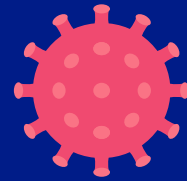


COVID-19 (Coronavirus)



Food Business Re-opening Checklist

Premises:

- Check for expired/out of date foods
- Deep clean and sanitize chillers/refrigerators and check safe operating temperatures
- Check dry storage for out of date or damaged foods, any pest activity
- Deep clean and disinfect sinks, hand sinks, all work stations and counters, cooking and preparation surfaces, equipment and utensils
- Check all areas for pest activity
- Clean and disinfect all garbage cans and garbage areas
- Deep clean entire premises
- Clean and disinfect all touch points frequently throughout work periods.



Water and ice:

- Empty ice machine, clean and disinfect all internal and external surfaces and scoops
- Check water supply to ensure it is potable; the tank may need to be re chlorinated. Check filtration/ UV system is fully operational, replace filters as needed.

Staff facilities

- Deep clean and disinfect staff bathrooms, lockers and changing areas and lunch room.

Staff & Social Distancing

- Ensure staff are familiar with personal hygiene and social distancing requirements
- Ensure all staff adhere to social distancing within the premises i.e.they remain 6 feet apart; if that's not possible then they must wear face masks.
- Ensure social distancing with customers for kerb side pick up.
- Ensure delivery staff maintain social distancing with customers.



Further info. www.coronavirus.gov.bm or 278-5333

Also Check: Covid-19 Guidance for Food Premises

