



Ipswich Soup Kitchen Coronavirus Guidelines

We find ourselves at a difficult time with the Coronavirus pandemic. To protect ourselves and clients we have had to make changes to the way we work.

Our main aim is to limit physical contact and the time spent at Soup Kitchen. The list below is current but as new information is available it may be subject to change.

- 1.** All food to be pre-bagged (as in sandwiches, fruit and snack in one bag, along with a drink), to be put out on the tables, volunteers to step well back and the clients take one bag.
- 2.** Gloves (non-latex if possible) and face masks are optional, as we are outside and we are placing the packages on the table and stepping back, the risk of transmission is very low, and we are following government guidance. Volunteers are urged to bring their own personal alcohol hand sanitiser with them and use this before and after visiting the soup kitchen. If volunteers or group leaders would like PPE or hand sanitiser, we do have stock of this, and you can ask for these.
- 3.** To keep distance, all volunteers behind tables and encourage orderly queue and distancing, however we do understand that some of our clients will not socially distance.
- 4.** No hot food or drinks to be provided to clients, this may sound harsh, but we require them to grab their package and then leave. Hot food and drink would only encourage them to stay longer.
- 5.** It is important to clean up and leave as soon as the clients have been round once, or the packages are gone.
- 6.** It is particularly important for volunteers who:
 - are 70 or over.**
 - have a long-term health condition.**
 - are pregnant.**
 - have a weakened immune system.**

Stand down from Soup Kitchen duties until further notice. If this leaves your group struggling, then please let us know.

If you would like any clarification or would like to discuss this further, please feel free to email us.

Ian Walters – ian@ipswichoutreach.co.uk

Bradley Smith – bradley@ipswichoutreach.co.uk