



Maintaining good hygiene on site is vital if we are to continue harvesting fresh produce and growing more food for the future.

In line with official guidance, we are introducing new guidelines for those engaged in 'farming' – i.e. who visit the Garden in order to feed the chickens, look after the bees or participate in our food-growing programme, 'Grown in Peckham'.

'Grown in Peckham' – Covid-19 hygiene guidance

Food growers:

Please bring your own packed lunch with you, and your own water bottle.

You will be assigned your own mug, gloves, and tools for the day, and these should not be shared with anyone else.

You will be responsible for cleaning tools and equipment (incl. trugs and barrows) after you've used them, and/or at the end of the day. This will be done with soap and water.

Please maintain a minimum distance of 2m between you and other people at all times.

No uncovered coughs or sneezes – anyone with flu-like symptoms will be asked to stay at home.

Please wash your hands (for at least 20 seconds)

- **before leaving your house**
- **upon arrival at the Garden,**
- **before and after eating/drinking,**
- **before harvesting/ sorting/ packing produce,**
- **before and after using the toilet,**
- **before entering the Shed**

Supervisor:

Will be responsible for opening gates and doors, getting equipment out of the Container to avoid shared contact.

Will also be responsible for the regular sanitising of door handles, taps etc.

Will model good practice at all times, and ensure all persons follow the guidelines.

More in-depth guidance about food hygiene, for those involved in sorting/ cleaning/ packing produce and delivering to the food-bank, to follow.

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This version: 25/03/20 (Reviewed every 14 days)