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FDA/CPED/PR/20/0003

24<sup>th</sup> March 2020

## **MEASURES TO PREVENT THE SPREAD OF COVID-19 IN RESTAURANTS, 'CHOP BARS' AND OTHER EATERIES**

Pursuant to provisions of part Seven of the Public Health Act, 2012 (Act 851), which mandates the Food and Drugs Authority (FDA) to promote public health and safety, these measures are provided to guide operatives in the food service industry to prevent the spread of SARS-CoV-2, the causative agent of COVID-19.

This guidance is based on what is currently known about SARS-CoV-2 and its mode of spread.

The requirements would be updated as additional information become available.

Failure on the part of any food service operator to comply with the provisions outlined in this document would result in the revocation of its Hygiene Permit and subjected to other regulatory sanctions the Authority deem fit in line with the appropriate statutory provisions. The application of these measures is immediate.

### **REQUIREMENTS**

#### **1. Intensify the general hygiene rules required for restaurants and other eateries**

- a. Regularly clean and sanitize food preparation areas and food contact surfaces using food grade soap and sanitizers
- b. Keep dry food storage areas clean and free from pests
- c. Refrigerators must be cleaned, maintained in good working conditions
- d. Foods must be stored under the right refrigeration temperatures and stacked in their appropriate compartments to prevent cross contamination; Keep ready-to-eat foods above thawed food
- e. Cook food thoroughly
- f. Keep and serve hot foods hot and cold foods cold
- g. Freeze leftover foods and reheat till they are piping hot before consumption
- h. Ensure adequate ventilation in food preparation areas to prevent sweating and condensation

#### **2. Intensify Personal Hygiene Rules and provide amenities to support personal hygiene rules**

- a. All restaurant operatives must be healthy and certified fit to handle food for public consumption. Each kitchen staff must have a valid health certificate
- b. Food handlers who are sick should be kept away from the food preparation area
  - i. Any sick food handler is strongly advised not to report to work and seek medical attention immediately

- ii. Persons showing any of the following medical conditions require immediate exclusion from the food preparation areas:
  - **Fever (High Temperature)**
  - **Runny Nose**
  - **Dry Cough**
  - **Tiredness (Shortness of breath)**
  - **Diarrhoea**
- c. Operatives must be appropriately attired
  - i. Workers must be provided with clean work wear to be used only in the food handling area
  - ii. Headgear/Hair restraint to cover hair completely
  - iii. Footwear for use in the food preparation areas only
  - iv. Nose Masks and Hand Gloves use encouraged as much as possible but replaced very frequently
- d. A cloakroom must be provided for staff use
- e. Toilet facilities must be maintained clean
  - i. Adequate toilet facilities provided and must be commensurate with the number of workers on any shift
  - ii. Provide toilet paper in all the toilets at all times
  - iii. Handwashing stations must have running water, antibacterial soap, single use paper towels and hand sanitizers
  - iv. Remove waste paper regularly, clean toilet facilities and sanitize toilet bowls, handwashing sinks and mop toilet floors at least once every hour
- f. Movements in the food cooking area must be restricted
- g. Washrooms for patrons of eateries must also be maintained clean
  - i. Provided with toilet paper always
  - ii. Handwashing stations must have running water, antibacterial soap, single use paper towels and hand sanitizers
  - iii. Remove waste paper regularly, clean toilet facilities and sanitize toilet bowls, handwashing sinks and mop toilet floors at least once every hour

**3. Patrons and Food Handlers must observe all other hygiene practices designed to prevent the spread of COVID-19**

- i. Restaurant Operators are strongly advised to put up signage at vantage areas to adequately notify/caution staff and patrons about **COVID-19** and the need to observe personal hygiene
- ii. Enforce the maintenance of Social Distancing
- iii. Provide hand sanitizers for the use of patrons at all entrances
- iv. Discourage crowding around cashiers. Ideally design a system to serve one customer at any given time

- v. Where possible call through a Public Address System (PA system) to alert customers when their meals are ready for collection
- vi. Cashiers must sanitize their hands regularly and wash them with soap under running water between hand sanitizer use
- vii. **Encourage Delivery-only and discourage as much as possible On-site eating**
- viii. Reduce the seating capacity for a table where on-site eating is desired but ensure to observe the policy on Social Distancing

4. Keep records of all cleaning activities

FDA...Your Well-being, Our Priority

Signed  
**DELESE A. A. DARKO (MRS)**  
Chief Executive Officer