



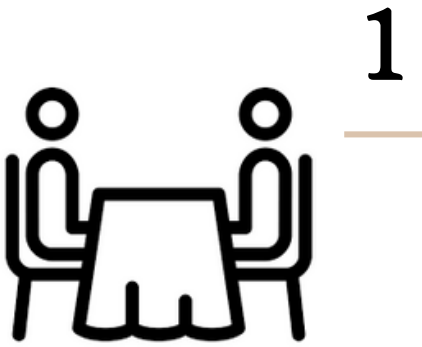
## REINFORCED HYGIENE PROCEDURES

Following the Coronavirus health crisis, we have implemented the following hygiene procedures to ensure that events can be held in optimal conditions.



The Team Artfood

29.10.2020



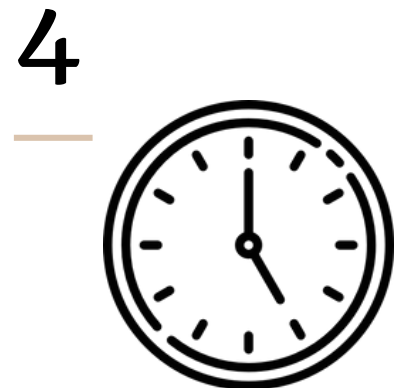
- 4 PEOPLE PER TABLE
- WE ONLY ACCEPT RESERVATIONS FOR SEATED GUESTS

- MAXIMUM OF 200 GUESTS FOR EVENTS INDOORS
- MAXIMUM OF 400 GUESTS FOR EVENTS OUTSIDE



- OBSERVATION OF SOCIAL BUBBLES IS THE INDIVIDUAL RESPONSABILITY OF THE CLIENTS
- DETAILED TABLE PLANS
- COORDINATES OF ONE PARTICIPANT PER HOUSEHOLD

- NO EVENTS BETWEEN 22H00 AND 06H00
- NO EVENTS WITH DANCING



1

- LIMITED NUMBER OF STAFF PRESENT AT THE SAME TIME IN THE PRODUCTION ZONES

2

- SHIFT WORK IN ORDER TO REDUCE CONTACT BETWEEN GROUPS

3

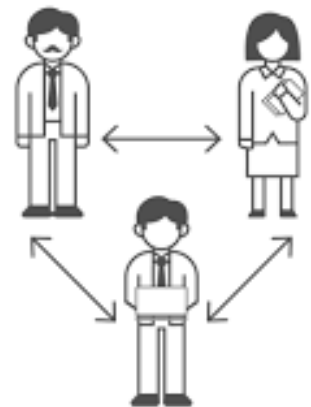
- MORE TIME FOR SETTING UP WITH REDUCED TEAMS

4

- SETTING UP AND TABLE LAYING, BOTH STANDING AND SEATED, ARE ARRANGED IN SUCH A WAY AS TO ENSURE THAT ALL THE LEGAL OBLIGATIONS ARE MET:

- maximum 4 people per table
- minimum 2 metres between tables
- controlled circulation flow
- minimum distance between guests

SOCIAL DISTANCING



# 1

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- PRIORITY TO SERVING INDIVIDUAL PORTIONS:

verrines, lunch bowls, individually wrapped sandwiches, hermetically sealed verrines, assortment of appetizers on individual plates, etc.

# 2

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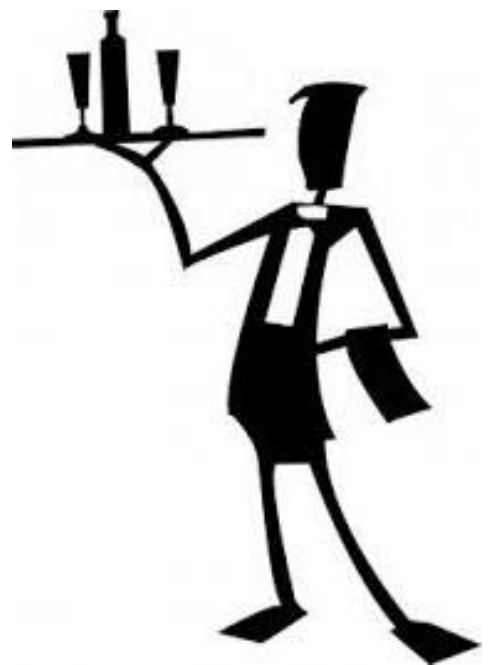
- ADDITIONAL STAFF WHOSE JOB WILL BE TO HANDLE FREQUENTLY HANDLED OBJECTS SUCH AS:

Coffee machine buttons, cutlery, salt and pepper pots, etc.

# 3

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- DURING THE SERVICE DOORS WILL BE LEFT OPEN TO AVOID ANYONE HAVING TO TOUCH THEM AND TO ENSURE THAT THE RECEPTION AREA IS WELL VENTILATED AT ALL TIMES.



1

- WE SYSTEMATICALLY WORK WITH THE SAME EAMS IN BOTH THE DINING ROOM AND THE KITCHEN

2

- THE STAFF HAVE BEEN TRAINED IN AFSCA (FEDERAL AGENCY FOR THE SAFETY OF THE FOOD CHAIN) HYGEINE PROCEDURES

3

- WE PROVIDE OUR STAFF WITH DISPOSABLE GLOVES AND FACE MASKS

4

- STAFF HAVE ACCESS TO WATER AND DISINFECTANT SOAP

5

- STAFF ARE BRIEFED ON HYGIENE PROCEDURES

6

- ALL PRE-DEFINED ZONES ARE DISINFECTED AT REGULAR INTERVALS

7

- WORK UNIFORMS ARE PERFECTLY CLEAN AND INTENDED FOR SINGLE USE FOR EACH EVENT

ALL STAFF ARE OBLIGED TO WASH THEIR HANDS AND SPECIFIC TIMES • 8

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A DISINFECTANT GEL DISPENSER IS PROVIDED IN THE WINGS FOR OUR STAFF AT ALL OUR EVENTS • 9

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WE GUARANTEE CONTACTLESS DELIVERIES AND SOCIAL DISTANCING IS RESPECTED • 10

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SUPPLIERS WEAR GLOVES AND FACE MASKS FOR EACH DELIVERY AND ARE EQUIPPED WITH HYDROALCOHOLIC GEL THAT THEY USE EACH TIME THEY BOARD AND LEAVE THEIR VEHICLES • 11

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SUPPLIERS AND SUB-CONTRACTORS MUST ENSURE THAT SOCIAL DISTANCING REGULATIONS AND HACCP NORMS IN FORCE ARE SCRUPULOUSLY OBSERVED. • 12

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- 1 • HYDROALCOHOLIC GEL IN THE DINING ROOM FOR ALL GUESTS

- 2 • LARGE SIZE FURNITURE TO GUARANTEED SUFFICIENT DISTANCE BETWEEN THEE GUESTS:

Upright tables 120x80cm, large square/rectangular tables for diners, separating screens, posts and ropes, etc.

- 3 • MARKINGS ON THE GROUND FOR QUEUES

- 4 • TURNKEY CONTACTLESS FORMULA FOR SETTING UP AND DISMANTLING EVENTS TO AVOID CONTACT BETWEEN OUR TEAM AND GUESTS

