

Tips on Prevention of COVID-19

1 Keep the Workplace Clean and Well-ventilated

Place doormats sprayed with 1:49 diluted household bleach at entrances to keep shoe soles from spreading germs. Spray more if the number of customers increased.

- Provide partitions on service counters.
- Use contactless payment (e.g. credit cards, mobile app, etc).

Reduce face to face contact:

- Maintain physical distancing when queuing or waiting.
- Provide takeaway options.
- Avoid table sharing or modify seats arrangement.

- Check body temperature for customers and deny entry of those with fever or respiratory symptoms.
- Provide hand hygiene facilities (e.g. 70 to 80% alcohol-based handrub) in public areas such as the entrance.
- Customers must wear masks at any time except during eating or drinking.

Spraying disinfectants in indoor environmental surfaces and on people are not recommended as this practice could be harmful and would not reduce the risk of viral transmission. Use a cloth or wipe which is soaked in the disinfectant to disinfect surfaces.

- Keep dining area, kitchen, sink and toilet clean and hygienic.
- Clean and disinfect frequently touched surfaces (e.g. cashier, table, furniture, door handles, common/shared-use items and floor) at least twice daily and when visibly soiled. Use 1:99 diluted household bleach to disinfect surfaces and leave for 15-30 minutes, rinse with water and wipe dry. For metallic surface, disinfect with 70% alcohol.
- If surfaces or floors are contaminated by respiratory secretions, vomitus or excreta, disinfect with 1:49 diluted household bleach, leave for 15 - 30 minutes, rinse with water and wipe dry.
- Use ventilation system and set the fresh air inlet volume to maximum, to ensure good ventilation with sufficient fresh air supply. Ventilation equipment should be retrofitted as appropriate.

2 Observe Good Personal Hygiene and Wash Hands Frequently

Wear appropriate Personal Protective Equipment (PPE) at work, ensure the mask can fully cover mouth, nose and chin; and fit snugly over the face.

Wear mask, rubber gloves, goggle or face shield and waterproof apron when washing the dishes or cleaning up.

Wear mask and gloves when cleaning up tables.

- Stagger work shift, meal time and breaks, and adopt social distancing when having meals.
- Making arrangements for staff to work in a hot (e.g. kitchen) and cool place alternately, relieve discomfort caused by wearing mask in a hot environment for a long time.

Wash hands frequently to keep hands clean, especially:

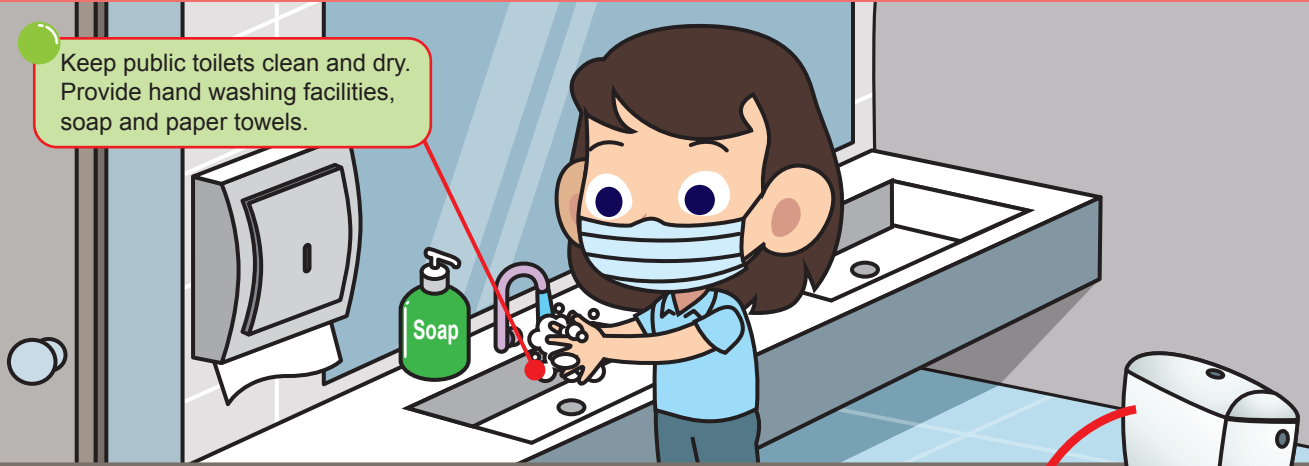
- before or after touching eyes, nose or mouth.
- after coughing or sneezing.
- before preparing food, eating and after going to toilet.
- after touching public installations such as handrails or door knobs.
- before or after handling raw and cooked food.
- after handling food waste, used cutlery and tables.
- after handling garbage.

