



INSTRUCTIONS FOR SELECTED PUBLIC ACTIVITIES/WORK SETTINGS FOR THE PREVENTION AND CONTROL OF COVID- 19

The instruction notes are given for a range of public activities and work settings. Some sectors such as tourism, large shopping malls, event management, etc. would require reference to several instruction notes.

The Instructions are subject to overall permission given by the Ministry of Health to resume functions (totally/selected)

Each instruction note is issued by the Director General of Health Services, Ministry of Health and Indigenous Medical Services and are for the establishment /owner /responsible authority to follow in prevention of transmission of COVID-19.

Further guidance on occupational (work) settings if needed - please refer to

http://eohfs.health.gov.lk/occupational/index.php?option=com_content&view=article&id=61&Itemid=208&lang=en



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TOWARDS A NEW NORMAL



**MINISTRY OF HEALTH
AND INDIGENOUS
MEDICAL SERVICES**



**GOVERNMENT MEDICAL
OFFICERS ASSOCIATION**



**SRI JAYAWARDENEPURA
KOTTE MUNICIPAL
COUNCIL**



33. Restaurants

Description- Restaurants will have dining in and take away facilities. COVID precautions should be applicable to both.

Specific message/ Instruction/s

Organizer/ owner/employer

- Reserve anti-epidemic supplies such as masks, disinfectants, etc.
- Train employees on COVID Prevention measures applicable to restaurants
- Strengthen use of personal protection by employees including wearing masks; paying attention to hand hygiene; and covering mouth and nose with a tissue or elbow when sneezing.
- Adopt a system of inquiring about the health of employees daily (ask for fever and respiratory symptoms like cough/cold) and a process of getting appropriate medical advice to them.
- Establish at the entrance, provision to wash hands (foot operated/ sensor operated sinks are preferred) /dispense hand sanitizer and encourage on wearing a mask. Temperature monitoring system too can be adopted
- Strengthen ventilation; ensure the normal operation of the AC, increase the fresh air flow and turn off the return air of all air systems.
- Clean and disinfect frequently contacted public supplies, surfaces (tabletops, door handles, menus, display counters, elevator buttons) and facilities
- Attempt to minimize handling of doors – leave doors open if non air conditioned
- Display the menu on a tv screen, display board or under the glass pad of the table
- Make available hand sanitizer for guests, before and after checking the menu card
- Keep the lobby, elevator entrance and checkout counter clean and tidy, and clear the rubbish in time.
- Reinforce prohibition for smoking at restaurant always
- It is forbidden to receive large-scale dining gatherings; adopt reservation to control the number of diners; reduce tables and chairs or arrange customers to eat every other table; actively promote separate meals (serving of individual dishes); restaurants should provide serving cutlery.
- Strengthen the cleaning and disinfection of tableware (drinkware) and disinfect the reusable tableware (drinkware) after each serving.
- For buffets, a dedicated staff member should be allocated to serve customers
- Public toilets should be provided with sufficient liquid hand soap (or soap) and ensure the normal operation of water facilities such as faucets.
- Operate the air conditioners (if any) at moderate speeds. Clean/ wash its filters once a week.
- Keep the doors, windows open as much as possible to improve natural ventilation.
- Give special incentives for online orders (for delivery/pick up) and for those who send their requirements in advance
- Plan for the minimum number of staff to be present on roster
- Separate counter for pick-ups may be arranged to minimize waiting time and interaction with other customers
- Encourage cashless transactions where possible. Disinfect pen used for signing card slips between each customer



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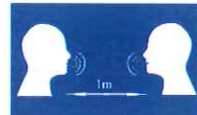
- You are required to fill the provided Assurance form, indicating compliance with the instructions given. The original of the Assurance form should be submitted to the area Medical Officer of Health. A copy of the same should be sent to the local government authority (municipal council/ urban council/ pradeshiya sabha) and another copy should be kept with you. The owner/ employer/ manager of the organization/ premises is responsible to ensure that the above guidelines are strictly adhered to.

User/ client / self

- Practice general instructions to prevent infection with COVID-19: maintain a physical distance of at least 1 meter from others, regular hand washing and practice respiratory etiquette
- Minimise handling of cash. Try to give exact amount where possible
- Minimize touching common surfaces – menus, door handles, displays/counters, pens used to sign

Method/s of instruction

- The guidelines need to be validated and published by the national health authorities and this can be further reinforced by same being endorsed and being replicated by the relevant national and subnational local authorities.
- Posters to be placed at restaurants at multiple places
- This needs to be communicated via Social media and mass media to the public
- E mails sent from local restaurants to their clients via e mail / SMS / social media through their marketing networks




Director General of Health Services

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