

COVID-19 PANDEMIC

HYGIENE PROTOCOL FOR CHEFS

During the COVID-19 pandemic it is critical for all chefs preparing food for our meal delivery service adhere to the following guidelines **at all times**:

- **Wear protective clothing** provided
- Wear kitchen hygiene gloves provided and **wash & dry hands** thoroughly before and after putting on gloves
- **Examine your gloves** regularly to make sure they haven't become damaged or punctured, and change as necessary.
- **Avoid touching your eyes, nose and mouth.** If you do, wash & dry your hands thoroughly and change your gloves
- Kitchen staff must keep at least **2m** apart
- **Dry worktops and chopping boards** thoroughly after cleaning
- Removed disposable equipment must be safely **disposed of immediately** in closed bin provided
- **Do not come to work** if you have any of these symptoms: cough, fever, difficulty breathing
- Thank you for helping to make our food delivery service as safe as possible



**SPEND AT LEAST 20 SECONDS WHEN
WASHING HANDS WITH SOAP AND WATER**



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