Safety Guidelines for reopening Restaurants/Bhojnalaya/Dhabas in rural areas/Fast Food Joints (Only for take away and home delivery services):

To bring back services in Restaurants/Bhojnalaya/Dhabas in rural areas/Fast Food Joints to operate for take away and home delivery services following action is required to be taken.

A. Protocol for Employees/Staff:
   I. Testing of all staff for Covid-19 prior to start of operations and thereafter routine medical check-up of all staff at their level
   II. Training of staff regarding COVID19 preventive measures
   III. Details of all staff including mobile delivery staff to be maintained for back tracing
   IV. Thermal screening of the staff at the time of reporting
   V. Regular cleaning and disinfection of the premises, of all raw material and supplies
   VI. Wearing of mask, head cover and hand gloves mandatory for all
   VII. Housekeeping staff to be provided training and material for disinfection
   VIII. At cash counter and delivery counter social distancing markers, circles to be made ensuring 1 to 1.5 meter gap between two persons
   IX. Hand sanitizers at all places within reach of customers
   X. Que- manager to be used to manage crowd and ensure social distancing
   XI. Only online payment to be received to avoid man to man contact
   XII. Delivery of food box/ package to customers without personal contact
   XIII. Packing material to be fully sanitised
   XIV. Protocol for the customers shall be displayed prominently at the entrance
   XV. In case of overcrowding, dispersal and distancing or if needed closing the operations

   Kitchen and Stores Area
   I. Cleaning and disinfection drill in kitchen and all premises at regular intervals
   II. Thermal screening of vendors/suppliers of raw material and other supplies

B. Protocol for Customers:
   I. To read the prescribed protocol carefully and follow the directions
   II. To follow the prescribed guidelines made for entry-exit, parking, distancing, waiting, payment and collection of food packet.
   III. Stand at marked places and move as per Q manager.
   IV. Use sanitizers before and after touching the doors or surfaces
   V. Minimise all possible one to one contact with staff and surfaces