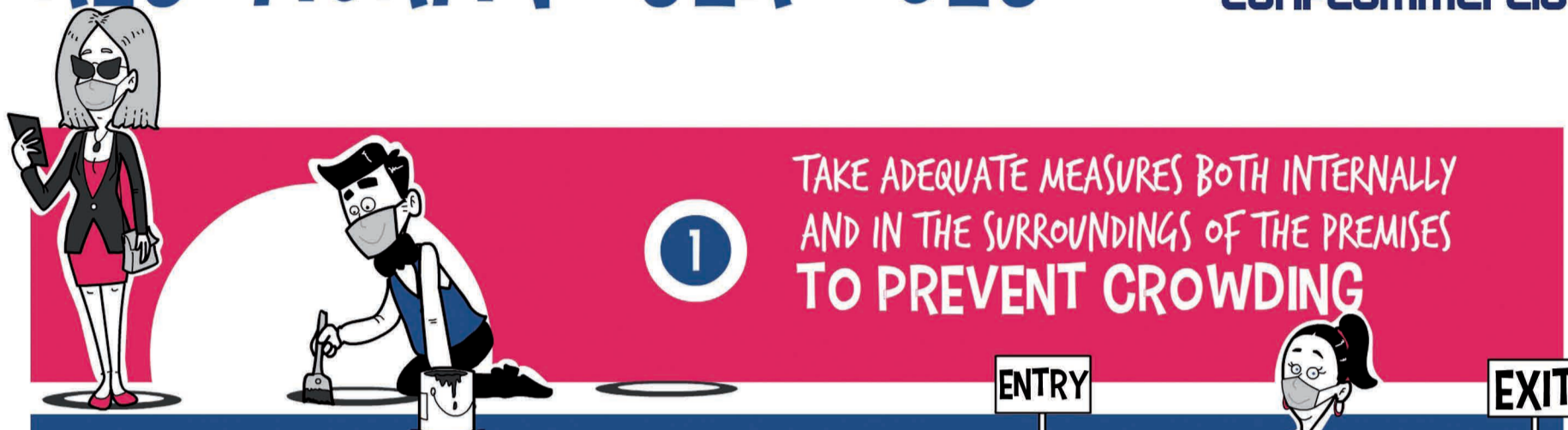


MANAGEMENT OF RESTAURANT SERVICES



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