

COVID-19 Safety Measures

We would like to reassure you that the safety of our customers and staff is of utmost importance to us. For your information and peace of mind, we would like to inform you of the preventative measures that we have currently put in place:

- We have implemented the promotion of WHO and local authorities' best practice guidelines for all staff and our franchisees.
- Our restaurant management and staff are regularly updated with all information. Over and above the normal briefings we have implemented extra inspections that will focus on mitigating this threat.
- The cutlery is continually washed at an extremely high temperature with a specific cutlery sanitiser.
- As of 12 March 2020, we have cancelled international and local trips for all staff. This is an additional and immediate remedy to ensure we minimise the level of risk.
- Our staff are taking precautionary measures when interacting with patrons and when preparing food. We also have sanitation stations in all our restaurants and it is mandatory for all to wash their hands with soap for at least 20 seconds every hour.
- Staff hand alcohol-based sanitisation takes place every 30 minutes.
- We have also engaged with our relevant third party delivery suppliers and they have assured us of all food safety measures they have implemented.
- We encourage our customers to take advantage of our sanitary stations.
- Staff members are being screened for any signs of illness and temperatures.
- All of our menus, tables, furniture and cutlery are sanitised after every sitting.
- Our credit card machines are sanitised, and we encourage digital payments.
- There is no evidence that people are affected by the virus through food.