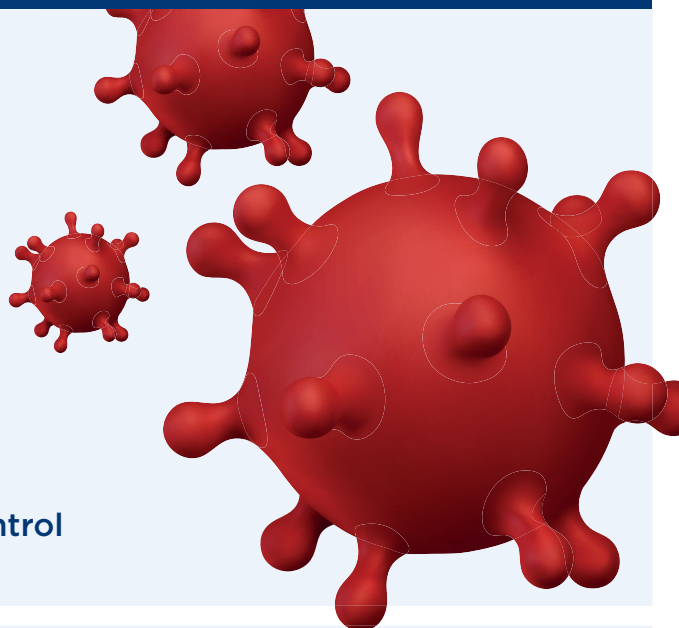


How to help protect food production areas

By working together and focusing on your sites already established:

1. Standard Infection Control Systems
2. Training Programmes
3. Food & Beverage Processing Systems, Good Manufacturing Practices and Good Hygiene Practices

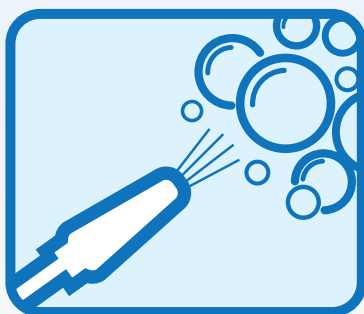
Food production establishments will be able to control the spread of **COVID-19**.



What are the food safety implications?

To date, and whilst the original source of COVID-19 is likely to have been animal to human transfer, there is no evidence that COVID-19 can be transmitted by food.

Therefore sites should follow standard food safety practices. These include:



Routine cleaning and disinfection

Existing cleaning and disinfection procedures using existing chemicals and cleaning instruction cards should be followed. This is to include non food contact surfaces and the environment.



Good hand hygiene practices

Frequent and proper hand washing should be encouraged at all times, but especially after coughing, sneezing and touching the nose or mouth.



General food safety practices

Existing food safety procedures should be followed when handling raw materials and ingredients, work-in-progress food, finished goods and packaging.

Contact your Holchem Technical Sales Consultant who can provide best practice advice on cleaning and disinfection procedures, the correct detergents and disinfection products to choose and working safely with chemicals training.

Find more info at www.efsa.europa.eu/en/news/novel-coronavirus-where-find-information
www.food.gov.uk