



# PREVENTIVE GUIDELINES FOR FOOD & GROCERY RETAIL

This document highlights various key safeguards to be kept in mind while operating Food and grocery

## **STORE OPERATIONS:**

Maintaining Hygiene and Cleanliness in the Store

- The store should be properly sanitized and cleaned thoroughly on a daily basis.
- All the surfaces (shelves, cash counters, Storehouse, etc.) to be washed with hot water and detergent and then be treated with sanitizer using very hot water for at least two minutes.
- Cleaning should be by disinfection. The common disinfectants which can be used are Chlorine/Quaternary Methyl Butyric Acid.
- Shopping trolleys, baskets, carts, utensils (used for measurement of rice, pulses, etc.) should be cleaned thoroughly first with soap and water and then with sanitizer. Metallic surfaces such as handles of baskets/carts (where use of bleach is not suitable) should be cleaned using 70% alcohol based sanitizer.
- All electronic gadgets (for measurement, at the bill counters, etc.) used in the store to be properly sanitized.
- Hand Sanitizing stations to be installed especially at the entry and near high contact surfaces.
- High Touch points (such as elevator buttons, handles, public counters, office machines, security locks, etc.) to be cleaned two times a day by moping these things with linen/absorbable cloth soaked in 1% sodium hypochlorite.

# **STORE OPERATIONS:**

- Limit the no. of people in contact on a production floor or store, by creating physical barriers so that people in smaller spaces can have barriers without hindering work, wherever possible
- Limit the number of people who come to the store at any point of time
- Use spacing measures such as floor markers or stickers at queues or tills or where there is a possibility of large number of people gathering, increase the gaps between workstations, seating arrangements, etc. to ensure at least 6-feet gap is maintained between employees and customers.

# **PREVENTIVE CONTROLS IN THE STORE**

- Make sure cleaning kits including disinfectant wipes or sprays, disposable gloves, paper towels, masks, hand sanitizer and other cleaning supplies are readily accessible throughout store, including point of sale terminals and other stations. Ensure that these are cleaned periodically throughout the day.
- Install no-touch trash bins at checkouts/cash counters.
- Use ID cards for punching attendance instead of finger prints (avoid using any biometric system)
- Place signage at prominent locations throughout the store,
  - Asking customers and employees not to enter the store if they are sick or have felt sick within the last 72 hours
  - Encouraging customers and employees to maintain six feet of distance at all times
  - Floor markers located six feet apart any place where

- Consider programming in-store audio messaging to frequently remind employees and customers to follow guidelines on hygiene and physical distancing.
- Have visual displays in the form of posters/LED screens about covid-

## FOOD TRANSPORTATION

- Drivers, loaders and other support staff should be educated about symptoms of COVID-19, methods of hygiene, sanitizing the truck and social distancing.
- Drivers or loaders who show symptoms of COVID-19 should refrain from handling or transporting food items.
- Trucks to be cleaned and sanitized after each delivery.
- Drivers or loaders be provided with alcohol based hand sanitizers, masks and gloves.
- They should avoid using public toilets as much as possible.

#### **FOOD PACKAGING**

- As per research (published in New England Journal of Medicine), a virus can remain up to 72 hours on plastic and stainless steel, up to 4 hours on copper and 24 hours on cardboard. Therefore, appropriate precautions such as wearing of masks and gloves by need to be taken while handling them.
- Food retailers should ensure that food handlers involved in food packaging maintain high levels of personal hygiene, social distancing. All three measures should be adopted to ensure that food packaging