Wash hands with soap, rub for at least 20 seconds, rinse with water and wipe dry with disposable paper towel. If soap and water are not available, and hands are not visibly soiled, use 70-80% alcohol-based hand sanitizer. Wounds must be fully covered by a waterproof dressing.

- Check body temperature for all staff before work and wear mask.
- If staff have COVID-19 symptoms (e.g. fever, respiratory symptoms, or sudden loss of taste or smell) should put on a surgical mask, refrain from work, notify supervisor, seek medical advice immediately and avoid going to crowded places.

3 Keep Toilet Clean and Ensure U-shaped Water Trap is Filled with Water

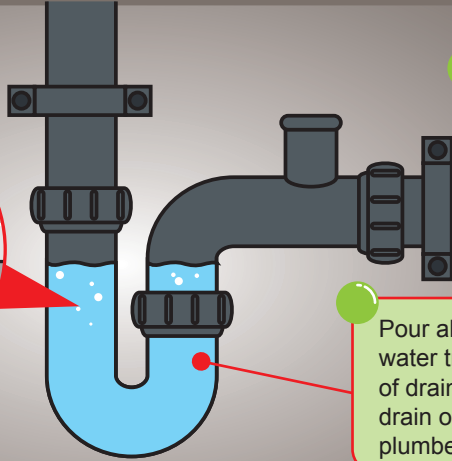
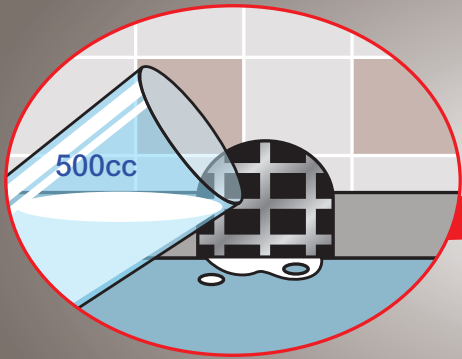
Keep public toilets clean and dry. Provide hand washing facilities, soap and paper towels.



Ensure flushing system functions properly. After using toilet, put toilet lid down before flushing.



Pour about 500cc water into drain outlets (The U-shaped water traps) at least once a week. Check proper functioning of drains regularly. If drains or pipes leak or are blocked, or drain outlets emit foul odour, arrange repair by qualified plumbers immediately.



4 Enhanced Disinfection When There Is A Suspected / Confirmed Case of COVID-19



Take extra measure when cleaning blood, secretions, vomitus or excreta spillage:

- Use tongs or forceps to hold absorbent disposable towels to wipe away the contaminants as a preliminary clean up;

- Discard the tongs or forceps and used absorbent disposable towels in a garbage bag;
- Disinfect with 1:4 diluted household bleach, wipe from the outside inward and leave for 10 minutes, rinse with water and wipe dry;
- Discard all the wastes and cleansing tools (e.g. tongs or forceps, cloth, mop head) in the garbage bag;
- Remove personal protective equipment (PPE), put them in the garbage bag and wash hands thoroughly;
- Wear a pair of new gloves, seal the waste bag tight and dispose it properly in a lidded garbage bin. Label the garbage bin and put it in a safe, undisturbed place until collection;
- Remove gloves carefully and wash hands with soap and water;
- When COVID-19 is confirmed, CHP will inform the Food and Environmental Hygiene Department (FEHD) to disinfect the contaminated environment and waste disposal.



Alcohol-Based Hand Sanitizer



Cleaning staff should wear suitable PPE, including surgical mask, rubber gloves, disposable gown, eye protection (goggles / face shield) and cap. Please refer to the Handbook on Epidemic Prevention for Frontline Workers for donning and doffing PPE (URL: <https://bit.ly/3geMgxi>).

Enhanced disinfection to potentially contaminated surfaces or items with 1:49 diluted household bleach.

