NORTHMEAD
ANGLICAN CHURCH

FOOD & DRINK – COVID SAFE PLAN

Please note: Only those rostered on to serve food should use the kitchen.

1. PERSONAL HYGIENE PRACTICES

- Wash hands thoroughly with anti-bacterial soap and water or sanitiser before handling food and drink. Wash hands after coughing, sneezing or blowing nose, touching face or hair, handling contaminated products (eg. raw foods, bins).
- Wear gloves when handling food or drink. Change gloves regularly to ensure they are clean (incl. situations above).
- Please wear a clean face mask while handling food or drink.
- Avoid touching your face.
- If anyone is feeling unwell, has a temperature over 37.5°C or is experiencing mild flu-like symptoms, they should not serve food or drinks, but rather stay at home.

2. SERVING FOOD

- People seated or standing social distanced while being served food (no open food tables).
- Food and drinks served outside when possible.
- Adults only should collect food.
- Food spaced on trays to avoid people touching multiple items.
- Food taken to people on trays.
- Water in disposable cups and spread out on table to be collected.
- Place bins out for used cups, plates and bowls.
- Servers follow hygiene practices (as above).

3. CLEANING KITCHEN AND EQUIPMENT

- Wash all used equipment thoroughly with water and detergent after serving.
- Clean all surfaces touched with water and detergent or disinfectant spray/wipes. This includes tables, sinks, tap handles, fridge door handles, switches.
- Vacuum and mop floor (when there is a spillage or visibly dirty).
- Empty bins.
- Place used tea towels into a plastic bag. They will be collected weekly and cleaned.