

**Operational guidelines on preparedness and response for COVID-19 outbreak for
work settings
Mobile food vendors**

Please follow the relevant sections of the General Guidelines (published in this webpage) in addition to the following specific measures.
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Responsibilities of the Owner/Vendor

- Operate in one designated route as much as possible. Get updated about the COVID-19 transmission status in the operating area from the area Public Health Inspector.
- Keep records including names, addresses, contact details and identity numbers of all helpers. Always employ known persons as much as possible.
- Keep items weighed and packed prior to starting operations.
- Display price tags for goods to minimize verbal communication with customers.
- Frequently touched surfaces including weighing scale, weights, cash box etc. should be cleaned and disinfected regularly at least once in 3 hours.
- Gloves should be worn in cleaning and disinfecting frequently used equipment.

Physical distancing

- Maintain minimum of one meter physical distance with customers at all times.

Hand hygiene

- Practice hand washing with soap and water for at least 20 seconds or use 70% (v/v) alcohol based hand sanitizer to clean their hands frequently while in operation.
- Wash or sanitize hands after handling cash or alternatively should wear gloves.
- Avoid touching vehicle handle / steering wheel, food and cash with the same hand even with gloves. Use tongs as much as possible to pack the food / putting into the bags.
- If there are two persons, dedicate one person to handle food while the other person handles the cash

Respiratory etiquette

- Wear masks properly while doing business
- Refrain from touching the mask or face

Director General of Health Services

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