



## COVID-19 Kitchen Policies and Procedures

The health and safety of our students and staff is high priority. We have created these policies based on current guidelines. CSNN Vancouver reserves the right to change policies as needed. Please ensure you are aware of the following policies and procedures before coming to class.

**Student Arrival:** Students are asked not to arrive more than 15 minutes before classes start and to not linger after classes have finished. This ensures that staff has sufficient time to sanitize.

**Cleaning:** Each day the kitchen counters and tables\*, stools, and all high touch points in the kitchen will be sanitized with an approved BCCDC cleaner. i.e. doorknobs, light switches, cupboard handles, oven handles, dishwasher door, washroom keys. This sanitization process will occur prior to class start time / student arrival. \*Tables & counters will be cleaned using soapy water, wiped clean of any suds and then wiped dry before being sanitized using multi quat at our regular dilution. The surface must remain wet for 10 minutes to be effectively sanitized.

Students are asked to spray their stools with multi quat (provided on each table) prior to stacking.

Washrooms will be cleaned 3 times a day. We will also have sanitizer in both bathrooms if students wish to sanitize the faucets/door handles before & after they use the washroom.

Students are also asked to clean up after themselves before leaving the school, including disposing of any food waste, wiping down their kitchen stool & cubby

**Directional Flow:** We ask that students do not come behind the teachers demo space and stay at their table for the majority of the class except to use the ovens, stove or to use the garbage. Please assign 1 person from each group to attend the stove and oven as needed.

**Hand Washing & Sanitizing\*:** We ask that everyone uses hand sanitizer before entering the kitchen. Hand sanitizer can be found immediately upon entering the building and in the kitchen. After sanitizing and putting personal belongings away, **students must wash their hands before taking their seat.** Please wash your hands before and after eating, after using the washroom (once in the washroom and once when back in the kitchen) and before and after using the stove/oven. \*Hand sanitizer is not an acceptable form of hand cleaning in a kitchen setting and therefore must be washed off after entering the kitchen.



**Washroom Use:** We have been informed by the building management team that students must not lineup outside the washroom. We are asking students to only leave the classroom one at a time if you need to use the facilities during class. Before and after class, please be mindful of washroom availability. We are hoping to avoid the need for a signup sheet, etc. but will continue to monitor the situation and make changes as needed. Hands must be washed in the bathroom and again when the student comes in to the kitchen (touching 2 public door handles in between wash 1 & 2)

**Student Amenities:** We ask that students do not use the filtered water at the dish washing sink. Instead if they must refill their water bottle, they will be asked to use the filtered water tap in the common area of the office. We also ask that students leave their phones, water/coffee cups and anything unrelated to the class in their cubbies. This policy should be followed no matter the circumstance but is especially important due to COVID.

**PPE:** For cooking classes, students will be provided with food safe gloves at each class which are mandatory for attending class. We estimate that 2-3 pairs of gloves per student will be required each class. Please note that you must change your gloves as frequently as you would wash your hands- touching your face, phone, non-food items including the fridge, cupboards, ovens, stove, chairs, doors etc.

Masks are also a requirement for attending cooking classes. Students are encouraged to bring their own masks in an effort to reduce waste, but they will be provided to students (at a cost of \$1 each) who need them. Please ensure your mask fits well to avoid touching your face. You will be asked to purchase a disposable mask if your mask does not comply-fewer than 2 layers, possesses a valve, does not completely cover nose/mouth or requires frequent adjustments. Gloves must be changed/hands must be washed each time you touch your face. Instructors & assistants must also wear masks as distancing will not be possible during the majority of the class. Anyone who is exempt from wearing masks may use a face shield instead.

**Additional measures:** Along with wearing masks and gloves for the duration of cooking classes, students are asked to wash their hands frequently. Where we would normally ask students to help with cleanup/loading the dishwasher, to avoid crowding CSNN staff will take over these duties for the time being. Please bring containers to all cooking classes as food will be sent home with students. At this time, we are not allowing eating in the classroom as social distancing is not possible in most classes. Students are asked to not wear aprons outside of the kitchen (i.e. going to the washroom or outside to the street).



**Staff belongings:** Staff are asked to please keep their belongings off counters and tables. Please bring your bags, etc to the kitchen office space for storage. We ask that you use a sealed container for beverages and keep them off of the demo counter.

**Wellness Policy:** Students wishing to attend classes in-person must not be showing any signs and symptoms of COVID-19. Students and staff who are feeling unwell or have come in contact with anyone that has tested positive for COVID-19 are asked to stay home and reschedule cooking classes with administration. CSNN Vancouver reserves the right to ask students to return home if they are showing obvious signs of being unwell.

If an instructor is not able to teach a class in-person due to symptoms of illness, CSNN Vancouver will make every effort to replace the instructor or assistant. If a class must be cancelled/rescheduled, CSNN Vancouver will make every effort to notify students by 9 pm the day prior to class.