

Food Safety practices and minimization of transmittable disease code of practice

We are following the guidelines gazetted by Food Standards Australia and BCC. These guidelines are in addition to the regular Food Safety protocols of the BCC food safety licencing requirements.

<https://www.foodstandards.gov.au/>

- washing hands often with soap and water;
- Using protective Food Grade gloves;
- Using hand sanitizer;
- using a disposable tissues;
- cover your mouth when you cough or sneeze;
- avoiding close contact with others, such as touching; social distancing.
- Following general code of practice food handling procedures;
- Sanitizing work spaces and utensils;