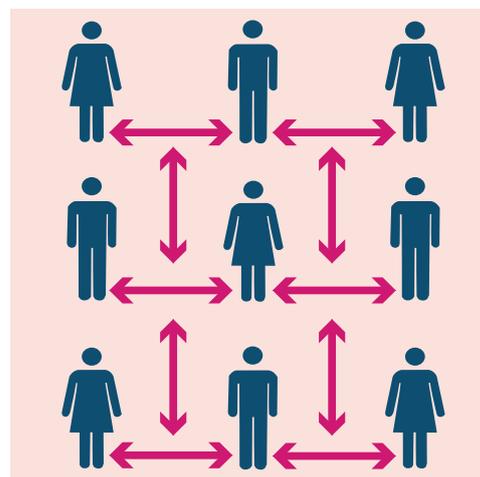




Restaurant, are you selling take away food during the coronavirus pandemic?

Pay attention to the following:

- Make sure that especially the door handles, WC taps and other surfaces that customers typically touch with their hands are cleaned efficiently.
- Clean the payment terminal sufficiently often with a disinfecting wipe, for example.
- A good practice is to offer customers an opportunity to use a disinfecting hand sanitizer in a hygienic manner. Using sanitizer is easiest when the bottle is in a holder where it stays firmly in place, and where several bottles are available for users at the same time.
- A good practice is to provide disposable menus separately for each customer, or put up a menu board with the information. If customers can touch the menus, clean them regularly.
- Remind customers to keep a safe social distance from other customers.





- Make sure that the temperature of the hot food you sell is +60 °C at minimum and the temperature of the cold food is +6 °C at maximum.
 - You should preferably pack the food yourself into packaging that the restaurant has purchased. Using the customers' own containers is not recommended.
 - Food packaged at restaurant to be sold immediately as take away food is considered to be unpackaged. The following information on unpackaged food must be provided to the customers at the restaurant:
 - name of the food (in writing)
 - country of origin of the meat (in writing), when fresh, chilled or frozen beef, pork, sheep, goat or poultry has been used in making the food.
 - products and substances that cause allergies and intolerances (in writing, or verbally with certain conditions).
- If the information is provided verbally, there must be a clear and easily visible brochure, information board or similar near the food stating that the information is available from the staff upon request, or that the information is available electronically or in writing without additional cost before making the purchase.
- Make sure that the customer receives sufficient information about the content of the food. You should remind the customer that the food should be eaten, not stored.

