

INSTRUCTIONS FOR SELECTED PUBLIC ACTIVITIES/WORK SETTINGS FOR THE PREVENTION AND CONTROL OF COVID- 19

The instruction notes are given for a range of public activities and work settings. Some sectors such as tourism, large shopping malls, event management, etc. would require reference to several instruction notes.

The Instructions are subject to overall permission given by the Ministry of Health to resume functions (totally/selected).

Each instruction note is issued by the Director General of Health Services, Ministry of Health and Indigenous Medical Services and are for the establishment/owner/ responsible authority to follow in prevention of transmission of COVID-19.











SRI JAYAWARDENEPURA KOTTE MUNICIPAL COUNCIL



43. Mobile Food Vendors; Ready to Eat Food Items, including Bakery

Description – These guidelines refer to precooked food items that are served ready to eat.

Specific messages / Instructions

For the owner/Operator

During preparation of food;

- Ensure strict implementation of using face masks, gloves and other personal protective equipment specially by the cleaning staff and housekeeping attendants.
- All food handlers should wash their hands before preparing foods.
- Thoroughly wash all raw fruits and vegetables before preparing.
- Disinfect all direct food contact surfaces such as preparation tables, cutting boards, knives, tongs etc. before each encounter.
- Cover & seal all foods during storage, temporary storage & transport.
- You are required to fill the provided Assurance form, indicating compliance with the instructions given. The original of the Assurance form should be submitted to the area Medical Officer of Health. A copy of the same should be sent to the local government authority (municipal council/ urban council/ pradeshiya sabha) and another copy should be kept with you. The owner is responsible to ensure that the above guidelines are strictly adhered to.

During sale of food;

- Always operate at one designated place or route and get updated on identification of patients or direct contacts of COVID patients from your operating area.
- Never intrude a restricted / isolated area.
- Do not engage in work if you feel unwell and do not allow anybody at home to work on your behalf.
- Set a limited number of customers per session to maintain physical distancing. Display the number that can be served at one time in the vehicle.
- Try to price the items with round figures, so that requirement for change money would be minimal
- Always wear a face mask, and tongs when handling ready to eat foods (Food items should not be touched with bare hands).
- Keep a disinfectant available in the stall/vehicle and clean your hands frequently, preferably after serving every 5 clients

For the User / Client

- Minimize your ready to eat food consumption.
- Consume more fruits, nuts and other healthy food as snacks.
- Buy cooked food only from a trusted vendor who operate at a designated place.
- Do not buy food from vendors who look unwell or not practicing hygienic measure.
- Maintain physical distancing and hand hygiene during and after the buying process.

28/05/2020 74



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- Heat the food items, if possible, to a temperature around 65°C for four minutes.
- Do not keep the food items uncovered after purchase. Consume it as soon as it is heated.

Methods of instruction

- Signposts.
- Notices / posters at each vehicle / stall.
- Social media.











Director General of Health Services

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