTIAL GARBAGE DISPOSAL NEEDS PLEASE CONTACT**

**D. Anderson Disposal Ltd**
Located at 28 Chisholm Avenue, Kingston, Jamaica
Call us at (876) 906-3008 or send us an email at andersondisposalltd@gmail.com

"Your Garbage is Our Business"



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## HOW TO GET STARTED...

### 1. CHOOSE THE BEST OPTION FOR YOU

Garbage Collection options:

1. Pick Up Once A Week
2. Every two weeks
3. Monthly Pick Ups
4. Call Us When You Need Us





### 2. OUR COMPETITIVE PRICES

- Starting at $3,000.00 up
- $500.00 Per Drum
- We also offer extra services eg. Tree Cutting, Building Spoils

### 3. SITE VISIT

Your garbage disposal site will be inspected to ensure we have quick and easy access to your garbage.





### 4. CONTRACT

After you have chosen the best option for you, you will be given a contract and welcomed into the D. Anderson Disposal family.

**For all your commercial and residential garbage disposal needs please contact**


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