

SAFETY MEASURES



@bahariclubcalella



Creation of an action and prevention protocol that ensures the health and wellbeing of all guests, employees, and collaborators.



Contracting the Biotecnal consulting/laboratory services to develop, verify and certify the correct application of prevention and action protocols.



Staff training to certify through Hostelería de España that the company is adapted to the legislation that allows the company to open.



Limiting capacity, and regulatory distance between tables.



Exhaustive cleaning and disinfecting of the tables and chairs before and after every service.



Hand Sanitiser dispensers at all the entrances and in the bathroom.



Installation of notices with information on all the Restaurant operating conditions.



Recommendation of paying with credit card.



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Single-use desk kits are used and tables and chairs are cleaned after each use.



Elimination of the restaurant menus in paper format. Available in digital format.



Elimination of self-service products.



Elimination of any decorative element on the table.



Guarantee of compliance with the provisions of the HACCP system updated to the COVID context¹⁹



Increase in toilet cleaning measures and daily frequency.

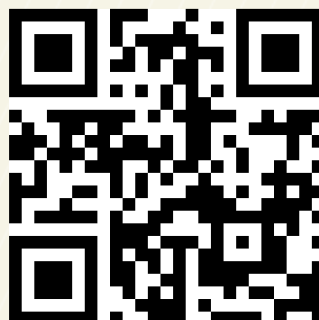


Increased frequency of cleaning of the air filters and the air conditioning system



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MENÚ



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