

FACT SHEET

MOVEMENT AND ACTIVITY	Gathering Size	<ul style="list-style-type: none"> Capacity will be limited to a maximum of 50% of normal operating capacity within the feasibility of 2 meters spacing between tables.
	Physical Distancing	<ul style="list-style-type: none"> Allow for 2 meters of spacing between groups: increase table spacing by removing tables, marking tables closed or provide a physical barrier between tables. Back to back booth seating is allowed. Waiting areas (indoor or outdoor) must be marked so physical distancing standards are met. Restaurants can determine policy for wait areas. Maximum of 25 person are allowed at one time
	Workplace Activity	<ul style="list-style-type: none"> In-house dining areas must meet all guidelines with tables to be sanitized between customers or if that is not possible offer only take-out. Route marking for incoming and outgoing customers Salad bars and buffets may operate as long as pre-portioned servings are prepared by staff and served by staff. Buffet and salad bar in-use serving utensils are to only be used by staff and washed, rinsed and sanitized every 4 hours. Standing in bars is not allowed. Bar stool seating will be allowed for 1-2 guests, with 2 meters of separation between groups.
EMPLOYEE AND CUSTOMER SAFETY AND TRUST	Hygiene and Cleaning	<ul style="list-style-type: none"> Drink refills are not allowed unless served in a clean unused glass or cup. All drinks served in a glass must be served with individually wrapped straws Menus should be single use paper or on a material that can be sanitized after each use. Digital menu's are a plus. Drink coasters should be single-use or of a material that can be sanitized after each use. Tabletop electronics for ordering or contactless payments must be sanitized after each use. No self-service cups, straws or lids will be allowed – they should be behind counter and handed to customer. Only individually wrapped straws are allowed. Self-service condiments should be eliminated and provided by request in single use or disposable containers. No condiments in (plastic) bottles are allowed on tables (ketchup, soya etc.) All restaurants should deep clean daily after closing.
	Special Measures	<ul style="list-style-type: none"> Promote regular and thorough hand-washing by employees and customers Put sanitizing hand rub dispensers in prominent places around the workplace. Make sure these dispensers are regularly refilled Display posters promoting hand-washing –look on www.WHO.int. for examples Combine this with other communication to promote hand-washing Make sure that staff and customers have access to places where they can wash their hands with soap and water