



General notes: WHO Covid-19 Guidance 7th April 2020

There is no evidence that respiratory diseases can be transmitted via food or food packaging. Coronaviruses cannot multiply in food; they need an animal host to multiply.

Current evidence indicates transmission via close contact through respiratory droplets (formed coughing and sneezing) and/or touching contaminated surfaces and then touching mouth, nose or eyes.

What should we be checking for when choosing a takeaway?

The first step we should check the Food hygiene rating (FHR) for any business we intend to order food from. All businesses on the FHR scheme are registered to sell food to the public. The online tool allows you to see the ratings of a venue received with the date of the last assessment with a search tool allowing you to look by business name and /or local area.

This can be found online <https://ratings.food.gov.uk/>.

It is best to choose a local business in order to limit the delivery time.

Are there questions we should be asking the providers?

If the food business is already established and on the FHR scheme those who suffer from food allergies will need to check allergen information is available and how they ensure the food delivered meets any allergen free requirements. i.e. is there is system in the food operation ,packaging and delivery to meet any allergen free claims?

For new business which are not on the FHR scheme it makes sense to check that they are registered to sell food to the public asking for the food registration number as well as any allergen information required.

How many people usually come in contact with the food and packaging at the various types of takeaway - Pizza, Indian, Chinese, sushi etc?

This will vary significantly depending upon the nature of the product and how much of the food operation is completed in-house.

What should we look for in the delivery driver at the moment... e.g. Is he wearing gloves, a mask etc?

The driver should not be showing visible signs for being infected with Covid-19 i.e. sneezing and coughing. They should be clean and tidy with disposable gloves or sanitiser for hand hygiene.

Any food must be distributed in a way which ensures the food does not become unsafe or unfit to eat. Chilled foods must be kept cool during transport (8C or below), hot foods delivered hot (63 C or above)in insulated packaging.

If an allergen free product has been ordered this must be clearly identified.



The driver should ensure the 2m social distancing rule is maintained when making the delivery. This is easier when paying by card and avoiding cash payment at the doorstep.

Are some forms of packaging less likely to transmit the virus than others?

The Covid-19 virus can only survive for a limited time outside of the human host. The length of time it survives varies depending upon the type of surface. WHO guidance reports survival on plastic and steel up to 72hrs and cardboard up to 24hrs.

It is therefore best to take the same precautions as when bringing home your food shopping:-

- Wash hands for 20 seconds with soap and water on entering your house
- Unpack the food into your own crockery.
- Throw away the outer packaging.
- Wash your hands again
- Don't forget to sanitise hand touch points in your home on a regular basis such as door handles , taps , light switches etc

What can we do once the takeaway arrives to minimise the chance of the virus being passed on? E.g. Throw away/wipe the outer containers etc?

See above.

Will reheating the food kill the virus?

The virus is sensitive to heat. If you have ordered hot food which has been cooked properly (min. 70C for 2 mins) and delivered in a hygienic manor above 63C there should not be a risk.

How safe are the takeaway vans that travel from place to place? Is that more dangerous than restaurant takeaways?

If ordering food from a takeaway van the same checks as mentioned above should be made.