

PRECAUTIONARY MEASURES AGAINST THE SPREAD OF COVID-19 IN FOOD TAKE AWAY/DELIVERY AREAS

In premises where food Take away/Delivery takes place, the following measures should be followed:

1. Mandatory installation of alcohol-based solution (with alcohol content > 60%) at every premise entrance. If the entrance mechanism is automatic, then the solution can be placed at the inside of the entrance. If when entering the premise it is required to open the door using a handle, then it is recommended to apply hand washing both before and after entering by installing solutions at both sides (inside and outside) of the premise door. Both the personnel as well as customers should MANDATORILY thoroughly wash their hands before entering and exiting the premise. When possible, a touchless mechanism is recommended for performing hand hygiene.

2. The premise must be aired out daily and regularly.

3. The premise must be cleaned daily following the daily cleaning practices, emphasising the following:

a) Daily cleaning and disinfection of high touch surfaces, such as knobs, desks, and of all furniture with a cleaning solution (either alcoholic solution or diluted chlorine solution 1/99).

b) Daily cleaning and disinfection of the restroom and the surfaces therein with cleaning solutions (diluted chlorine solution 1/99). When using the toilet, it is recommended to close the lid before flushing. Cleaning hands BEFORE AND AFTER the use/cleaning of the toilet is also recommended. Finally, overcrowding in the enclosed areas of the restroom should be avoided.

c) Daily floor cleaning with cleaning solutions (preferably with a diluted chlorine solution 1/99).

4. In public serving areas, the rule of one person per 8 m² must be kept so that overcrowding is avoided. In small premises, only one customer can enter at a time. It is recommended that a sign is posted mentioning that **ONLY** one customer is permitted to enter at a time and they should apply hand hygiene when entering and exiting. When entering, immediately after washing their hands with a disinfecting solution with alcohol content >60%, the customer must put on their mask which is their own responsibility to bring (and should be a single use mask).

5. The distance of 2 metres between individuals should be kept as much as possible.

6. Any employee working in the food chain should have a mask correctly on and gloves when starting to work. The mask should be changed in case of maceration or according to the mask's usage directions. The obligation to offer adequate amount of masks to the employee burdens the employer.

7. The employee behind the counter should leave on the counter the item to be sold, when possible. When in front of the cash points, the distance of 2 metres between customers should be kept.

8. In case the cash points do not have a protective glass between the customer and the cashier, the customer should keep the greatest distance possible.

9. At the checkout, the use of credit cards should be recommended instead of notes. However, all forms of payment are accepted.

10. When the customer exits the premise, the mask should be removed, disposed in a covered disposal bin and the customer should then wash their hands with a disinfecting solution with alcohol content >60%. This procedure should necessarily take place before the next customer enters and the measures should be strictly followed.

11. Regarding the **delivery service**, the employee should follow the personal hygiene rules. Hand washing with a disinfecting solution with alcohol content > 60% before the food delivery, and use of mask. The 2-metre distance should be kept as much as possible and the duration of the delivery-collection process should take the minimum possible. After the economic transaction, the employee and the consumer should wash their hands with disinfecting solution with alcohol content >60%. The consumer should remove the delivery package, throw them away and wash their hands.