

WE CARE ABOUT YOUR HEALTH

1

We periodically disinfect our shop.

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We wash our utensils at 65c and dry at 80c.

3

We have changed our seating plan applying a safe social distancing between table.

4

We serve you either with disposable or washable items upon your choice.

5

We regularly disinfect all retouchable surfaces with special liquids.

6

We make sure our staff wash & disinfect their hands at least once every 30 minutes.

7

Our air conditioning systems are being maintained and disinfected regularly.

8

Our staff are constantly being trained on health & safety and hygiene measures.

9

We make sure all our staff wearing masks on shift.

10

We make sure our cashiers disinfect their hands after every transaction.

11

We take our staff's temperature before and after every shift.

12

We make sure all related staff disinfect their hands before and after every purchase & order.

13

We make sure the tables ,chairs and sofas are disinfected after every use with a special disinfectant liquid.

14

We have placed sanitiser dispensers / pumps for the use of our guests in common areas.

15

We are introducing disposable menus throughout the pandemic, printed a qr code on enabling our guests to view whole menu and allergen info.

16

We disinfect inside & outside packaging of all incoming deliveries. No deliveries accepted into food preparation areas.