

# Precautionary measures to be applied in restaurants and cafes to mitigate the spread of coronavirus (COVID-19)

Service inside restaurants and cafes shall be limited to:



**Those** who have received a COVID-19 vaccine or have recovered from the virus.



**Children** under the age of 18, those under the age of 12 must be accompanied by a vaccinated or recovered adult.



**Evidence** must be presented via the (BeAware Bahrain) application, or any other approved application, or by presenting official documents providing proof of vaccination or recovery.



**An infrared** thermometer must be used to check the temperature of all staff and customers before entry. Any staff member or customer with a temperature of 37.5°C or above will be denied entry and asked to call 444.



**If a staff** member or customer exhibits any symptoms associated with COVID-19 upon arrival at the premises, they will be denied entry and asked to call 444.



**Restaurants** and cafes must encourage reservations in advance, they may however permit guests without reservations if there is available capacity.



**Ensure** that non-vaccinated and non-recovered customers download the (BeAware Bahrain) application and activate the location services option. If the application cannot be downloaded, customers' personal data (name, contact information, date and time of visit) may be recorded.



**If a restaurant** or cafe cannot seat a customer for any reason, the customer must wait outside the premises until they are able to be seated.



**At least** 70% alcohol-based hand sanitizers must be provided at locations, including but not limited to the entrance, dining tables and restrooms.



**Paper** napkins should be made available.

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 **Reusable** tables cloths, place mats and napkins must be washed after each customer. Towels must be washed at a temperature of at least 80°C or above. It is advised to use single-use table clothes.

 **Individuals** who are dining in restaurants or cafes must wear a face mask upon entering and exiting the premises; those not complying will be denied entry.

 **Increase** the number of rubbish bins and frequency of emptying to accommodate greater use.

 **Shared** condiments (such as salt, pepper, sugar, ketchup and mustard) must be removed from tables and served in single-use sachets or tins.



## Staff

- Staff must regularly wash their hands thoroughly with soap and water for at least 20 seconds, and immediately if their hands become visibly soiled.
- Staff must wear gloves at all times, which must be replaced if they become visibly soiled or ripped, or whenever the employee uses the restroom.
- Staff must wear a face masks at all times.
- Where feasible, restaurants and cafes must stagger staff shifts to ensure that only essential staff are present during each shift.

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## Seating

- There should be a minimum distance of 2 metres between tables.
- Seating at single tables outdoors is limited to groups of no more than 6.
- Customers are permitted to sit inside restaurants and cafes, with a maximum capacity of 50%.
- Ordering at service counters is only permitted at food courts.
- The distance between tables and public walkways in malls must be at least 2 metres.
- Staff must minimize close contact with customers insofar as possible.



## Food and beverage handling and preparation

- Food and beverage handling and preparation.
- Food servers must maintain a distance of 1 metre between themselves and customers at all times.
- Hands must be washed with soap and water regularly for at least 20 seconds, particularly before commencing food preparation and after finishing.
- Gloves must be worn to avoid direct hand contact with ready-to-eat foods.
- Only pre-wrapped disposable cutlery, straws, stir sticks, chopsticks, or toothpicks are to be provided to customers.

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## Disinfecting

- In food preparation areas, utilize only appropriate food service chemicals.
- Sanitize high-contact areas after each use, or at least twice per day.
- Clean and disinfect tables and seating after each use.
- Clean and disinfect surfaces in contact with food after each use.
- Use disposable menus or sanitize menus after each use.
- Thoroughly clean restrooms at least twice a day and ensure sufficient sanitary supplies (ie soap, toilet paper, at least 70% alcohol-based sanitizer) are provided throughout the day.
- Do not use disinfecting wipes to sanitize more than one surface; ensure the use of one wipe per item or area and discard after each use or when visibly soiled.
- Restaurants and cafes must use dishwashers at the highest temperature setting available. If a restaurant does not have a dishwasher, they may only use disposable plates and cups.



Restaurants and cafes, in the accordance with the provisions of this decree, are subject to inspection by relevant government authorities to ensure compliance with health regulations.



Customers must be encouraged to use electronic and contactless payments.



Any restaurant or café not complying with the obligations and conditions set out in this decree will be closed.