

## COVID -19 Operational PPE Guide Table: CATERING

### General Health

**If you become unwell outside work** with a new, continuous cough or a high temperature, stay at home, follow isolation guidance and inform your line manager asap (day or night so that cover arrangements can be made). Your line manager will inform AskHR on your behalf.

**If you become unwell at work** with a new, continuous cough or a high temperature, inform your line manager immediately, arrange to go home and follow isolation guidance. Your line manager will inform AskHR on your behalf. Anyone in close proximity to you at the time of showing symptoms may also have to go home – seek advice immediately from your Line Manager.

The PPE Guidance given in the table below is relative to COVID-19 protection measures and indicates what should be used either in conjunction with, or in place of the PPE/RPE requirements identified by Current Risk Assessment / Safe System of Work for your Operational Activities.

This guidance is based on the arrangements necessary for protection as provided for in NHS and any relevant professional guidance. However, it is important that you feel safe at work, and if you consider it necessary you can use your own face covering or a mask or visor provided by SBC while at work. Where the table indicates a mask is required this must be an SBC issue mask.

We are doing our utmost to ensure supplies of PPE are available but to ensure supplies are available in the most critical areas this would be limited to one mask or visor per shift. If, however, your mask becomes soiled or contaminated then it can be replaced during the shift.

Context	Disposable Gloves	Disposable Plastic Aprons	Surgical mask	Fluid-resistant (Type IIR) surgical mask	Eye/face protection (Visor)
<b>Working in a catering environment ( school/ Care home/ individual's home)</b>					
Accepting a delivery of food: commercial or domestic	Yes	Yes	No	No	No
Unpacking deliveries	Yes	Yes	No	No	No
Discarding of excess packaging	Yes - Change gloves after this stage	Yes	No	No	No
<b>Preparation/ Delivery of cold/ hot food</b>					
Preparing food in a clean, hygienic area	Yes - Change gloves after preparing raw food	Yes - Change apron after preparing raw food	No	No	No
Delivering food on plates to clients	Yes	Yes	No	No	No
Packaging food for packed meals etc	Yes	Yes	No	No	No
<b>Cleaning food prep area</b>					
Cleaning of utensils/ area	Yes	Yes	No	No	No
Discard waste	Yes - Dispose of gloves in a sealed bag when tasks complete	Yes - Dispose of aprons in a sealed bag when tasks complete	No	No	No

Hands should be washed with soap and water for 20 seconds once PPE is removed

<https://www.gov.uk/government/publications/covid-19-guidance-for-food-businesses/guidance-for-food-businesseson-coronavirus-covid-19>