



# Coronavirus has resulted in a shortage of hand sanitizer.

## What can you do?

Hand sanitizers help to prevent the spread of Coronavirus. While using hand sanitizer is a smart way to slow and prevent the spread of viruses, keep in mind that washing your hands thoroughly with soap is more effective than using hand sanitizer.

Below we've listed some dos and don'ts now that we are all experiencing a shortage.

### Dos

**Do** wash your hands frequently and thoroughly.

**Do** Refer to the following link for further advice on handwashing for food handlers.  
<https://www.foodstandards.gov.au/foodsafety/standards/Pages/Health-and-hygiene---advice-for-food-handlers.aspx>

**Do** check the label to ensure any lesser-known brands of sanitiser are made of at least 70% alcohol, bearing in mind that you must always use food-grade chemicals and maintain appropriate documentation to support the use of such chemicals around food.

**Do** change gloves more frequently if your business chooses to use them to handle produce.

### Don'ts

**Don't** rely on DIY recipes based solely on essential oils. They won't work.

**Don't** be conservative with your sanitizer, even if you're down to one small travel-size bottle. For it to work, you need to cover every surface of both hands entirely with the sanitizer and rub until dry.

**Don't** use any hand sanitizer on greasy or dirty hands, it won't be effective.

**Don't** assume all anti-bacterial wipes will do the job.

**Don't** expect baby wipes to work as well as handwashing or hand sanitizer. Baby wipes don't have alcohol in them, and rubbing won't remove germs from your hands the way simple soap and clean running water can.

**The Bottom-line – wash your hands frequently and thoroughly.**