



**BOSCHENDAL**

FOUNDED IN 1685

## **COVID-19 SAFETY GUIDELINES FOR RESTAURANT OUTLETS**

For your personal safety and acting out of an abundance of caution, all our staff continue to receive COVID-19 preventative training measures and hygiene protocols.

### **BACK OF HOUSE EMPLOYEES**

- All our staff continue to receive COVID-19 preventative training measures and hygiene protocols.
- All kitchen and scullery staff will enter and exit through one door

### **PRE-SCREENING**

- All staff will be required to have their temperature checked upon entering the farm
- Any staff with temperatures over 37.5°C are screened before entering
- Any staff member who falls ill during their shift will be sent home immediately

### **UNIFORM**

- Masks and/or face shields must be worn at all times

### **KITCHEN PRACTICES**

- Regularly disinfect and clean workspaces and equipment, frequent cleaning of high-touch surfaces
- All surfaces are wiped down with disinfectant after each dish is prepared
- Utensils will be stored in buckets filled with sanitiser
- All staff to wash and sanitise hands every 30 minutes and sanitise after every dish
- Our staff have been trained by a professional cleaning company to sanitise the kitchen daily