

## 5. Food and drink supply and consumption

*This category applies to the food and drink side of a social event or activity.*

*Other sections will also apply to the same activity or event – this solely deals with the catering and consumption issues.*

*Note that it may not be possible yet to hold some types of social event (eg free-flow drinks parties or large served dinners/banquets).*

<b>Risk category</b>	<b>Detail</b>	<b>Control measures</b>	<b>Person in charge</b>
Communication	Risk of attendees misunderstanding and ignoring precautions	<i>eg providing pre-event communications in multiple ways to inform participants and refreshment suppliers eg remind all participants that social distancing will be required eg signage at the venue including in food/drink preparation areas eg consider equalities impacts in advance</i>	
Test and Trace logging	Cross-infection between participants	<i>eg use venue's Test and Trace logging system for visitors including refreshment suppliers or keep manual record of participants and their contact details for 21 days</i>	
Detection of infection	Detecting COVID-19 cases and encouraging COVID-19 sense	<i>eg reminding participants not to ignore COVID-19 symptoms eg possible use of non-contact thermometers on entry as nudges</i>	
Supply	Much higher barriers to COVID-secure catering work for students than for professional food suppliers	<i>eg food and drink supplied solely by college or department or venue eg consider takeaway/delivered food/drink as a better option eg consider households/individuals bring their own food and drink to the event (and do not share it)</i>	
Air viral load	Risk of transmission through the air	<i>eg fresh air or air replacement ventilation of food or drink preparation areas and queueing areas</i>	
Proximity	Proximity of those preparing food or drink	<i>eg limit preparation to one- or two-person teams eg strict social distancing during preparation eg masks to be worn during preparation eg barriers/screens in preparation areas</i>	

		<i>eg separating preparation team and serving team and limiting their movement between the kitchen/bar and front of house</i>	
	Proximity of audience while queueing for food or drink	<i>eg online or contactless ticketing or booking eg QR-code ticket checks on pickup eg masks to be worn eg staggered/scheduled arrivals/departures eg one-way routes around venue eg socially-distanced queues eg marked queueing locations on ground eg outdoor queueing only</i>	
	Proximity of those consuming food and drink	<i>eg consider takeaway only eg limit capacity to a level which can maintain social distancing and obeys venue maximum capacity rules eg prearranged layout or preassigned seating plan with careful social distancing eg masks to be worn when not consuming food/drink eg remove or block out unnecessary seats eg block or cross out areas of tables to socially-distance eg consider whether household groups can sit together (pre-booked?)</i>	
	Proximity during interaction	<i>eg avoid participants moving freely around the room eg strict social distancing and stewarding</i>	
	Transmission through circulating waiters or servers	<i>eg avoid waiters circulating in disorganised groups (eg drinks parties) eg consumers collect their own refreshments from central socially-distanced collection point eg waiters to tables put refreshments for a group on nearby table then move away</i>	
Surface contact	Transmission of virus via fomite surfaces e.g. doors/codepads	<i>eg open doors for ingress/egress eg steward any open fire doors eg use of hand sanitiser</i>	
	Surface transmission via	<i>eg allocation of specific toilets for participants/audience and</i>	

	bathroom use	<i>provision of good hygiene supplies in them eg ask those with nearby household toilets to use their own (for instance in colleges)</i>	
	Creation of fomites transmitted during payments	<i>eg pre-booking of food/drink options eg contactless payment systems used</i>	
	Risk of cross-infection via toilet facilities	<i>eg allocation of specific bathrooms in the venue to your group eg communication (via signage and/or in advance online) of toilet locations and usage rules to your group eg check that cleaning equipment is available in toilets eg signage to encourage handwashing, and cleaning of sinks etc after use</i>	
	Fomites as infected equipment touched by multiple people	<i>eg use of gloves and masks (possibly also face shields) during food/drink preparation and subsequent cleaning up eg use of hand sanitiser or frequent handwashing during preparation eg provide hand drying options (paper towels or electric dryers) eg washing hands between handling customer items and moving to another task eg high-level cleaning of equipment including barriers/screens in preparation areas eg individual equipment (knives, cloths, etc) for those preparing food and drink eg careful disposal of waste</i>	
	Creation of fomites through food sharing	<i>eg individual equipment (cutlery, glasses and plates/bowls) for customers eating or drinking – no sharing eg no self-service for cutlery and crockery – pre-prepared cutlery sets and preferably disposable cutlery and crockery eg no shared condiments: instead offer single-use sachets or condiments dispensed centrally by staff to plates eg no communal plates, trays or bowls of food or drink from which many people take items</i>	

		<i>eg no communal serving utensils</i> <i>eg social distancing and no leaning on takeaway counters</i>	
	Transmission through shared serving equipment	<i>See above</i> <i>Serving spoons not only can't be shared by participants, but there is an extra issue in that participants can't take their own food from multiple pots since it will risk allergies from cross-contamination (eg peanut traces).</i> <i>The best solution is to have staff or organisers serving even participant-contributed food and drink, wearing gloves and masks, and using one set of serving cutlery per item.</i>	
	Fomites as infected litter	<i>eg gloves and masks for litter-picking team and those clearing up, also for anyone handling dirty plates etc for washing up</i> <i>eg good bin provision and signage around venue</i> <i>eg stewards encourage participants to take litter home</i>	

[Return to index](#)