



## COVID-19 and food safety

### Key points

- **There is no evidence that COVID-19 is transmitted through meat or seafood;**
- **Extra care should be taken with personal hygiene and sanitation practices to reduce the risk of spreading the disease;**
- **As always, staff with any contagious illness should NOT process or handle food;**
- **Everyone needs to follow any social distancing directions made by the Victorian Government Chief Health Officer;**
- **PrimeSafe's operations that ensure critical food safety functions continue;**  
**and**
- **Prior approval is required to visit the PrimeSafe office.**

### What is coronavirus?

Coronavirus disease (COVID-19) is an infectious disease caused by a newly discovered coronavirus.

Protect yourself, your staff and your customers by limiting the transmission of COVID-19 by practising good personal hygiene, including washing your hands, or using an alcohol-based sanitizer frequently, and not touching your face.

If you have suspected symptoms of respiratory illness you should seek medical attention.

Social distancing requirements are directed by the Victorian Government Chief Health Officer and are subject to change depending on the status of the COVID-19 outbreak in Victoria.

Information about COVID-19 can be accessed from the [Victorian Department of Health and Human Services \(DHHS\)](#).

### **Advice for PrimeSafe licensees**

The supply of meat and seafood to consumers are considered essential services. PrimeSafe's meat and seafood safety regulatory arrangements continue during the coronavirus outbreak to maintain consumer confidence in the supply of safe and wholesome meat, poultry and seafood.

PrimeSafe has published a [factsheet to assist Licensees](#).

General information and assistance, especially for small businesses, is available [from Business Victoria](#).

The World Health Organisation (WHO) advises that COVID-19 is not likely to be transmitted by meat or seafood.

It's important for Licensees to be extra vigilant with all aspects of good manufacturing practice, and hygiene and sanitation, especially to prevent contamination of the food contact surfaces in your licensed facility.

Now, more than ever, it is important that everyone continues good food safety practices such as preventing cross contamination and thoroughly cooking meat and seafood, especially mince and chicken.

More information about food safety related to COVID-19 is available from [Food Standards Australia and New Zealand](#).

## PrimeSafe operations during the COVID-19 outbreak

PrimeSafe has implemented a COVID-19 specific business continuity plan to ensure critical food safety functions continue. All Licensees must continue to comply with Australian Standards for food safety and their Food Safety Program.

During this time, only essential visitors should visit the PrimeSafe office. Anyone who has travelled from overseas in the last 14 days, or is experiencing symptoms of COVID-19 such as fever, breathing difficulty, cough, sore throat, tiredness or fatigue must not visit the PrimeSafe office.

For assistance or further information, please call the PrimeSafe office on (03) 9685 7333 or send an email to [info@primesafe.vic.gov.au](mailto:info@primesafe.vic.gov.au).

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