

GUIDELINES FOR BQ KITCHEN AND REFRESHMENT VOLUNTEERS

1. Volunteers to wash hands immediately on entering kitchen, with hot, soapy water. Hands should also be washed every time on re-entering the kitchen, before handling food (e.g. after clearing tables or taking breaks).
2. Cuts to be covered with waterproof blue adhesive plasters and gloves worn if cut is on hand(s).
3. Handle boiling liquids with care at all times.
4. Tie back long hair.
5. All perishable foods, such as meat, fish, dairy and eggs to be transported to the Methodist Church in cool bags containing ice packs. All perishable foods to be immediately transferred to a fridge on arrival at the church and left in the fridge until needed.
6. Wipe up all wet and dry spillages immediately.
7. Avoid trip hazards by storing personal possessions, bags, cake tins etc in an allocated place and not in the kitchen walkway.
8. Follow designated leader's guidelines regarding the preparation and storage of foods containing allergens.

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