



SERVICE DEPARTMENT COVID 19 SOPs

1. ALL MUST put on their masks at ALL times
2. ALL menus and the center pieces MUST be disinfected after every use
3. ALL floors, chairs and tables MUST be disinfected after every hourly use
4. The POS MUST be disinfected as regular as possible as regular as hourly basis
5. ALL staff MUST sanitize their hands after handling money and other surfaces
6. Distances between chairs and tables MUST be maintained at a distance of 1M
7. Proper cleaning of all the glass wares in running water
8. Immediate suspension of the use of napkins and hot towels
9. Suspension of buffet service until further notice unless under special circumstances
10. All guests MUST be advised to adhere to the seating plans and arrangements
11. ANY lost and found MUST be handled with utmost care and there after immediate sanitation and proper hand wash.
12. ALL staff in service MUST practice regular hand-wash and sanitation
13. ALL foods MUST be pre-plated
14. Regular sanitation of surfaces MUST be observed on hourly basis
15. ALL guests MUST be advised to wash their hands upon arrival
16. Provision of serviette for the guests to handle their masks
17. Guests must be advised against placing their masks on the table at all times