



# GOLD RESTAURANT

## Infectious Disease Management Client information





To prevent possible contamination from an infectious disease like Covid-19 we have recognised the importance that all operations at GOLD Restaurant should be mitigated in such a way as to minimise the risk to the health and safety of our staff, suppliers and clients.

Here are some insights to how you can dine with us in confidence

#### GENERAL

- All guests will be required to check in (Full name, country of origin and contact details)
- All guests that arrive will be offered hand sanitizer
- Sanitiser dispensers are available throughout the restaurant

#### DRUMMING

- All drums to be wiped with disinfection solution before placing them on seats for our drumming experience

#### HANDWASHING

- All guests will receive handwashing prior to dinner
- Sanitiser solution will be made available directly after handwashing and on request

#### FACE PAINTING

- All Face-painters are required to wear a mask
- Face-painters will use a new toothpick for each guest and will discard after use
- All Face-painters will disinfect their hands before moving on to the next table

#### ENTERTAINMENT

- Entertainers will be positioned as far away from clients as possible when performing
- Our Mali puppet will no longer shake hands or interact in close proximity to guests

#### HANDLING PAYMENTS

- Card machines and POS systems will be sanitized after each use and all guests will be required to use sanitiser before and after they use the card machine.
- Cashiers and wait staff will sanitize after each transaction involving cash and or credit cards
- QR transactions to encouraged

#### CAPACITY

- Total capacity of our dining rooms will be amended to promote social distancing
- Tables will be spaced with a minimum of 1,5m apart

#### STAFF MANAGEMENT

- All staff to be checked for temperature on arrival for work
- All staff to wash hands for a minimum of 20 sec followed by hand sanitiser prior to clocking in
- Regular hand sanitising, including before serving each table, entering and existing kitchen
- All staff to complete the amended Fit For Work questionnaire and report any symptoms of illness
- All staff with possible infection will be required to self-isolate for 14 days and may only return to work when symptom free.



This strong focus on hygiene extends to our kitchen and food services. Ingredients are fresh and sourced locally, and our HACCP kitchen meets the strictest guidelines for hygiene and safety.

Here are some of the additional measures we are taking in addition to our HACCP system already implemented at GOLD.

#### **SUPPLIER QUALITY ASSURANCE**

- Supplier Audits will be reconducted with the focus on their response and procedures to Infectious Disease Management.
- Suppliers will be rated in accordance with the audit outcomes

#### **GOODS DELIVERY**

- All delivery personal will be required to sanitise before and after entering our premises.
- All delivery personal to maintain a physical distance of at least 1 metre between them and staff members.
- Staff member checking delivery of goods will sanitise before and after receiving and signing
- All containers, cans and packaging will be wiped with disinfectant before storing.
- Surfaces to be washed and disinfected

#### **ADDITIONAL NOTE REGARDING OUR FOOD HYGIENE PRACTICES**

We have a strict Food Safety management system in place which starts from our supplier selection to the feast on our tables.

- Documented Standard Operating Procedures
- Daily Checklists
- Health screening of staff and visitors to the kitchen
- Zoning policies
- Regular washing and sanitizing of surfaces and utensils
- Strict personal hygiene policy and procedures

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#### **Restaurant Enquiries / Bookings**

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