

MANAGEMENT OF RESTAURANT SERVICES



1

TAKE ADEQUATE MEASURES BOTH INTERNALLY AND IN THE SURROUNDINGS OF THE PREMISES TO PREVENT CROWDING

2

WHERE POSSIBLE, SEPARATE THE ENTRANCE AND THE EXIT

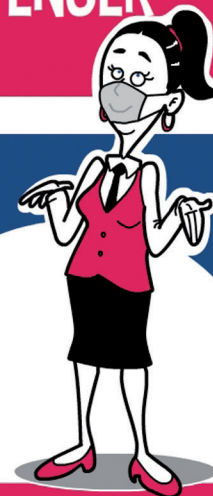


3

SO THAT THE CUSTOMERS' HANDS ARE CLEAN AT ALL TIMES, AT THE ENTRANCE TO THE PREMISES PLACE A SANITIZING GEL DISPENSER

4

DO NOT PROVIDE ANY WARDROBE SERVICE

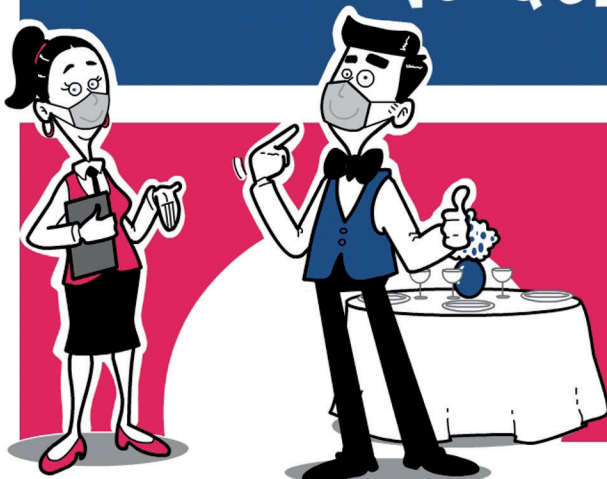


5

IN THE CUSTOMERS' TOILETS, PLACE SANITIZING PRODUCTS AND HEALTH TIPS

6

IN THE CUSTOMERS' TOILETS AND AT THE TOILET DOORS, MAKE SURE THERE IS NO QUEUEING UP



7

THE WAITERS, WAITRESSES AND SERVING STAFF MUST USE PERSONAL PROTECTIVE EQUIPMENT