

Information for canteens regarding the Coronavirus (COVID-19)

The Department of Education has released *Phase four updated Operating Guidelines for Western Australian Public Schools* effective Monday 29 June 2020. Relevant details from the guidelines, specific to canteens (and P&C's), are included in this update. As always, canteen staff should consult their Principal when making plans to manage the impact of COVID-19.

The WA Chief Health Officer letter which was sent to all school staff states:

- Schools are safe for staff and students and should stay open
- School staff and students are not at increased risk of COVID-19 by physically attending school
- There have been no cases of student-to-student transmission in Western Australia and no cases of student-to-teacher transmission
- There is a relatively low risk of COVID-19 transmission in schools
- Age appropriate hygiene practices may be taught to support students to increase their own personal hygiene routines
- Adults should maintain physical distancing of two square metres per person and good hygiene practices, and regular cleaning regimes should be followed
- Extra precautions can be taken including regular cleaning of high-touch surfaces such as sporting equipment and teaching personal hygiene routines.

The Department of Education encourage Principals to remind their school community of the current requirements to maintain good hygiene practices and physical distancing of adults. For example, daily cleaning regimes, access to hand sanitiser and actively promoting hand hygiene, physical distancing and coughing/sneezing etiquette through signage for [primary school](#) students and [secondary school](#) students.

Frequently asked questions regarding canteen operations

Q. Can school canteens move to full service if dining facilities exist?

- Yes
- Canteens can operate ensuring they maintain physical distancing requirements of one person per two square metres.

Q. Can school canteens open for recess and lunch sales; and can we accept cash?

- Yes
- When and how a canteen opens is a school based decision, providing all safety and hygiene requirements are followed
- If handling cash, be sure to practice good hand hygiene immediately after handling. If using gloves, be sure to dispose of gloves after each use.

Q. Does the canteen have to complete a COVID-19 Safety Plan?

- No
- However, canteens are encouraged to follow procedures to ensure the safety of staff, volunteers and students; and document activities where relevant e.g. volunteer register.

Q. Are volunteers permitted in the school canteen?

- Yes
- Parents/carers and other volunteers **can** work in a school canteen
- Physical distancing of one adult per two square metres and good hygiene practices apply
- As always, volunteers should sign in and identify rooms/areas visited
- **PLUS** Canteen Supervisors should:
 - ensure all volunteers have completed appropriate training
 - provide onsite orientation about canteen procedures, including but not limited to, safety and hygiene practices; using gloves and sanitisers; and social distancing measures.

Q. Are there specific cleaning measures that canteens need to have in place?

- Yes
- Canteens should already have regular scheduled cleaning of the canteen in place, this must be maintained and additional measures should be in place. For example:
 - Ensure all staff and volunteers have completed appropriate training
 - Ensure any areas visited by workers or customers (e.g. canteen servery) are cleaned regularly (e.g. before and after break times; half way through break time if necessary); and ensure cleaning activities are documented in a cleaning register and sighted by management, where relevant
 - Frequently touched areas and surfaces should be cleaned continually throughout the day. This includes EFTPOS equipment, handrails, counter tops, doorknobs and sinks
 - Disinfect all surfaces that are exposed to respiratory droplets immediately after someone has coughed. Make sure you use an appropriate disinfectant solution
 - Ensure that there are adequate amounts of cleaning products, sanitisers and wipes for customers and staff, especially at high risk areas such as entry and service points.

Q. Do school canteens need to the AHA COVID-19 Hygiene training?

- No
- However, all canteen staff and volunteers are **strongly encouraged** to complete the FREE AHA [Hospitality & Tourism COVID-19 Hygiene Course](#). The course has been backed by the WA Government and is designed to provide all food businesses, including school canteens, with hygiene awareness and procedures
- From completing the course you will gain:
 - Understanding COVID-19 in the context of the WA Hospitality & Tourism Industry
 - Reporting requirements of personal health issues
 - Maintaining personal and work environment hygiene practices
 - Contactless procedures and reducing cross contamination
 - Effective cleaning and sanitising practices.

A word from WASCA

All WASCA staff recently completed the COVID-19 Hygiene Course. We found it incredibly useful and have collated some of the key messages in [this fact sheet](#).

Reading this fact sheet DOES NOT replace the training. It is simply a reminder about key messages in the course. We recommend everyone working in a school canteen should complete this training!

Q. What other training should canteen staff and volunteers complete?

- All canteen staff (paid and volunteer) must complete FoodSafe Food Handler training (or its equivalent) as per compliance with the Department of Education's *Healthy Food and Drink policy*
- FoodSafe is available FREE online via the [WASCA website](#).

Q. Is it ok for community use/third party arrangements to continue? (e.g. Outside School Hours Care (OSHC) using canteen facilities)

- Yes
- Existing arrangements with an OSHC provider must continue as required
- Arrangements must be made to ensure cleaning requirements are fulfilled.

Q. What can canteens do to increase patronage and keep people safe?

- Using your school's preferred method of communication:
 - promote the canteen including; procedures that you are putting in place to provide a safe food service for students i.e. training completed; hygiene and cleaning
 - advertise the operating days/hours; and ordering process
 - promote the use of online ordering and cashless systems
 - arrange separate delivery of lunches to the staff room
 - consider selling meals to families.

Keep in touch with WASCA

We are here to assist you in any way we can. Please keep in touch:

- Send WASCA an email and let us know what the plans are at your school - wasca@education.wa.edu.au
- Follow us on Facebook for updates, training and events - <https://www.facebook.com/wascainc/>
- Visit the WASCA website for updates, recipes and other helpful resources - <https://www.waschoolcanteens.org.au/>

More information

State Government advice <https://www.wa.gov.au/government/covid-19-coronavirus>

Department of Education (WA) <https://www.education.wa.edu.au/coronavirus-school-update>