

This guidance applies to food premises who are already registered with Environmental Health and intend on providing food delivery service to persons within the community who are self-isolating under COVID 19 restrictions.

**Please note:** The following advice is in addition to your existing food safety controls.

#### Enhanced Handwashing and premises hygiene

Enhanced handwashing and premises hygiene is especially critical at this time. You should refer to NHS guidance on handwashing and operate enhanced frequency of premises cleaning and disinfection.



Anybody displaying suspected symptoms of COVID 19 must self-isolate and not be involved in food preparation or delivery.

#### A reminder on existing controls

Environmental Health require your current food safety controls to be maintained, including

- Training – food handlers must be adequately trained or supervised
- Personal hygiene – enhanced procedures required
- Cleaning & disinfection – enhanced procedures required
- Temperature control
- Cross contamination control
- Stock control

#### Delivery of prepared foods

You will need to ensure the following additional controls are in place for this new step in your business:

- Temperature control – hot food must be delivered at 63C or above, chilled food at 5C or below
- Food containers – must be food grade single use e.g. lidded foil containers
- Labelling – Environmental Health recommend food is labelled with its name, durability date, reheating instruction and name of the food business where it was prepared
- Allergen information – Although this can be provided verbally, Environmental Health recommend that this information is provided on the food label
- Bear in mind social distancing advice to protect all those involved

**Any questions please contact Environmental Health at East Lothian Council**

**01620 827 827 or email [ehts@eastlothian.gov.uk](mailto:ehts@eastlothian.gov.uk)**