



One of the main tools of the new government 'Traffic Light System' COVID-19 Protection Framework are vaccinations and vaccination certificates.

What ever policy your organisation decides on for vaccinations and vaccination certificates you still need to maintain a great health and safety regime, especially food safety regime.

The key tools are the Risk Assessment process for each role and for place. Your organisation needs to do this for the specifics of your unique service, which includes the needs of your staff as well as those who access your service. It is helpful to look at a service wide approach as well as each role within your organisation. This also may need to take into account other services or organisations you engage with and their requirements for vaccination.

One learning has been that **if you are not going to require those who use your service to have vaccinations certificates the risk escalates for your staff** (paid and volunteer). Many organisations have made the decision this level of risk requires all staff (paid and volunteer) to be vaccinated.



Kore Hiakai Zero Hunger Collective

There are many tools to help with risk assessment and with working this through with staff in a way that upholds relationships and diverse views. We encourage you to reach out for assistance in navigating this if you feel under equipped.

- <https://union.org.nz/wp-content/uploads/2021/09/CTU-COVID-Vaccination-Policy.pdf>
- <https://www.theworkshop.org.nz/publications/how-to-talk-about-covid-19-vaccinations-building-trust-in-vaccination-a-guide-2021>
- [Here is a conversation starter for friends and whānau about COVID-19 vaccination](#)

Good Health and Safety Practices

For many organisations you come directly under the Health and Safety act and need to meet these specific guidelines. For others you still need an approach health and safety plan, including a food safety plan. Remember this is essential for rescued goods – you become the one who takes on the risk for that food's safety.

There is an assumption that you have put **good health and safety practices in place**. COVID-19 has encouraged us all to put in place good **deep cleaning** practices including regular **santising surfaces, doorhandles, light switches** etc. Many community Food Organisations are also having their premises regularly professional deep cleaned.

Traffic Light System – How does this apply to community food

First check out this - [introducing-the-covid-19-protection-traffic-light-framework](#)
Adjust your community food distribution practices, that is engagement with the public, according to the hospitality guidelines.

This would mean:

At Green with vaccination certificates – QR codes, scanning and record keeping.

You may invite people to use masks

Without vaccination certificates – Max of 100 people, 1m distancing, scanning and record keeping. masks required where there is direct contact and with indoor venues



At Orange with vaccination certificates – scanning, QR codes and record keeping. Face coverings. Gatherings limited based capacity of venue to have 1m distancing

Without vaccination certificates – contactless pick up only, gatherings limited to a maximum of 50 people dependednt of the capacity of the venue with 1m distancing

At Red with vaccination certificates – record keeping & scanning, face covering recommended, gatherings limited to max of 100 of at the capacity of the venue with 1m distancing

Without vaccination certificates – contactless only, gatherings of no more than 10 with 1m distancing