

Catering groups develop COVID-19 guidelines

The [International Flight Services Association \(IFSA\)](#) and the [Airline Catering Association \(ACA\)](#) announced today the development of a new guidance that leads and supports the airline and airline catering industries worldwide as they continue to take actions in response to the COVID-19 pandemic.

The *COVID-19 ACA/IFSA Guideline* introduces several guiding principles which provide management direction during the COVID-19 pandemic. Safe business operations at airports, airlines, kitchens, and aircraft are covered in the guidelines. The document takes a pragmatic approach in implementation by highlighting and giving guidance on the ways in which individual locations and situations can best be re-engineered to meet the updated health safety standards. The document, which supersedes the previous guidelines released shortly after the start of the pandemic, serves to guide mitigation based on risk assessment for catering kitchens and airline in-flight services globally.

The two global organizations address the global nature of the industry which produces more than three billion meals per year.

“IFSA remains dedicated to the global advancement of the airline catering industry. This collaboration with ACA strengthens the airline catering industry and equips for safe global business resumption,” said IFSA Executive Director Lauren Costello, in today’s announcement.

“This industry has shown time and again how adaptable and resilient it can be. And we are glad we could, together with our colleagues from IFSA, bring our contribution with this very comprehensive guidance which is publicly available,” stated ACA Managing Director Fabio Gamba.

IFSA and ACA remain informed on applicable governmental guidance relative to COVID-19 as the situation changes frequently and directives may vary in each country/state/province. IFSA and ACA have made the [guidelines available online, free of charge](#).