

## **Covid-19 Guidelines: Kitchen**

Anyone who meets the following criteria **must not** enter the building attend CCH programs or services at this time:

- Been in close contact with a confirmed case of coronavirus in the last 14 days.
- Been in close contact with someone awaiting test results.
- Been overseas in the past month.
- Showing any cold or flu-like symptoms (cough, cold, sore throat or fever).
- Even if your symptoms are not related to coronavirus, please refrain from participating until you are fully recovered.

### **Health & Hygiene:**

- All persons must wear a facemask as mandated by DHHS.
- All persons are required to use hand sanitiser before/during/after program.
- Cover your nose & mouth with a tissue when you cough or sneeze, dispose of used tissue immediately and wash/sanitise hands. If no tissue, cough or sneeze into your upper sleeve or elbow.
- Try not to touch your eyes, nose or mouth.
- Students will be provided with equipment kits - where possible and necessary.
- All equipment used must be cleaned before & after use.
- No physical contact e.g. handshakes, high fives, hugging etc.
- Persons must not attend CCH, CCH programs or services if unwell. Any person appearing unwell will be requested to go home immediately.

### **Social Distance:**

- Kitchen has a maximum capacity of 8 people.
- Rooms have been set up by CCH staff in accordance with social distancing guidelines.
- Follow entry and exit points - where possible.
- All persons are to maintain 1.5 metres apart where possible.

### **Contact Tracing:**

- All persons who enter the building are required to complete an attendance declaration form. Form must include the following information:
  - Name.
  - Contact number.
  - Date & postcode.
- If you're part of a program you will be automatically signed out at the conclusion of the program or service.
- CCH will keep the records on file for 28 days, where after, they will be destroyed.

### **Cleaning Equipment:**

- Hands are to be sanitised before cleaning equipment.
- Thoroughly clean surfaces using detergent (soap) and water.
- Apply disinfectant spray to surfaces & wipe down using disposable paper towel.
- After cleaning, paper towel is to be disposed of immediately and hands must be washed or sanitised
- Wash crockery & cutlery in a dishwasher on the highest setting possible. If dishwasher not available, hand wash in hot soapy water.