



REPUBLIC OF CYPRUS  
MINISTRY OF HEALTH

**Specific Guidelines regarding the organisation of  
catering establishments**

**Organisation of catering establishments**

- The food business managers should provide written guidelines to the staff regarding the report of possible COVID-19 symptoms and the exclusion of these persons from the workplace.
- Mandatory temperature taking for the staff and optional for the public.
- Placing signs at entrance points informing customers regarding the simple protective measures (physical distancing), personal hygiene (proper washing and disinfecting of hands, avoid sneezing and coughing).
- At the entrance of each premise, a document should be posted mentioning the maximum number of persons permitted to be simultaneously in the same area. The responsibility of observing the maximum number of persons burdens the business manager. The maximum number is calculated based on the **open space area, one person per 2 square metres**, excluding employees. The maximum number of persons in indoor spaces, **one person per 3 square metres. Regardless of the area's size, the maximum number of persons in each premise should not exceed 150 persons outdoors and 75 persons indoors, excluding the employees.**
- The positioning of the tables must be done in such a way to avoid overcrowding. Indicatively, for the outdoor areas, a minimum distance between tables could be set according to the seat arrangement, as follows:
  - a) When between two side by side tables no chair is placed at neither of them, then the minimum distance between them is set at 0,70 metres.
  - b) When between two side by side tables a chair is placed at one of them, then the minimum distance between them is set at 1,10 metres.
  - c) When between two side by side tables a chair is placed at both of them, then the minimum distance between them is set at 1,70 metres.
- For indoor areas, indicatively, a minimum distance between tables is set according to the seat arrangement, as follows:
  - a) When between two side by side tables no chair is placed at neither of them, then the minimum distance between them is set at 0,90 metres.
  - b) When between two side by side tables a chair is placed at one of them, then the minimum distance between them is set at 1,20 metres.
  - c) When between two side by side tables a chair is placed at both of them, then the minimum distance between them is set at 1,80 metres.
- The maximum number of persons per table is 10.

- Installation at a prominent place at the entrances and, where applicable, at the exits of all premises, of a bottle of alcohol-based solution (with an injection pump and a base) for hand hygiene, to be used by the customers.
- The public serving staff should limit as much as possible any conversation with customers.
- Mandatory use of mask and gloves by all members of the staff.
- Where possible, it is recommended to use a single use menu/price list or to post the price list at visible places inside and outside the premises or to make it available electronically. The price list should be disinfected thoroughly after every use (e.g. laminated, water-proof).
- It is recommended to avoid the use of reusable tablecloths.
- After each departure of customers, the tables must be cleaned and disinfected.
- Reduction, as much as possible, of cash transactions and promotion of contactless transactions.
- The use of air-conditioners is permitted given that the channelling of fresh air is ensured either through mechanical systems or through regular airing out of the area.
- Playgrounds (indoor or outdoor) within catering establishments are not permitted to operate until a Decree is issued permitting their operation.
- The operation of bars (indoor or outdoor) that form part of the service of an entertainment and catering establishment is not permitted until a Decree is issued permitting their operation.
- Equipment of restrooms with liquid soap, single use towels (which should be disposed of in foot-operated disposal bins close to the sinks) and alcohol-based sanitizer (alcohol content 70%).

#### **Guidelines for the indoor cleaning staff regarding cleaning and disinfection**

- Thorough and regular cleaning of common use objects.
- Special care should be taken regarding the systematic, sufficient and constant natural ventilation of the areas where the staff is working (kitchen).
- All surfaces, floors, counters, cash points, sanitary areas (floors, toilets, sinks, etc.) should be kept clean and disinfected regularly during the day.
- Over and above the usual toilet cleaning routine, a regular cleaning of the high touch smooth surfaces (e.g. knobs, handles, staircase guards or railings, elevators, switches, faucets, etc.) with common cleaning products is required, i.e. liquid soap and water, or chlorine solution 10% (1 part chlorine diluted in 10 parts water) or an alcohol-based sanitizer (alcohol content 70%). It is noted that cleaning tasks should be executed using gloves and a uniform.
- Special attention should be paid to cleaning the objects and surfaces that a person with infection symptoms came into contact with.
- The bins' plastic bags, when full, must be tightly tied and removed immediately. After their use, gloves should be disposed of immediately in the disposal bins' plastic bags and not attempt should be made to clean them, e.g. wash single use gloves and reuse them.

### **Guidelines for the staff's personal hygiene**

- Avoid touching the eyes, nose and mouth with hands to reduce the risk of infection with the virus.
- Avoid talking, coughing or deeply inhaling-exhaling when serving the customers.
- When coughing or sneezing, cover the nose and mouth with the sleeve or flexed elbow or with a tissue. The used tissue should be disposed of immediately after use in the disposal bins.
- Employees should regularly wash their hands with soap and water for at least 20 seconds. Careful drying of hands with single use paper towels, which should be disposed of in the disposal bins. Hands should necessarily be washed after contact with respiratory secretions and after the use of toilet. It is noted that the use of gloves does not substitute handwashing.
- Individuals with symptoms of a respiratory infection, should not come to work until the symptoms recede and after, in the meantime, mandatorily contacting their personal doctor.
- The staff must wear a mask, following the guidelines hereunder:
  - i. The mask must be of the appropriate type (surgical mask),
  - ii. Must be fitted properly to the face so that it covers both the mouth and nose,
  - iii. Must be changed regularly so that, with time, it does not become a breeding ground for bacteria (staphylococcus, etc.).
- The staff should wear gloves, following the guidelines hereunder:
  - i. Before wearing the gloves, always wash hands with soap for at least 20 seconds and dry them.
  - ii. Wear the correct size.
  - iii. Change gloves, as often as one would wash hands in case one is not wearing gloves, at least every 4 hours.
  - iv. Gloves should be removed each time after the use of the restroom or when eating or handling garbage or cleaning surfaces.
  - v. One should not touch their face while wearing gloves.
  - vi. The glove of the hand that shall be used for monetary transaction must be replaced.
  - vii. Damaged or teared gloves should be replaced immediately.
  - viii. Do not reuse gloves already worn. At each change of gloves, the used ones are disposed of.
  - ix. Remove each glove separately catching it by the cuff.
  - x. Wash hands even when wearing gloves, since infected gloves while being removed can still transmit the virus on the hands.
- **Persons who work with direct flame (e.g. roasters) are not required to wear gloves, however, in such case, they should disinfect their hands regularly.**