

Cooking for Open Door

Thank you so much for your interest in cooking for Open Door. Here are our guidelines for home cooks to ensure that together we can support our Guests safely.

Choose low-risk options such as **cakes, biscuits and other sweet treats**. These cause fewer issues than dishes containing, for example, meat or cheese.



Wash hands and clean surfaces:



- before starting
- between tasks
- after you cough or sneeze
- whenever you leave and return to the kitchen

Cook foods until they're **piping hot right to the centre** (75°C). Keep foods cold (below 5°C) or hot (above 63°C) for safety.



Cool food **quickly** then package it **tightly** to avoid contamination.



If you can't bring your food to Open Door within 48 hours, **freeze it quickly after cooking and keep frozen** until you are ready to deliver it.



Please label your donation

- + The date you made it and your name
- + Name of dish and a list of ingredients, so we can tell guests about any allergens