

# *How We Keep Our Customers Safe from COVID-19*

- ✓ Our food inspection expires on 27/03/2021 and our current hygiene rating is "5 - hygiene standards are very good."
- ✓ We take temperature readings of all staff members daily. So far, no staff member has been exposed to any person tested positive for Coronavirus.
- ✓ Our staff washes and disinfects their hands as often as possible.
- ✓ All surfaces and cooking stations are cleaned and sanitized as often as needed.
- ✓ Additionally, we run a full house hygiene routine every 30 minutes, timer based: staff washing their hands employees are cleaning surfaces such as door handles, self-order kiosks and tabletops, etc.
- ✓ We have supplemented our staff to handle the extra cleaning efforts.
- ✓ Hand sanitizing dispensers are available to all our staff and any client who visits our restaurant.
- ✓ Our staff received proper on-the-job training on the matters of personal hygiene and COVID-19 prevention.
- ✓ We observe all the food industry hygiene standards such as HACCP, GHP, FAO Hygiene codex and the food storage principles.
- ✓ We carefully respect the 4Cs of food safety: Cleaning, Cooking, Chilling and Cross-contamination.
- ✓ You can pay online with a credit card or via PayPal.
- ✓ You can request minimum exposure pickup/delivery when you place an order.
- ✓ You can order ahead for pickup to avoid standing in queues. That way, you'll be in and out in a minute.