

# HOW TO PREVENT THE SPREAD OF COVID-19 IN RESTAURANTS AND COFFEE SHOPS A GUIDE TO FOOD SERVICE PROVIDERS

*Disclaimer: The English version is a translation of the original in Arabic for information purposes only. In case of a discrepancy, the Arabic original will prevail.*

**This document is a draft Saudi Standard Circulated for comments.**

**It is, therefore, subject to alteration and modification and may not be referred to as a Saudi Standard until approved by SFDA.**

## Preamble

**SFDA recognizes the importance of contributing to the efforts made by the government to stave off Covid-19. In its capacity as a control agency responsible for the safety of food and public health, SFDA has developed guidelines for restaurants, coffee shops and other food outlets to prevent the spread of this novel virus in these premises.**

**The information set forth, nevertheless, does not replace but rather complement already existing standards and regulations in Saudi Arabia as deemed relevant to the above food businesses.**

## **Scope:**

These guidelines apply to all restaurants, coffee shops, bakeries and other food outlets.

## **Requirements for Food Premises:**

- Dining rooms, and food preparation sites shall be ventilated properly.
- The handwashing facilities shall be sufficiently available for staff and customers, and it shall have soap dispensers and sanitizers with signs about the instruction for use
- disinfectants shall be made readily available indoor with two sets, one designated for customers and the other for staff.
- Doors shall be fitted with screens to ward off flying insects.
- Pets and other animals shall not be allowed.
- Electronic visual display shall be used for showing menus instead of paper.
- Customers shall be asked to stand in ques and maintain a social distance of at least two meters.

## **Cleaning and sanitization Requirements:**

- Stepping up the cleaning protocol.
- Cleaning and disinfecting surfaces which come in contact with food after each use.
- Frequent cleaning and disinfecting of chairs, tabletops, phones, counters, cash registers, electronic payment machines, door handles, stair railings, remote controls and other high touch surfaces.
- Using permitted disinfectants such as chlorine in which case the following must be observed:
  - They must be valid for use. It is not allowed to use expired products.
  - They must only be used in well-ventilated areas.
  - After immersion, the substance must be left on surfaces for at least two minutes.
  - They must not be mixed with other chemicals.

- Food and food contact materials must be kept away from these substances during the cleaning process.

## **Requirements for Food Handlers:**

- Apply the “*clean as you go*” policy  
This policy is about washing your hands continually and properly throughout the working day \_ before and between tasks, after using the restrooms, after snacks, after touching body parts (such as hair, mouth, nose), or after taking breaks lasting at least one minute.
- Put on protective outfits like head nets, and shoes as deemed appropriate.
- Use disposable gloves when preparing or selling non-packaged foods.
- Change gloves immediately after touching any body part, and wear new ones.
- Do not touch your hair mouth ear or nose.
- Do not allow in workers with the following symptoms:
  - High temperature of more than 37 °c.
  - Fever, cough, breathing difficulty, pimples, blisters, diarrhea, or wounds.
- Suspend workers who have just come (or have just been in contact with someone who has come from) any of the notified countries.
- Report workers with the above symptoms to the concerned authorities.

## **Equipment and utensils used in food preparation:**

- All equipment, and utensils used for preparing cooking or serving food must be kept clean and in good condition.
- Tableware and cutlery (spoons, knives, dishes and glasses) must be made of disposable food-grade plastic materials.
- Cutlery must be provided in sealed bags.
- The dining tables must be cleared of any bottles of tomato paste, mayonnaise, sugar or mustard. Only single-use products are allowed.
- Bread and bakery products must be packed by staff and displayed in such a way to prevent contamination.

- Food must be cooked well.

### Appendix No. (1) Proper Hand Washing Instruction

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## Wash Your Hands Thoroughly

40 to 60 seconds is long enough for handwashing

1. Wet your hands and squirt enough liquid soap onto the palm
2. Rub your hands
3. Make sure you rub in between your fingers as you intertwine
4. Rinse thoroughly under water to get rid of soap completely
5. Dry your hands on disposable toilet paper
6. Turn off water using toilet paper to prevent contaminating your hands


Soap and water is better than hand sanitizer

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## Appendix No. (2) Most Surfaces Which Come in Contact in Food Establishment That Shall be Constantly Sanitized







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### Contact surfaces in food outlets where frequent disinfection must be maintained




Food preparation Sites

01







Cooking utensils		Doorknobs		Water tabs	
Food contact surfaces		Sanitizers		Switches	


High touch surfaces 



Dinning Rooms






02




Doorknobs		Table cloth		Chairs	
Tabletops		Sanitizers		Electronic Devices	




Restrooms

03

Switches		Doorknobs		Taps	
		Sanitizers		Toilets	


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