

Preventive Safety Measures in Pubs

1. Appointed at least one designated Point of Contact (POC):

- Ensure that the company has appointed at least one designated Point of Contact (POC), who will be responsible to collate updated contact information of all employees, (i.e. home address/home telephone number/mobile phone number, contact number of a friend or family member to be contacted in case of emergency).
- Ensure all employees have the contact number(s) of the POC. Employees are to contact the POC if they are sick or admitted to hospital with suspected infections, for contact tracing purposes.
- Ensure that the in-charge - who will act as a liaison with the upper management and the concerned local authorities - is making sure employees are complying with the control measures and guidelines to prevent the spread of the virus.

2. General requirements:

- Post signage at the entrance that states that no one with a fever or symptoms of COVID-19 is to be permitted in the premises.
- Take the body temperature of all employees, contractors and customers and assess symptoms prior to them entering the premises.
- Provide hand sanitisers (at least 70% alcohol) at the entrance to the premises and inside it. The hand sanitizer should be easily accessed to both employees and customers.
- Make sure customers wear a face mask when entering & exiting the premises and when walking inside the premises (i.e.: going to the bathroom).

3. Maintain physical distancing:

- Maintain a physical distance of 1.5 meters between employees and customers at all times; Except in the case of family members and group of friends.
- Maintain at least 1.5 meters distance between each table and chairs at the bar.
- Reduce the elevator's capacity - when available by maintaining a physical distance of 1.5 meters between persons.
- Take reservations. Walk-ins will only be allowed if the premises are not fully booked. A maximum of 6-8 people per table is allowed.
- Make sure all customers are seated. Dancing will not be permitted, unless done at their (customers) own table and music should be toned down.
- Avoid customers from gathering in waiting areas or bar areas.
- Design a process to ensure customers stay apart while waiting to be seated. The process can include: floor markings, outdoor distancing, waiting in cars, etc. Consider an exit from the facility separate from the entrance.
- Make sure customers are served by a single-server - one server assigned per table(s).
- Make sure to adopt self-service (only at the table): customers will be in charge of preparing their own drinks (and not the server).

4. Cleaning and disinfection:

- Provide a reputable disinfectant and train employees to use it at an appropriate concentration (follow the instructions of the manufacturer).
- Clean and disinfect the premises frequently.
- Identify and frequently clean and disinfect highly-touched hand contact surfaces by employees or customers such as door handles, elevator buttons, electrical switches, phones, POS machines, etc.
- Between seatings, clean and disinfect the tables, chairs and table condiments.
- After use, clean and disinfect menus. If menus cannot be easily sanitized, consider using single-use disposable menus or laminating them or using digital menus - both easily sanitized.
- After use, clean and disinfect the check folders. If it cannot be easily sanitized, find an alternative solution. Moreover, encourage customers to use cashless payment methods: such as paying by card; through the app., etc.
- Make sure bar surfaces are emptied especially if objects, etc. are in close reach to the customers and are being cleaned and sanitized frequently and after each customer.
- Clean and disinfect the bathroom and water taps frequently throughout the day. Make sure bathrooms are always equipped with liquid soap and disposable paper towels.
- It is advised to use disposable plates, cups and cutleries specially in the absence of a dishwashing machine. The latter and if used, should reach a temperature of 82°C. Otherwise regular plates, cups and cutleries can be used.
- Make sure to properly store cleaned and disinfected utensils (plates, etc.) to prevent their contamination and consider serving rolled cutleries (wrapped) and covered straws only.
- Set the table only after customers are seated - including the cans; alcohol bottles; napkins, etc.

5. Employees and food handlers:

- Educate staff on maintaining personal hygiene, respiratory hygiene and on infection control measures adopted in the workplace.
- Post signages reminding customers of the control measures that should be taken to prevent the spread of the virus.
- Emphasize effective hand hygiene including washing hands for at least 20 seconds, especially:
 - After going to the bathroom
 - After blowing the nose, coughing or sneezing
 - After touching contaminated surfaces
 - After cleaning
 - After clearing the tables
 - Before and after eating
 - Before preparing and handling food
 - Before wearing gloves and after removing them

If soap and water are not readily available, use an alcohol-based hand sanitizer with at least 70% alcohol.

- Make sure all employees are wearing face masks, properly covering the nose and mouth.

- Make sure food handlers are wearing gloves and changing them whenever needed.
- Make sure servers are washing their hands frequently and/or sanitizing them. A hand sanitizer should be provided to every server.
- Make sure servers are safely handling wastes (debarras, used napkins, straws, etc.) and to sanitize their hands afterwards.
- Take the body temperature of employees (including the outsourced cleaning staff) before starting their shift using a thermometer that measures the temperature from a distance such as the Infrared and exclude any employee having a temperature of more than 37.4°C.
- Exclude employees who show or develop flu-like symptoms and redirect them to seek medical care right away.
- Maintain a social distance of 1.5m between employees and between them and the customers at all times. Except when taking the orders and serving food, while still respecting a safe distance.

6. Food preparation:

- Follow the Food Safety standards.
- Cook food at appropriate temperatures.
- Clean and sanitize fruits and vegetables before use.
- Make sure employees follow these rules when receiving, preparing and packing food. Received items should also be sanitized and/or external packages discarded.
- Make sure employees handle ready to eat food with clean gloves or clean utensils.

7. Other:

- Bands are allowed, provided physical distancing is respected.
- Valet parking:
 - If the service is available, ensure that the Health and Safety measures are implemented. Employees should 1) wear a clean uniform 2) wear a face mask 3) follow good respiratory hygiene practices 4) be equipped with a hand sanitizer 5) frequently wash their hands and/or sanitize them 6) provide alcohol wipes for customers to wipe the interiors of the car
 - Customers should be given the option to park on their own.

Note: An internal team (under the Syndicate umbrella) will audit the pubs to check compliance on the control measures put in place.