## **EMPLOYEES**

- Educate employees on the symptoms of covid-19 so that they are able to recognise the symptoms earlier, take appropriate medical care and go for testing. They need to be given training on risk factors, safe food handling, social distancing and precautions to be taken to prevent covid-19 infections.
- Screen all employees at the entrance of the workplaces by checking their body temperature with the help of contactless thermometer. Employees having temperature more than 37.5 C or 99 F should not be allowed to enter the premises and must be sent for COVID-19 testing.
- Encourage employees to self-declare if they are suffering from any symptoms or signs related to Covid-19 before entering premises or during work. They need to be given requisite assurance that such a declaration will not affect their job (they will not be removed from the job). This should be done especially for those in the low income group. They also need to be instructed to quarantine themselves at home and not venture out either for work or anything else.
  - No fever for at least 72 hours since recovery.
  - At least 7 days have passed since symptoms first appeared.
- Mandate wearing masks and gloves throughout the day when in a store. Supply the protective gear.
- Provide at least one Thermo-gun to every store and screen every employee daily for any signs of infection, provide sick leaves

- Put together a local emergency response team, designating one employee as the COVID-19 coordinator. Share his/her contact details with all the employees. This team will develop protocols or steps needed to safeguard employees and store from covid-19 infection. They shall maintain employee health status records, isolation rooms (one for suspected cases and one for close contact with contactless trash bins), and keep a record of masks and gloves, safety gears, disinfectants for emergency use as per government guidelines. The team shall also maintain the list of authorised
  - Social distancing guidelines and expectations.
  - How to monitor personal health and body temperature.
  - How to properly wear, remove, and dispose of face masks, gloves
  - How to launder/disinfect cloth face masks and uniforms
  - Cleaning protocol, including how to safely and effectively
- Evaluate whether any roles that have traditionally been performed in store can be performed remotely and encourage Work-From-Home for employees wherever possible.
- Communicate the latest safety protocol through regular communication and easy-to access resource documents. This will ensure the guidelines are understood and followed.
- Encourage employees to use their private vehicles while

# **CUSTOMERS**

- Conduct temperature screening of customers through infrared thermometers or thermal scanners. Customer with any signs of sickness should not be allowed inside the store.
- Post signs at entrances notifying customers to STOP if they are sick

#### CUSTOMERS

- Ensure limited customer occupancy inside a store basis the size of the store to ensure a distance of six feet or more between customers in the shop and in the queue.
- Post important signage at specific zones (e.g. billing station; displays; etc.), advising customers about the new processes for shopping.
- Encourage customers to clean their reusable bags frequently through in-store signage
- Ask customers to bag their own purchases if they choose to use reusable bags and encourage frequent cleaning of bags.
- Communicate/Engage with customers through print campaigns, social media, and other channels on how retail is working to offer safe

# SALES

- Establish procedure for regularly disinfecting inventory and newly-received stocks
- Ensure that all ready-to-eat food items are covered and kept in glass displays.
- Do not allow consumers to touch open grocery items such as rice, pulses, etc.
- Pre-pack loose commodities to avoid contamination
- Encouraged customers to purchase online or opt for home delivery to avoid crowding in stores.
- Can adopt technology (such as providing barcodes for every products) which allows customers to scan products to add

- Adopt click and collect model for your store i.e customer shall place order for grocery or food items online and they would come and collect the ordered items at your store
- Mandate the food delivery staff to wear gloves, masks and maintain a minimum of 1-metre distance while delivering items. Develop contact less delivery protocols which the delivery staff can be trained for and follow.

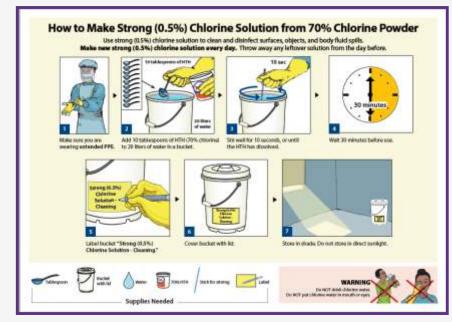
#### **BILLING AND PAYMENT:**

- Install Plexiglas barriers at every cash till to avoid any kind of contamination.
- Replace physical bills with softcopy to be sent to customers via email / SMS.
- Implement and encourage use of contactless payment options for customers and contactless signatures for deliveries. If contactless signature for deliveries is not possible, then employees should use their own pens.
- Encourage contactless payment options such as Paytm, Google Pay, UPI. Customers can be incentivised with reward points for using digital payment modes.
- In case of cash payments, mandate cashiers to extend a tray to receive or return currency / cards for payments

