

# Restaurant Covid-19 Safety Tips



## Employee

Employees must disinfect the restaurant menu, table, and chairs thoroughly at opening and after each use. Employees must regularly sanitize hands during their shift especially after servicing guests using an alcohol-based hand rub. Disposable rubber gloves should not be used as an alternative to regular hand washing.



## Guest/Customer

Guest and customers must disinfect their hands thoroughly upon entry at the restaurant (at least 20 seconds if using an alcohol-based hand rub, and at least 40 seconds with soap and water).



## Social Distancing

Social distancing guideline must always be maintained between employees and customers. Where necessary, clearly marked social distancing markers must be available in restaurants. Social distancing guideline signs/ poster must be visible in the restaurant for the employee and customer's information.



## Personal Protection Equipment (PPE)

Employees must always properly wear a face mask when serving a customer. Customers must also ensure that they adorn the proper PPE when moving around the restaurant.



## Payment

Cashless payment system is recommended. However, when exchanging cash, employee must sanitize hands and cash immediately after handling.



## Washroom

Restaurant washrooms must be equipped with proper hand sanitizing gear. Water and soap must be provided if hand sanitizers are not available.



The above Restaurant Covid Safety Tips are the Tourism Authority of Kiribati's (TAK) Covid-19 Safety Protocol recommendations to all tourism restaurant business operators and travellers.

These tips have been put together following consultation with the relevant national and international Health Authorities and form part of the Kiribati Tourism & Hospitality Protocols for the New Normal. For further information, please e-mail [info@kiribatitourism.gov.ki](mailto:info@kiribatitourism.gov.ki)