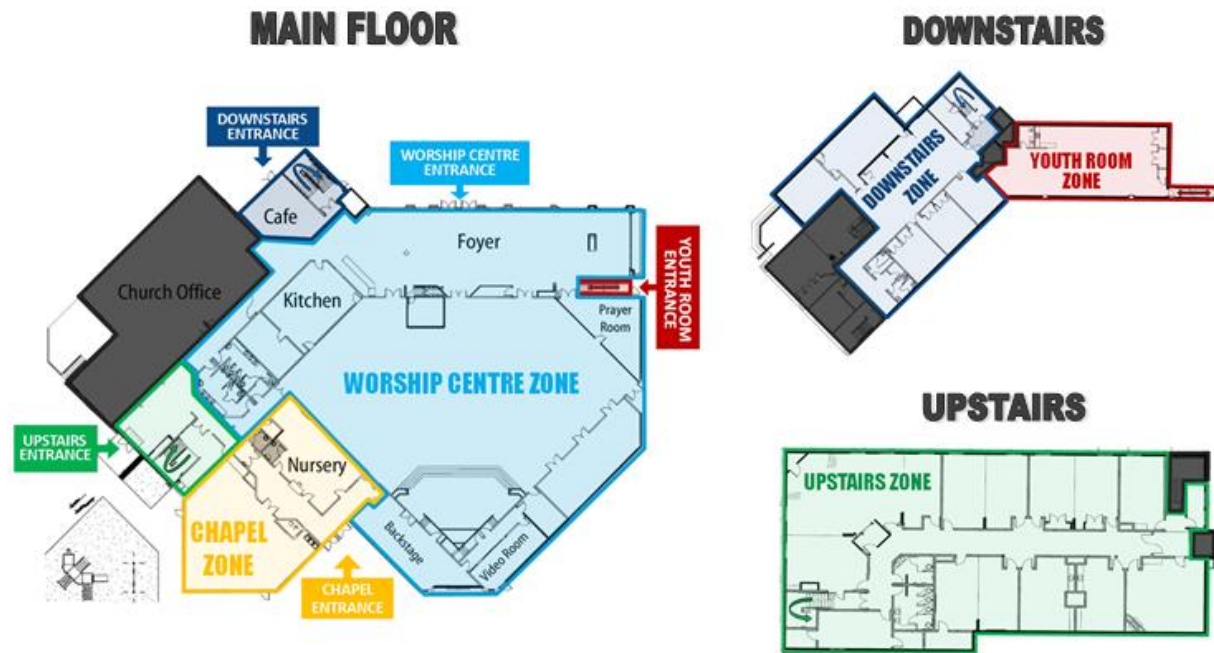


Ministry Guidelines and Protocols

Health and Safety Guidelines

Physical Distancing: Participants should observe physical distancing, keeping six feet apart.

Registration: Only registered participants can enter the building and will be checked in weekly.



Zones: We have separated zones throughout the church. Each zone will be blocked off from other zones to ensure the health and safety of those attending. Please pay close attention to the signs, barriers, and locked doors to keep the zones separate and secure. The elevator is in the downstairs zone. Anyone needing to use it to access the upstairs zone may do so.

Checking In: We will be tracking check in through Planning Center. Each ministry will use either Groups or Check-Ins to mark their participants attendance each week upon arrival.

Security: All exterior doors will always remain locked and ministry leaders will open the door to allow participants inside. This is to ensure that participants use the correct exterior entrance and to ensure that only registered guests enter the building.

Masks: Masks are required for those singing and for parents dropping off children. We also encourage wearing a mask upon arrival, prior to being seated.

Health & Safety: Attendees will need to answer health screening questionnaire upon their first arrival. Participants who are not feeling well should stay home.

Sanitization: We ensure each venue is sanitized and encourage everyone to use the hand sanitizer provided upon arrival.

These protocols are listed for the public at www.nlcc.ca/protocols.

Food & Beverage Service Guidelines

Food Delivery and Preparation: Anyone serving in the kitchen or bringing food or beverage items must sign in daily and must wash their hands upon arrival and regularly throughout food preparation.

Food Service: Those serving food may occasionally need to cross zones. The number of people crossing zones should be kept to a minimum and done so only if necessary.

Personal Protective Equipment: Gloves, face masks, aprons and are available in the kitchen along with various disinfectant sprays. Masks are required for food/beverage preparation, serving or plating food. The use of gloves should be task-based and removed between tasks (i.e. between handling food and serving coffee) or if they contact someone's face.

Service Style: All food or beverages must be pre-packaged or pre-portioned. Self-serve (including packaged sugar and cream) or buffet options are not permitted.

Sanitizing: Food preparation surfaces, carts and high-touch areas should be disinfected between uses. Surfaces that are dirty should be cleaned with soap and water before being disinfected. High-touch areas include door handles, light switches, drawer, or cupboard pulls, counters, appliances, and carts.