# **ANNEXURE-I**



Source: Centers for Disease Control and Prevention (CDC)



Source: Centers for Disease Control and Prevention (CDC)

# **ANNEXURE-III**

# **ANNEXURE-II**

#### Face mask & its Importance aspects

Туре	Advantage	Duration	Filter level	Draw back
Cloth Mask	Washable	Can use whole day	80% of total Doesn't fit well. Allows air passage though g	
Normal single layer PP Non-woven mask	Disposable	Breathing difficulty with prolonged use. More than 2 hours	Filters 90% of Atmospheric particle	Doesn't fit well. Allows air passage though gape
3 ply mask (Non-woven)	Disposable	Breathing difficulty prolong use. More than 2 hours	Filters 90% of Atmospheric particle	Nose clip provision Fits well
P2.5 ,N95 mask	Usable as long as filter is not wet	Maximum 1 hour followed by normal breathing (without mask for an hour)	Filters 95% of 0.25 micron particles in the atmosphere	Breathing issue. Not recommended for Pregnant ladies and kids

Source: More Retail Limited

Common issue with masks is that they typically have gaps between the face and the edges of the mask, that allows entrance of air and particles into the mask (and thus the user's respiratory system). Take

1. All mask must have a Nose clip/adjustment provision to hold fit at the nose

2. Stretchable and adjustable loops or string tie which enables compact fixing of the edges with face to avoid exposure to airborne

#### **COVID-19 Employee Self-Declaration Form**

The safety of our employees remains the company's primary concern. To help prevent the spread of COVID-19 and reduce the potential risk of exposure to our employees we are conducting a simple screening questionnaire. Your participation is important to help us take precautionary measures to protect you and everyone in the building.

#### Thank you for your time and co-operation.

Contact Information		
Name:	Mobile No:	
Email:	Store Location:	

#### **Employee Details**

Employee ID:

If the answer to question 1 below is yes, access to the store will be denied.

1. Are you showing any signs of one or more of the following symptoms? Temperature >38°C (100.4 °F) or higher, cough, shortness of breath, difficulty breathing, tiredness?



2.Is the information you provided on this form true and correct to the best of your knowledge?

	YES
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3.Did you come in contact with someone having COVID-19 symptoms during last 14 days?



Signature

# **ANNEXURE-IV**



#### Source: More Retail Limited

# **ANNEXURE-V**

#### **IR Thermometer Checks – Preventive controls**

Why: Using the infrared thermometer to check the body's temperature requires a short amount of time without the risk of cross-infection. Therefore it's well-suited for use in places with a high flow of people.

Wear Mask and simple goggles/ glasses while carrying out this operation.



1. Hold Scanner at 15cm to 20cm distance . Scan across the forehead from center to left or right

2. If the Temperature reads

- · 36°C(96.8°F) and below then its Normal
- 36.1 ℃ (97"F) or above Indication of Fever
- Recheck again to conclude

 If its above 36.1 "C ( 97"F ) - It could be normal fever or just high body temperature. For preventive measure ask/request employee /customer to avoid entry.

Comparison	Regular Thermometer		Thermometer	5
Measurement Method	Tongue/Rectum/ Amplt			Forehead
Accuracy	High	High	High	Low
Convenience and speed	Average	Average	High	Very high
Reference level for Fever	>37.5 °C (99.5°F)	>37.5"C(99.5"F)	>38°C(100.4°F)	>36"C(96.8"F

Source: More Retail Limited

- Sources:
- Retailers Association of India
- FSSAI Guidelines Food Hygiene and safety
- guidelines for Food business during
- Coronavirus disease pandemic.