

Resources for Food preparation and Handling and Covid-19

The BC Centre for Disease Control has some excellent resources on Food handling and Covid-19 on their website. Topics include:

- Can Covid-19 be transmitted in food from other countries?
- Does cooking kill Covid-19?
- Should food handlers be wearing masks?
- Should food handlers be wearing gloves?
- How do I properly clean surfaces when cooking?
- Food safety for the public
- Using re-usable bags during Covid-19 Pandemic

For information, please visit their website at: <http://www.bccdc.ca/health-info/diseases-conditions/covid-19/employers-businesses/food-businesses>

It is very important to be extra aware of washing your hands while preparing food. Anyone with Covid-19 symptoms (fever, cough, sore throat, trouble breathing, runny nose, etc) should not be preparing food for others. The Food team, who is working to source food rations, is following these provincial recommendations set out by BCCDC. Please see the FNHA Handwashing poster on the recommended way to wash your hands.