

CANTEEN OPERATIONS DURING COVID-19 PANDEMIC

The **BSHS P&C ASSOCIATION CANTEEN** is passionate about providing our services to our school community. We are very happy to serve our students and staff during these challenging times.

Customer Service

How to order:

Orders can be placed online via My Student Account (MSA) which is linked to your child's Student ID Card.

Reason for pre-order:

So that we can plan ahead for orders and to ensure safe social distancing, as well as safe handling.

Payment:

1. No cash
2. Touchless card use
3. MSA order does not require payment at counter (its paid at the time of ordering)

We want to assure our school community that we take our FOOD HANDLING seriously. Please note the following information:

Our Commitment to Hygiene

As a food service, we already have very high standards of cleaning and hygiene in place.

COVID-19 and Food Businesses: FSANZ

Food Standards Australia New Zealand (FSANZ) have developed an information hub for food businesses.

Key points:

- There is no evidence that COVID-19 is transmitted through food.
- Maintaining good hygiene practices is recommended.
- Anyone with suspected symptoms of respiratory illness should avoid preparing food for other people.
- Businesses need to follow any social distancing requirements requested by the government.

Canteens should be vigilant in ensuring staff have been appropriately trained in food safety and are following appropriate procedures following by QAST guidelines for food handling.

Food Handling

1. Customers will not touch any item except item they are buying.
2. Staff will take drinks from fridge and handover to customer.

Food Packaging

<https://www.foodstandards.gov.au/consumer/safety/Pages/Can-COVID-19-be-transmitted-by-food-or-food-packaging.aspx>

Is there a risk of COVID-19 transmission from food packaging?

- Food packaging is not known to present any specific risk of transmission.
- It is not yet confirmed how long this virus survives and/or remains detectable on surfaces, but studies suggest it may be between a few hours and up to several days, depending on the type of surface, temperature and humidity of the environment.
- Surfaces can be sanitised with common household disinfectants (e.g. alcohol-based sanitiser or bleach).

Continuing to maintain good food safety practices when handling any food is always recommended.

How we are ensuring minimal touch on food items

ITEM	PRECAUTION
<p>Drinks</p>	<p>To be placed on display after 72 hours from receipt of goods.</p> <p>Customers will not take drinks out themselves (this will avoid any contamination risk).</p> <p>Staff handling drinks will only handle drinks, no other items.</p> <p>Staff handling drinks will follow sanitising rules before starting their handling.</p> <p>If the staff handling drinks move to any other task, then they will restart only after sanitising themselves again.</p> <p>Aprons will be washed daily. In the case of movement to another task, a new apron will be used.</p> <p>Where needed, single use aprons will be used.</p> <p>To avoid cross contamination, no return/replacements will be accepted (similar to what is happening in all stores).</p> <p>If there is an item to be returned because of the wrong food being provided or due to poor quality, the item will be disposed of (this process requires the Canteen Manager, or in the case when students are back at school, teacher 'on duty' approval).</p>
<p>Meal Items <i>e.g. Chips</i></p>	<p>Ingredients received from suppliers will be used 24 hours after receiving (these items are received in cardboard boxes – the life of the virus on cardboard is 24 hours).</p> <p>Staff will always use tongs – no bare or gloved hands touch any ingredient, included in a burger.</p> <p>All tongs or other kitchen utensils will be washed and sanitised after an hour of use.</p> <p>Burger boxes will be sealed using gloved hands.</p> <p>To avoid cross contamination, no return/replacements will be accepted. If there is an item to be returned because of the wrong food being provided or due to poor quality, the item will be disposed of (this process requires the Canteen Manager, or in the case when students are back at school, teacher 'on duty' approval).</p>

STAFF DUTIES

1. To avoid cross contamination, staff will be assigned to ONE task each day.
2. Hourly cleaning and sanitising of our counters will be undertaken by one staff member.
3. All staff will wear appropriate PPE at all the time – gloves, disposable apron, hair nets.