

With 19 general rules against covid 19



1. We have named a person in each branch of our company as our hygiene agent.



2. The external control is carried out by the BAV Institute.



3. We are regularly audited by hygiene agent manufacturers advise and supply.



4. We set the tables and top up the place setting wearing disposable gloves.



5. The rooms are ventilated regularly (no air conditioning)



6. Drinks are served in bottles instead of serving them in jars or carafes.



7. Cloches are used in the service.



8. Digitalisation
(e.g. digital menu, Employee App, online meetings).



9. Cleaning cycles in the sanitary area are increased and checklists maintained



10. Door handles, fittings and work equipment are regularly disinfected.



11. Our dishwashers work with a temperature of over 60 C°, as this ensures correct disinfection of the dishes and glasses



12. Safety distances of 1,5m are naturally complied with in all areas.



13. Washing the hands regularly and observing the sneezing and coughing label



14. The introduced prevention and occupational safety measures are actively and permanently communicated.



15. Regular and recurring employee trainings are taken place.



16. Disinfectant dispensers are used in the guest and staff areas and generally provided in sufficient quantities.



17. All service personnel wear mouth and nose protection.



18. The access of "external persons" (suppliers) is conducted via a separate entrance and kept to a minimum.



19. Two teams work alternately and on suspected cases we apply an operationally defined pandemic plan.