

COVID 19 Guidelines

Kitchen use procedures

- Only those who are serving refreshments should enter the kitchen.
- Those serving should first ensure that they wash their hands according to the government guidelines (20 seconds rule) & dry them using the supplied paper towels. (Gloves are not required if hands are cleaned correctly)
- Before use the counter surfaces should be cleaned using the bacterial wipes & spray kept in the kitchen.
- Those dealing with the coffee machine must not enter the kitchen once tea & coffee is being served from the kitchen.
- If anyone requires anything from the kitchen then they should ask those serving in the kitchen to give it to them. The item should be put on the counter for them to pick up
- Hand Sanitiser is also available should you need to sanitise your hands during serving. This also applies to those operating the coffee machine.
- When the requested drink has been prepared it should be put on the counter top (in the case of coffee from the machine on a table) for the recipient to pick up.
- When the session has finished, any tables that have been used must be cleaned using the bacterial wipes & spray kept in the kitchen.
- The light switches & door handles for the kitchen must be cleaned
- Dirty cloths must be thrown in the black bag bin.
- For events where food is served basic food handling procedure should be adhered to.