

I.A.T.S.E. LOCAL 44 AFFILIATED PROPERTY CRAFTSPERSONS

SUPPLEMENTAL CRAFT SPECIFIC COVID-19 RETURN-TO-WORK PROTOCOLS FOR THE FOOD STYLING DEPARTMENT

This document is a supplement to the Labor/Management Task Force White Paper, Phase 2, prepared by Local 44 with Craft Specific protocols and best practice recommendations to assist Food Styling Department employees implement the Employer's Covid-19 Workplace Policies and Practices to Protect Employee Health during the COVID-19 pandemic.

The health and safety of employees should always be a Company priority but especially during this crisis. Together, all employees will individually and collectively benefit from following these guidelines. Therefore, please read these instructions carefully and ask questions if you do not completely understand what is being asked of you.

I GENERAL SAFETY

- A. All on-camera food will be handled by a Union Food Stylist, who has obtained all necessary permits and completed all required safety classes for their classification.
- B. Food handling and safety guidelines as it pertains to the procurement, prep, transportation and on-set handling of food, as well as cleaning and sanitizing, will be in accordance with guidelines established and set forth by all governing federal and state agencies, including the FDA and the EPA.

II ADDITIONAL SAFETY REQUIREMENTS

- A. The Studio Safety Department (if available), or Production Office, will be responsible for communication of all new or modified procedures to the Food Stylist/Food Styling Team.
- B. Until such time that the production requirements have eased, all persons handling food will wear a mask, and any other production mandated PPE, in addition to the normal employee hygiene requirements. Any PPE required over and above the standard food service PPE requirements shall be provided by the studio/production.

III COMMUNICATION, PLANNING AND SCHEDULING

- A. Communication is critical between the Food Stylist and the Prop Master, Set Decorator and/or Locations in regard to where and how the Food Styling area will be set up, how and where all kitchen/dinnerware props shall be stored/handled, and who shall be responsible for cleaning and sanitation of such area.
- B. In addition, policies should be defined at the onset of production regarding under which department the responsibility falls for cleaning and sanitation of all kitchenware/dinnerware and the dressing of sets such as diners, restaurants, food trucks, kitchens, etc.

IV WORK AREA REQUIREMENTS

- A. All food prep/styling should occur in a designated and exclusive area of the set, with only the food stylist/styling team having access.

- B. Size/layout of the work area should be dictated by the number of Stylists/Prop People to ensure that appropriate physical distancing can be achieved.
- C. Area should include electrical and/or be conveniently located near hot running water and refrigeration at a minimum. Sink and refrigeration must be for exclusive use of the Food Styling Team.
- D. A hand wash station should be conveniently located near the work area. If a hand wash station is not nearby, then production should supply an alcohol-based hand sanitizer with at least 60% alcohol.
- E. Tables will be sanitized/covered and for the exclusive use of the Food Stylist for the duration of the food scene.
- F. For stage work, if a gold room cannot be designated for such prep work, a pop up, with two or three sides attached, may be sufficient to prevent cross contamination from other crew members.
- G. For stage or location work, each situation will be evaluated on a case by case basis, with food tents/trucks/trailers built for the specific scene to be considered when deemed necessary.

V WORK EQUIPMENT REQUIREMENTS

- A. All kitchen equipment shall be cleaned and sanitized with EPA registered disinfectants intended for the specific use and prepared according to the label instructions.
- B. Food Stylist shall ensure that all equipment brought to set for use has been appropriately cleaned and sanitized for use and sealed/wrapped to ensure no contamination during transport.
- C. For all production provided equipment, production may either provide appropriately sanitized equipment or request the Food Stylist to sanitize prior to use. Appropriate prep time must be allowed if the Stylist is to sanitize the equipment.

VI PROP/SET DRESSING CLEANING AND SANITATION

- A. All food related props necessary for the scene should be either:
 1. Delivered to the food stylist on set already cleaned, packed in sterile containers and noted with date cleaned. This includes any dishes, containers, platters/bowls, utensils, pitchers, pots/pans, etc. whose surface may come in contact in with food to be consumed or handled by an actor on set.
 2. Delivered to the food stylist in advance of the scene to be cleaned and packed for use in accordance with standard cleaning procedures.
- B. All food related set dressing, should be cleaned in advance of being put on set. Should an actor or Director randomly choose a piece of set dressing to work with in the scene, props or the Food Stylist will properly clean and sanitize the food prop.
- C. Additionally, it will be important to have a greater quantity of food related props available as the time and/or capability of properly sanitizing items between takes may be limited.
- D. When possible, a color-coded bin/labeling system where green is clean and sanitized, yellow is cleaned and red is dirty should be used.

VII PREPARATION/STORAGE OF FOOD

- A. When at all possible to do safely and in accordance with established guidelines, food should be prepped and then stored in the production provided work area. This will cut down on handling and prevent any contamination during the transportation process.
- B. Regardless of the prep location, the Food Stylist will retain control the environment for all necessary safety factors.
- C. Should food be required on set that is not prepared by the Food Stylist, then the prepared foods should be sourced from licensed restaurants, caterers, bakeries, etc.

VIII TRANSPORTATION OF FOOD

- A. All prepared foods requiring transportation will be transported at the appropriate temperatures in either hot boxes or coolers.
- B. Prepared foods will be stored in appropriate containers, clearly marked with contents and date of preparation.

IX ON SET ETTIQUETTE

- A. No personal food or drinks should be present on set.
- B. Handling of on-set food should be limited to the Food Stylist, Assistant Food Stylist, and/or on-set Property Person whose sole responsibility for the food scene is the handling/resetting of food. Any Property Person handling food on set should hold a valid food handler's card and must follow all required food handling hygiene requirements. This person shall not be responsible for resetting of non-food related props in order to prevent cross contamination.
- C. At this point in time, scenes depicting food being consumed, should attempt to limit;
 - 1. Actor plated food being consumed by another actor. The actor may plate the food, but the food to be consumed on camera should be plated by the Food Stylist. Conversely, the actor may plate and eat their own food so long as the serving utensil and vessels has not been communal.
 - 2. Consumption of food sitting family style on a surface near where multiple actors have performed not wearing a facial covering should be avoided.
 - 3. An actor feeding another actor with their bare hands.
- D. Food should not be placed on set until all other departments have finished the prep of the set and all non-essential crew has fallen back to a safe area.
- E. Food will be placed on set with covers that will remain in place just prior to the cameras rolling. If hair and make-up last looks do happen on set, then the food covers will remain in place until those departments have also finished their work.

X WRAP

- A. Sufficient wrap time must be allowed such that all on set food be disposed of immediately and dishes washed so as to prevent the spread of any virus that may live on the surface on items used by actors on set while not wearing PPE.
- B. Should the food scene(s) shoot over multiple days, these cleaning and wrapping procedures will be performed each day.

IN CONCLUSION

While the guidelines for handling food safely on set are not mandatory, and are written to be scalable to the specific food scene and/or location, the requirements for safe food procurement, storage, prep and handling **IS** required to be in accordance with the Government mandated regulations.

These guidelines were developed using the current assumption that transmission of COVID-19 through food has not been identified as a risk factor, but rather the evidence shows the risk of transmission may be due to the possibility that the virus may remain viable for hours to days on certain surfaces.