

BARS

DATE:		CODE LEVEL (circle)	GREEN	ORANGE	RED
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		Green	Yellow	Orange	Red	DONE
	Bar manager / assistant should ensure that correct sanitizing agents are being used and that their staff know the contact time and how often to change the solutions – Tor HB/Chlorine	X	X	X	X	
	Bar staff to be reminded to perform regular hand washing, adhere to personal and respiratory hygiene and cross contamination issues daily	X	X	X	X	
	Storage of disposable items eg straws, stirrers must be kept covered and away from guest reach to prevent self-service	X	X	X	X	
	Spot checks to be carried out by bar manager to ensure compliance with gastro plan level	X		X	X	
	Standard hygiene procedures as per SQM 19	X				
	Hand sanitiser to be available on bar counters during opening times & afternoon tea service	X	X	X	X	
	Standard bar cleaning procedures apply as per SQM 19	X				
	Swipe cards not to be handled at any time, staff to manually type cabin number into Micros system			X	X	
	Sanitise all food preparation areas with Chlorine 200ppm			X	X	
	Sanitise front house areas including counters, hard chair surfaces, tables, door handles with Tor HB	X		X		
	Fog bar areas at end of night service	X		X	X	
	Sanitise all back of house areas such as pantries and office areas paying attention to keyboards and telephones with Chlorine 100 ppm	X				
	General snack service stopped- supplied on request. Discard after guest has left			X	X	
	Drinks menus only to be available on request			X	X	
	Sanitise all frequently touched areas in the bar including bar counters, door handles, bar trays, chair arm rests, door handles- clean undersides of arm rests with Tor HB			X		
	Sanitise pens in between guest's use			X	X	
	Sanitise tables and chairs as soon as guests leave	X		X	X	
	Bill presentation folders not to be used- replace with small plate?			X	X	
	Completed sanitising logs to be sent to the sanitation officer on daily basis			X	X	
	Sanitise front house areas including counters, hard chair surfaces, tables, door handles with Chlorine 1000ppm				X	
	Sanitise all frequently touched areas in the bar such as bar counters, door handles, chair arm rests, door handles- clean undersides of arm rests with Chlorine 1000ppm				X	
	Sanitise all back of house areas such as pantries and office areas with Tor HB , (keyboards and telephones with Azowipes)				X	

	Self service food and beverages stopped - served by staff				X	
	A food handler's inspection will be carried out every 3 months. This will include a reminder to the food handlers of the importance of hand washing, not to work when experiencing either diarrhoea or vomiting, and check their hands for any infected/dry skin.	X				
<p>NOTES:</p> <ul style="list-style-type: none"> • INFORM SUPERVISOR IF YOU FEEL UNWELL • REMEMBER IMPORTANCE OF REGULAR HAND WASHING AND GOOD PERSONAL HYGIENE • INFORM RECEPTION OF ANY VOMITING OR DIARRHOEA INCIDENTS, OR IF YOU SUSPECT A GUEST OF HAVING GASTROENTERITIS • ALL CREW MEMBERS WILL BE PROVIDED WITH THE APPROPRIATE POCKET CARD • CLEANING- REMOVAL OF VISIBLE CONTAMINANTS SUCHAS FOOD AND DIRT WITH SOAP AND HOT WATER • SANITIZING- REDUCTION OF GERMS TO A SAFE LEVEL- GETTING RID OF CONTAMINANTS YOU CANNOT SEE 						