



*Chorley Parish Church of St. Laurence
in the Church of England Diocese of Blackburn*

Hospitality Hygiene Policy

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Statement of Commitment

The St Laurence's PCC wholeheartedly supports the inclusivity and genuine welcome of all and works to ensure good standards of hospitality and hygiene in all our provision.

The parish of St Laurence, Chorley strives to be a fully inclusive community, offering a genuine welcome to all. In order to ensure the safety and wellbeing of the community there are precautions and procedures we feel are important to follow.

Responsibility

The PCC is responsible for establishing and reviewing this policy for the Parish Church of St Laurence as a whole.

This policy applies to all employees, office holders, members of diocesan bodies and volunteers who have personal responsibility for upholding the principles of inclusive welcome. They are expected to comply with the provisions of the policy and help others to achieve the aims of this policy

Every member of the Parish Church of St Laurence is responsible for conducting themselves in a manner consistent with this policy in all their church-related activities.

General hygiene

When the community gathers for worship:

Before each service the altar party will all wash their hands in hot soapy water and dry them on paper towels.

Eucharistic elements will be handled as little as possible by as few people as possible.

During the celebration of the Eucharist clergy, servers and eucharistic ministers will sanitise their hands before the elements are touched.

Congregants are encouraged to carry their own hand sanitiser and use appropriately.

In addition, hand sanitisers will be provided for all congregants who will be encouraged to use them on entering the church.

Sunday school teachers and children will be encouraged to hand sanitise before and at the end of their sessions.

Toilet facilities will offer hot water, anti-bacterial soap and paper towels with suitable bins for disposal of paper waste.

Refectory hospitality

Theological basis

St Laurence's PCC recognises that all people, created in the image of God (Genesis 1:27), are of equal value in the sight of God. We believe that as human beings we share the same nature and origin and enjoy the same divine calling and destiny (Ephesians 3: 15). Recognising the differentiation in creation, which means we are not all the same, with different powers of intellect, physical strength and choice, we reject every type of discrimination, be it social or cultural.

The PCC pledges itself to uphold the dignity of human beings and their human rights, and to do all we can to enable human beings to flourish (John 10: 10) and to reach their God given potential.

'Our life at the table, no matter how mundane, is sacramental – a means through which we encounter the mystery of God.'

R Capon, *The Supper of the Lamb: A culinary Reflection*, 1967

Food connects people. It enables us to be blessed by people around the world and to bless them in return. It connects us with family or strangers, and serves as a bridge to relationship and revelation of God in others.

Jesus spent his time eating and drinking – and if Luke's Gospel is anything to go by he spent a lot of his time doing this. His mission strategy was a long meal stretching into the evening. He did evangelism and discipleship around a table with some grilled fish, a loaf of bread and a jug of wine. Luke's gospel is full of stories of Jesus eating with people:

In Luke 5 Jesus eats with tax collectors and sinners. In Luke 7 he is anointed at the home of Simon the pharisee during a meal. In Luke 9 he feeds the 5,000. In Luke 10 he eats in the home of Martha and Mary. Luke 11, 14, 19, 22, 24 are all times when Jesus shares a meal.

And these meals are not with the rich and the wealthy. They are with the outcasts and the tax collectors, or they are chances for his disciples – Jesus' followers – to come together to eat, and listen and be community. Throughout the gospel, Luke sets his account in travel to, sharing of, the leaving from, meals with others. In the ministry of Jesus, meals were enacted grace, community and mission.

In Jesus, God is doing something so new and so gracious that it can take us by surprise. God chooses the wrong sorts of people. He invites everyone to his great party. He invites the best and the worst, the highest and the lowest. He invites you. And he expects you to do the same.

It is worth remembering that our hospitality space is called the 'refectory' not the 'café'. A refectory is a place where people gather to be renewed to be refreshed, and it is a place where community meals are shared (found in early monasteries as the centre of community life). We offer more than a café and we have to be clear about our uniqueness.

As a church community we offer hospitality because through it we are making Jesus known. We are seeing Christ in those around us, whether they are poor and have come to the table to be fed, or they are lonely and they come for fellowship, or they are broken and they come to be part of something bigger than themselves. Our provision is open to all, who will be welcomed without prejudice in line with our equal opportunity policy.

Hygiene

To ensure our provision is inclusive to all we need to maintain a high standard of hygiene and cleanliness. Some of our guests are elderly, or frail or have other distinct needs and we need to ensure we are scrupulous in our maintenance of our provision.

Personal hygiene

All staff and volunteers working in the kitchen need to follow the set policy on hand washing and germ-spread prevention.

At the start of service, hands should be washed thoroughly for at least 20 seconds in hot water using anti-bacterial handwash then dried on paper towels. This should be repeated regularly throughout service.

- All staff to wear blue gloves throughout service.
 - Any cuts or open wounds should be covered with a blue plaster.
 - No rings except plain wedding bands to be worn.
 - No kitchen staff should touch money during service – if this does happen then please remove your gloves and replace with a new pair.
- If you have to cough please refrain from carrying food and ensure you cough into a clean tissue or into your elbow. Remember to wash your hands afterwards.
- If you have been ill, with a cold, 'flu, stomach upset or other potentially transferable illness, please refrain from attending until you have been well for 48 hours with no symptoms.
- Clean clothes should be worn with nothing that may fall into the food or drink (eg loose embellishments)
- Hair should be tied back or covered if it is likely to fall into the food.

Cleaning

A regular programme of cleaning ensures dirt and dropped food don't attract vermin. Outside the full clean programme, teams are asked to maintain a high standard of cleanliness ensuring:

- Kitchen floor is kept clean and clear, with any spills being removed immediately using the red mop provided for sole use in the kitchen area
- Worksurfaces are cleaned on a regular basis with both cleaning and antibacterial products
- Separate clean and dirty areas are maintained during service times
- Tables are cleaned and disinfected between customers

Food Storage and preparation

- Food should be stored appropriately. Dried goods in the cupboards and refrigerator products in the fridge. Use by dates should be adhered to.
- Items in the fridge should be left in their original packaging clearly showing use by dates.
- Anything opened and left in the fridge should be clearly labelled with the date of opening and use by cut off date. Any open packets should be stored in clean, sealable containers and labelled.
- Frozen products should be labelled with use by dates in accordance with the star system.
- Bread should be stored in the sealable airtight bread container.
- No leftover or open food or containers should be left out on countertops or in the fridge.