

Checklist for Dining area & Kitchen:

General:

- Remove excess chairs and tables
- Ensure the social distance between chairs of 1.5 m
- Wipe down all light switches
- Wipe down table and chair surfaces
- Use disposable items like serviettes

Sanitise all items guests might have touched:

- Salt & pepper / other condiments on tables
- Menus
- Cutlery

Personal Hygiene:

- Mask and gloves
- Chef clothing and shoes
- Washing and sanitising of hands

Workstation:

- A social distance of 1.5 m between workstations
- Wiped down
- Utensils sanitised
- Wipe down all containers

Ingredients:

- Wipe down deliveries before allocation to stock