

Covid-19

Precautions To Be Taken In Food Markets

UPDATE Date: 21.04.2020

The basic infection prevention and control principles recommended to be applied in food markets to reduce the risk of general infection are listed below:

- Routine cleaning of floors and other surfaces in closed areas is sufficient with water and detergent.
- Surfaces touched frequently by hands; Attention should be paid to cleaning the door handles, batteries, frequently touched buttons, telephone handset, toilet and sink in common areas. To clean these areas, after cleaning with water and detergent, 1: 100 diluted bleach (Sodium hypochlorite Cas No: 7681-52-9) or chlorine tablet (according to the product description) should be used.
- There is no scientific evidence that the use of certain special products, which are claimed to be more effective for microorganisms (bacteria, viruses, fungi, etc.), provides extra protection.
- Food market employees should pay attention to hand cleaning. Hands should be washed with soap and water for at least 20 seconds, and alcohol-based hand antiseptics should be used in the absence of soap and water. There is no need to use soap with antiseptic or antibacterial, normal soap is enough.
- Personnel with any signs of respiratory infection (fever, cough, respiratory distress, etc.) should not be operated until their complaints are resolved.
- Employees (cashiers) who constantly come in contact with people face to face with a distance of 1 meter or less must wear a medical mask. The mask should be worn in a way to cover the nose, mouth and chin, not touching the outer surface, and hand hygiene with alcohol-containing hand antiseptics if touched. Without touching the face of the mask, it should be removed by holding the rubber on the sides and the laces by holding the laces and hand hygiene should be provided.
- The use of gloves by food market employees is not recommended as it will not allow hand cleaning and increase environmental contamination. Alcohol-containing hand antiseptics should be kept at accessible points to ensure hand hygiene.

By providing training to food market employees, the following issues should be emphasized:

- Hand cleaning should be considered. Hands should be washed with soap and water for at least 20 seconds, and alcohol-based hand antiseptics should be used in the absence of soap and water. No need to use soap containing antiseptic or antibacterial. Normal soap is sufficient.
- The person suffering from any viral respiratory infection should cover his nose and mouth with a disposable tissue paper during coughing or sneezing, use a elbow in the absence of a tissue paper, if possible, not to enter crowded places, if it is necessary to close the mouth and nose, if possible, surgery It is recommended to use a (medical) mask.