

RESTAURANTS

DATE:		CODE LEVEL (circle)	GREEN	ORANGE	RED
-------	--	---------------------	-------	--------	-----

		Green	Yellow	Orange	Red	DONE
	Routine Restaurant Department procedures are set out in the Restaurant Hygiene Procedures and Check Lists in SQM and not included in this document.	X	X	X	X	
	Automatic hand sanitisers will be stationed at the entrance to all restaurants. At start of cruise staff will be available to provide guidance on guest use of this equipment. Those refusing to use should be declined admission. Bleep either Hotel Manager or Doctor to speak with guest. An alternative product should be available for those that suffer from an allergic reaction	X	X	X	X	
	A member of staff should be positioned at entrances to food service areas to ensure all persons use the automatic hand sanitisers. An alternative product should be available for those that suffer an allergic reaction	X	X	X	X	
	All self service buffets and coffee service suspended. Waiter service only				X	
	Tor HB to be used for sanitizing in all restaurant areas twice a day	X		X		
	Staff to fog restaurant areas every evening after second sitting.	X	X	X	X	
	All laid tables should be covered in the evening, before fogging of the restaurant takes place and also prior to guest lifeboat drill while guests are mustering in the restaurants.	X	X	X		
	Staff should remain on the lookout for any signs of gastroenteritis onboard and report any suspicious behaviour or incidents to the medical centre immediately especially guests missing from meal times.	X		X	X	
	A food handler's inspection will be carried out by the nursing staff every 3 months. This includes a reminder to the food handlers of the importance of hand washing, not to work with diarrhoea and vomiting and to check their hands for infected or dry skin. A Food Handlers advice sheet is provided.	X	X	X	X	
	Tables are to be cleared of all cutlery etc after each sitting and all items passed through the dishwasher. Tablecloths will also be changed after each service and all linen napkins sent to the laundry.			X	X	
	One member of staff to take away the dirty utensils and another crew member to replace with clean utensils to prevent cross contamination.			X	X	
	Buffets to receive high level of attention, utensils to be changed every 15 minutes.			X		
	All wine menus and pens to be sanitised in between individual guest's use			X	X	
	Non-washable items such as salt & pepper pots are to be externally sanitized with Tor HB after each sitting			X		
	All frequently touched surfaces such as chair backs, arm rests, hand rails and door handles should be sanitized with Tor HB in between sittings.			X		
	Non-washable items such as salt & pepper pots are to be externally sanitized with Chlorine 1000ppm after each sitting				X	
	All frequently touched surfaces such as chair backs, arm rests, hand rails and door handles should be sanitized with Chlorine 1000ppm in between sittings.				X	
	Individual items like butter & jam portions to be removed off table or rationed so that unused items will be discarded once table has been vacated.			X	X	
	All coffee & juice stations, side stations, buffets and entrance areas to be sanitized every hour.			X	X	
	Food and/or utensils that are potentially contaminated through inappropriate guest use to be immediately withdrawn and replaced			X	X	
	Increased cleaning & sanitizing in officers and crew mess			X	X	
	All completed Sanitizing Logs to be delivered to a designated central point for collection by the Sanitation Officer.	X	X	X	X	

	Spot checks to be carried out by the Maitre'D or Assistant Maitre'D to ensure staff are carrying out the above procedures effectively. These checks should be documented.			X	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 						