



# COVID-19

## INFORMATION UPDATE

11 March 2021

### Information Update for Preparation and Service of Food

As Covid-19 restrictions gradually ease, a common question being asked is whether it is safe to serve food prepared at home for morning teas and meals.

A key consideration here is that Covid-19 cannot be transferred via food but only via person to person or by coming in contact with a contaminated surface and then touching your mouth or face. So the guidance here is not only about being Covid safe, but being food safe as well.

There are two main areas for consideration:

#### Preparation

Food preparation at home or at the church must be done in a clean and hygienic environment:

- Wash and dry hands before commencing and each time after coming in contact with a possible contamination
- Ensure utensils and food preparation areas are clean
- Avoid cross contamination of foods – particularly raw meat and poultry
- Don't prepare food if unwell
- Be aware of correct temperature control of foods
- Ensure food is transported hygienically
- Consider using a mask and gloves

#### Service of Food

It is helpful to consider the following to ensure Covid safe distribution of food:

- Have food served by a team of servers
- No self-service or buffet style service of food
- Tea and coffee should be served including milk and sugar
- Servers wear mask and gloves
- Consider having meals distributed to seated guests
- Consider individual pre-packaged serves
- Consider single use plates and cutlery or effective washing practices
- Put in place measures to ensure 1.5 metre social distancing is adhered to

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**Uniting Church**  
SYNOD OF NSW & ACT

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The NSW Government's Food Authority site is very helpful for further information and links are included below.

The first one is a course which is recommended even though it is aimed more towards cafes and restaurants. The course contains many links to further information and participants receive a certificate on completion.

<https://www.foodauthority.nsw.gov.au/covid-19-awareness-food-service-training>

<https://www.foodauthority.nsw.gov.au/consumer/keeping-food-safe/charities-groups-and-volunteers>

<https://www.foodauthority.nsw.gov.au/consumer/food-at-home/cleaning-and-hygiene>

<https://www.foodauthority.nsw.gov.au/consumer/keeping-food-safe/key-tips>

This is designed to be a guide only and it is highly recommended that each congregation explore their own situation and options for the safe service of food in their environment with the above information in mind. It is important that all risks be assessed, and remember it is not necessarily about what is legally correct but doing what protects the health and wellbeing of all congregants and visitors.

**Kingsley Murphy**

Presbytery Service Manager

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