

Safe Kitchen Practices

REFER TO THE KITCHEN CLEANING ROTA



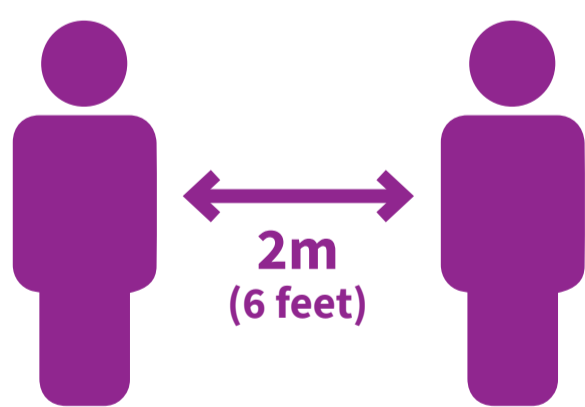
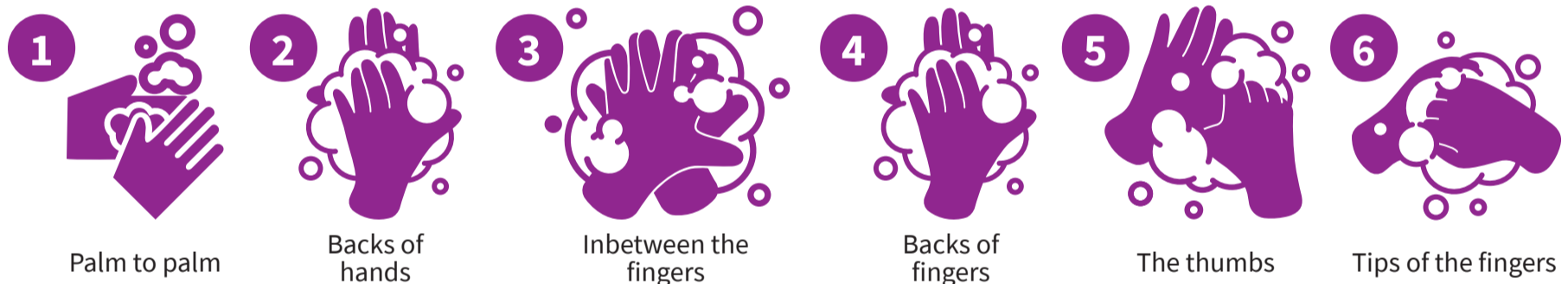
CLEAN and **DISINFECT** all surfaces more frequently using Magic Quickclean.

Focus on high contact points and light equipment.

Wash hot gloves, oven cloths and cleaning cloths daily.



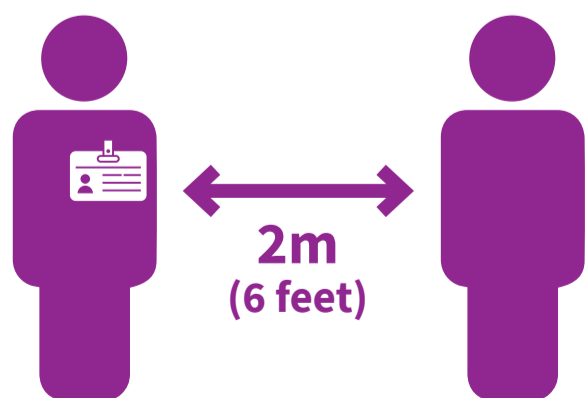
Wash your hands more frequently with soap and water for **20 seconds** when preparing and serving food.



Always maintain a distance of 2m between you and others wherever possible.



Adapt the sequences of daily jobs.



Serve food maintaining a 2m distance between team members and customers.

Image Sources: Noun Project – Nithinan Tatah, Inn Style, Vectors Market, Alvaro Cabrera, IcoLabs, Hea Poh Lin, pejyt, Victoruler, Francielly Constantin Senra, Markus and Jae Deasigner.