

COVID PRACTICES FOR COOKS/CLEANERS

November 2020

Our cook's health and safety practices are very important for 3 reasons:

1. She is providing important nutrition for every child every day.
2. She is double cleaning every surface that the teachers are already cleaning.
3. She is the person who can most easily infect every child if she is sick and does not know it.

These practices apply not only to the pre-school's permanent cook/cleaner but also to any person at our pre-schools who is standing in for them or fulfilling any of their duties during the day.

Each school's cook/cleaner must:

- Follow the same arrival and leaving practices as all the other staff. The only difference is that they should wear a kitchen mask at all times while in the kitchen. They should wear a separate mask for cleaning.
- Keep their kitchen face mask in the kitchen at all times.
- Wash and sanitise hands before preparing food and after handling childrens' cutlery and crockery.
- Ensure no other adults enter the kitchen at any time during the day.
- Clean the following items every day with the bleach solution (1 litre of water with 4 teaspoons bleach added) *1:
 - All door handles – morning and afternoon.
 - All bathroom taps – morning and afternoon.
 - All table and chair flat surfaces – afternoon only. Teachers will clean these surfaces in the morning too.
 - The railings of any stairs – morning and afternoon.
- Be the only person to handle food deliveries and wipe all items delivered with the bleach solution.
- Cooks must:
 - Wear disposable gloves while preparing food and cooking and
 - Wear separate rubber gloves for cleaning
 - Wash their hands in the bathroom

We recommend that cooks use separate pairs of gloves for cooking, washing dishes and cleaning but they can elect to use the same gloves for cooking and washing dishes. Cleaning of the school must always be done with a separate pair of gloves.

*1 <https://www.cdc.gov/coronavirus/2019-ncov/prevent-getting-sick/cleaning-disinfection.html>