



BIOSECURITY PROTOCOL

FOOD & BEVERAGE



RECOMMENDATIONS FOR STAFF:

Personnel with a temperature above the 37.8° range will not be allowed to enter the premises.

Provide the time and the necessary means for hand washing (water, soap, and disposable towels -optional).

Provide personal protective equipment for the staff who have the most contact with customers.

Avoid bringing in unnecessary personal items and in case this is unavoidable it is recommended that they be left in a locker (example: umbrella).

Promote the disinfection of personal objects such as: cell phone, phones, glasses, cameras, lenses, etc.

Avoid sharing protective health equipment.

Women must keep their hair tied up and away from their face, do not wear any type of jewelry, keep nails short, without enamel and avoid acrylic nails.

Men should wear short hair and nails and avoid long beards.

The staff should wear clean uniforms daily.

Assign a person to be in charge of communicating the biosafety protocol and verify his compliance.

Post guidelines from the Ministry of Health in a visible part of your establishment.

Schedule staggered work shifts whenever possible, in compliance with national labor legislations.

The administrator or manager will have the responsibility of communicate with their staff, ensure their health, and guarantee compliance with the biosafety rules and measures being implemented.

RECOMMENDATIONS FOR SUPPLIERS:

Suppliers with a temperature above the 37.8 ° range will not be allowed onto the premises.

Schedule the arrival of suppliers or supplies in a staggered manner.

Facilitate, whenever is possible, different access points for providers of services and supplies, as well as loading and unloading areas.

Explain the safety protocols that the company is implementing so the suppliers and service providers can act accordingly.

Request the suppliers that they comply with safety measures (hand washing and mask usage) as well as use of personal protective equipment to enter the establishment.

Keep a record of the suppliers that visit the establishment (company, employee, day, time).

Avoid staying inside the premises for longer than necessary.

Carry out transactions digitally whenever possible.

RECOMMENDATIONS FOR CUSTOMERS:

From the moment a reservation is made, inform the client of the biosafety protocols that are in place within the establishment.

Encourage payment by card or bank transfers, to avoid handling cash.

Guarantee compliance with hygiene measures.

Post in visible places the recommendations issued by the Ministry of Health in relation to the pandemic.