

Covid-19 Management Plan

Ash and Kels Kitchen

Additional Notes

Ash and Kels Kitchen is responsible for monitoring the SA Health website and updating their plan accordingly.

Alerts will be sent via email straight from the SA Government.

Clients will encouraged to download and install the COVID Safe app on their mobile devices.

Important notes for Clients and Teachers:

No more than 8 people are allowed in the kitchen at one time.

Hand Sanitiser must be used by clients before making tea and coffee.

No loitering in the kitchen by clients other than kitchen staff

All cereals, juice, sauces and condiments must be handed out by teachers and limited where possible.

Breakfast spreads and jam portions are provided in individual servings. Clients can take from a bulk package for themselves.

All morning teas are to be served out by teachers using tongs or gloves.

All afternoon teas as they are share platters must be given to groups seated at a table.

All condiments to be issued by teachers and Ash and Kels staff only.

Clients cleaning the dishes are advised to wash their hands before and afterwards.

Teachers to provide hand sanitizer and implement use before every meal for each client.

Clients will be required to sanitize tables and surfaces after every meal, wiping down surfaces.

Individual equipment used in food service will be required to be washed after each use ie

plates and cutlery pots and pans etc.

Buildings will be cleaned after client usage by external contractor.

Rubbish bins etc will be emptied by clients into bins outside of buildings and emptied as required.

No drink containers are allowed to be provided so PLEASE ENSURE all clients bring their own labelled water bottle which can be refilled at the tap.

Disinfectant and sanitizer is made available for groups to use to sanitize surfaces as required and touch points are sanitized by Woodhouse staff around entry doors and handles daily.

All clients must continue to follow the density and physical distancing requirements outlined by SA Health.

Important notes for Ash and Kels Kitchen (Staff):

Where possible, Staff will have access to a separate toilet to the clients.

Staff will sanitize all sauces and condiments containers after every meal.

Staff will sanitize all benches, tapware, fridge handles etc regularly throughout the day.

If Staff feel unwell, they are not to come to work, or if they are at work and fall ill, they must leave immediately and seek medical advice.

If Staff suspect a client to be sick, they must notify Kelly Parr or Woodhouse Staff, immediately for further advice.

Common hygiene practices must be adhered to at all times ie using hand sanitizer as well as regularly washing hands at designated hand washing stations.

All Staff must continue to follow the density and physical distancing requirements outlined by SA Health.