

INFECTION CONTROL GUIDELINES FOR SINGLE EVENT/ACTIVITIES.



To ensure we can manage the basic level of infection control and protect you whilst on OzHarvest premises -

COVID-19

1. We ask that you follow all relevant State guidelines and ensure that you have signed into the relevant QR code or equivalent register.
2. Each OzHarvest Site has a registered Covid Safe Plan that complies with Government rules. These protocols are enforced for your and our safety and the prevention of infection.
3. If you have a fever, dry cough, tiredness, headache, aches and pains, sore throat, please do not attend our event - advise an OzHarvest member and stay home.
4. OzHarvest contact name.....and number.....
5. Social distancing must be observed – if chairs are placed 1.5 meters apart please do not move these. When standing if you are unable to socially distance and maintain 1.5 metres from the next person, you must wear a mask.
 - coughing etiquette (into the crease of your elbow)
 - washing and/or sanitizing your hands
 - the use of personal protective equipment (PPE) (gloves and masks – if applicable)
 - routine cleaning of appliances, work benches and equipment needs to be effectively sanitised.
 - If you are ill stay at home until your symptoms have passed. In some cases, such as Gastroenteritis (48 hrs post symptoms)

SAFE FOOD HANDLING

HEALTH

If a food handler has a contagious disease or is suffering gastric symptoms such as diarrhoea or vomiting, they **should not go to work or be in a food preparation area.**

HYGIENE

- Hands should be washed and dried thoroughly before handling food and after handling raw food, after going to the toilet, sneezing, coughing, eating, drinking, and touching your hair, scalp, or body.
- Cover any sores, scratches etc. with a waterproof bandage or dressing.
- Clothing (including aprons) should be clean.
- Do not handle food unnecessarily.
- Do not smoke around food or food surfaces.

FOOD PREPARATION

- Benches should be kept clean.
- Avoid cross contamination by thoroughly washing and drying hands and all utensils used after handling raw foods.

HAND WASHING

- Wet hands with warm running water.
- Add soap and rub over all areas of the hands, including fingers, thumbs, backs of hands and wrists.
- Wash for at least 20 seconds.
- Dry thoroughly using a single-use paper towel.
- Alcohol-based (at least 60% alcohol World Health Organisation states it should have 80% ethanol or 75% isopropyl alcohol) hand rubs and sanitisers may be used after washing hands thoroughly.

GLOVES

If you choose to use gloves, they must be exchanged for a new pair or disposed of at any time when you would normally wash your hands.

For example, after:

- Handling raw food
- Using the toilet
- Coughing, sneezing, using a tissue or handkerchief
- Touching your hair, scalp or body
- If they are torn

OZHARVEST THANKS YOU