



# THE BC MOTION PICTURE INDUSTRY **COVID-19 PANDEMIC PRODUCTION GUIDE**

## **7E FOOD SAFETY**

August 2020

This is an excerpt from [The BC Motion Picture Industry COVID-19 Pandemic Production Guide](#)

Catering and food and beverage service is an essential part of motion picture production. The provision of food involves several risks, including the risk of breaching hygiene protocols, violating physical distancing requirements, and the opportunity for larger gatherings of individuals in a common space.

These guidelines have been designed to be applicable to caterers/food trucks, communal kitchens, craft services, and break areas. Reference should also be made to the WorkSafeBC returning to Safe Operations guidance [for restaurants, cafes, and pubs](#) and relevant orders from the [Provincial Health Officer \(PHO\)](#).

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### PHYSICAL DISTANCING

Steps should be taken to maintain physical distancing during breaks and meal times, where possible. In addition to guidelines in Section 2.B., consider the following:

1. Only required individuals should be present in food preparation areas.
2. Where possible, arrange food service areas to allow for physical distancing
3. Using plexiglass (or similar) barriers, food guards, sneeze shields and/or means of creating additional physical distancing between food servers and people being served.
4. Directing workers to maintain 2 metres distance when eating. Consider the configuration of tables and seating to ensure distancing is maintained.
5. Establishing and posting occupancy limits for craft services tents or locations.
6. Where workers have been organized into work teams, consider keeping workers in those teams for meal breaks.
7. Creating delineated and designated eating areas. Use lines or cones to show proper physical distance when lining up for food or beverages.
8. Marking one-way entry in and one-way exit out of eating areas and lunch tents.
9. Consider a continuous meal schedule or dividing the lunch hour into multiple time slots to reduce the number of people in food service areas at one time.
10. Having multiple food stations or lines.
11. Setting up outdoor eating areas.
12. Allowing workers to eat in different areas to avoid congregating.

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### PERSONAL HYGIENE

In addition to guidelines in Section 2.C., consider the following:

13. Hand washing stations should be available in, or reasonably close to, food preparation and service areas. These hand washing stations should be contactless whenever possible.
14. Washing hands before and after entering the food preparation area, during preparation, and before and after serving food.
15. Avoid the use of hand sanitizer when handling food.
16. Post signage around [effective hand hygiene practices](#).

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## CLEANING AND DISINFECTING

In addition to guidelines in Section 2.D., consider the following:

17. Wearing appropriate personal protective equipment.
18. A specific plan or protocols should be established for the regular cleaning and disinfection of all food preparation areas, including equipment and surfaces.
19. Cleaning and Disinfecting packaging, including cans and bottles.
20. Any communal surfaces should be appropriately cleaned and disinfected in accordance with the established cleaning and disinfecting plan at the beginning, end of, and throughout the day (as appropriate) and in particular, after breaks and meal periods. Such surfaces may include but are not limited to:
  - Tables,
  - Chairs or benches;
  - Door handles; and,
  - Vending and coffee machines.

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## COMMUNAL KITCHENS

A specific plan or protocols should be in place with respect to any communal kitchen area(s) (e.g. office kitchens). Considerations for such a plan or protocols may include:

21. Limiting access to such areas to a specified individual(s) who can utilize any equipment (e.g. microwaves) on behalf of others. In such cases, the individual(s) should be familiar with the guidelines regarding food preparation areas contained in this guideline.
22. Individuals should wash or sanitize their hands upon entering and exiting such areas.
23. Individuals should clean and disinfect high-touch surfaces and objects after touching or using them.
24. Considering providing work teams with separate food storage or kitchen items to reduce the need for sharing amongst teams (e.g. individual fridges, microwaves).

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## FOOD SERVICE

Food service practices should be considered to limit the risks of transmission of the virus. Alternate practices that may be considered include:

25. Eliminating self-serve style systems, and replace with attended stations, catering or individually wrapped snacks and pre-packaged meals.
26. Having servers serve food directly to tables, for example, in advance of workers entering to eat.
27. Providing individual take-away or delivery type service with meal orders placed earlier in the day.
28. Providing for advance ordering of individual meals.
29. Using disposable plates, bowls, etc., and individually wrapped cutlery.
30. Allowing or encouraging workers to bring their own food. Food brought from home should not be shared with others.
31. Disallowing personal containers to be used at either catering or craft service.

32. Providing workers with, or encouraging them to bring their own, pre-filled water bottles, and such bottles should not be shared.
33. Providing pre-packaged water, or water stations/coolers with foot pumps or other "non-touch" controls, provided they do not require contact between the bottle and dispenser and meet sanitization standards.
34. Limiting access to, and use of, water stations and coffee machines. For example, having such machines be operated by one person.
35. Utilizing single use condiments (e.g. creamers, sugars, ketchup, jam, salt, pepper, etc.)
36. Encouraging crew to provide their own personal items (e.g. bug spray, sunscreen, allergy medication, etc.) to avoid the need for communal items at the craft service area.
37. All individuals should put their garbage, recycling and food waste directly into bins and not leave it for others to clean up.