

COVID-19 SAFETY recommendations for VILLAGE/CBT FOOD AND DRINK PROVIDERS

Please follow these Covid-19 health, safety and hygiene practices strictly and thoroughly

All Village food providers should keep your hair clean and tied back or covered; and wear masks while preparing and serving food to tourists



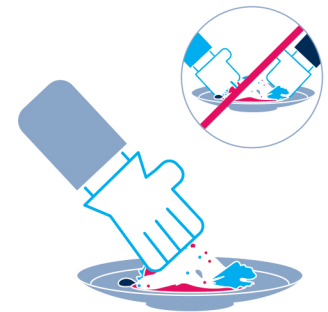
1

Food providers must wash their hands frequently with liquid soap and water for at least 20 seconds. If soap and water are not available, then use an alcohol-based hand sanitizer with at least 70% alcohol



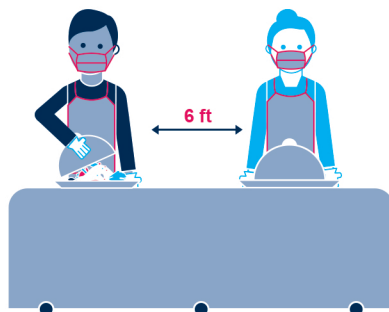
2

Food providers are recommended to wear gloves, especially when handling ready to eat, unwrapped or exposed foods. If gloves are not available, food providers must wash their hands frequently and thoroughly, before and after each stage of food preparation and service



3

Village food providers should maintain physical distance of at least 6 feet, and avoid physical contact with each other when preparing and serving food (unless the village food providers are members of the same household)



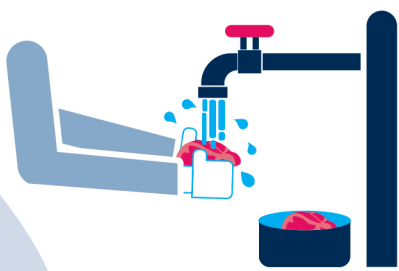
4



All meals must be eaten outside, with at least 6 feet of space between each tourist, (unless they are sitting and eating with members of the same household). CBT food providers should also observe physical distancing when welcoming and explaining local food to visitors

5

Wash raw meat and fish thoroughly in running potable water before cooking



6

Wash all dishes, cups and utensils before and after use (including items that have not been used)



7

Offer only individual servings of hot, cooked food (no buffets). Use clean packaging. Prevent cross contamination between food products and their outer packaging



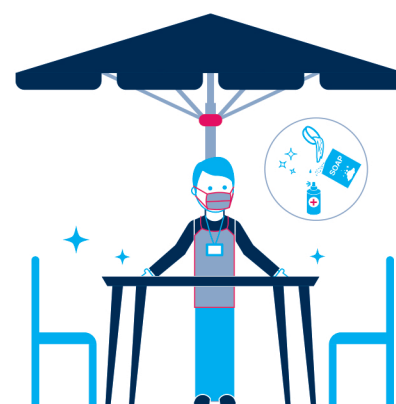
8

Provide a hand washing point for tourists before eating



9

After eating, disinfect everything which visitors might have touched, using soap and water, then use disinfectant



10

PLEASE FOLLOW THE GUIDELINES AND STAY SAFE!