

Covid-19 Pandemic Operation

Hao Mai 5 Ordot / Chalan Pago:

❖ General Requirements and Restrictions

- ❖ *Have customers do a temperature check before entering the establishment and remind them about the protocols if they are experiencing any possible COVID symptom, they are not to enter the restaurant.*
- ❖ *Customers and Employees are not permitted to enter the facility or work when experiencing any COVID symptoms.*
- ❖ *Hand sanitizers will be available for customers and employees upon entering the establishment.*
- ❖ *A book to sign in for every customer will be by the entrance for all customers to sign in before completely entering the facility whether to dine in or pick up orders.*
- ❖ *Signs are posted on windows and front door for employees, vendors, and customers to wear mask and to practice social distance upon entering the establishment.*
- ❖ *We operate no more than our occupancy of 50% (40 people) which includes employees.*

❖ Employee Health and Hygiene

- ❖ We encourage our employees to continuously wash their hands for at least 20 seconds.
- ❖ We have sanitizers and alcohol that consists of 70% to sanitize all areas including storage spaces.
- ❖ We provide cleaning/disinfections tools for employees to perform in our establishment.
- ❖ We continue to ensure that our employees know and continue to follow procedures by proper PPE use based on the COVID guidelines.

❖ Cleaning and Disinfection

- ❖ We clean and disinfect counter surfaces, door knobs, tables, chairs, and condiments after use by every customers and employees.
- ❖ We clean and disinfect refrigerators, cash registers, phones, pens we use to write orders and customer use to sign receipts, and machines.
- ❖ We continuously clean and disinfect before and after every shifts; also when employees have free time.
- ❖ We use pens a lot to manually write customer orders so, we have given all employees to their own designated pens. (Limiting tool usage with one other)
- ❖ Restrooms are scheduled to be cleaned and disinfected for at least every 30 minutes or after every usage.
- ❖ Hand washing sinks and always in proper stock for employees to wash hands.