

Reinforced hygiene measures

In accordance with World Health Organization, government guidelines and in collaboration with the organizations responsible for our industry, the restaurant humus x hortense is ready to re-open its doors on June 9, 2020.

This process is accompanied by a health protocol that aims to ensure the health, comfort and well-being of our guests, our employees and suppliers.

WHEN ENTERING OF THE GUESTS

Door

In good weather the door remains open so that the handle does not have to be touched.

The host or hostess opens and closes the door

The latch is constantly disinfected with 70% Alc. spray

Room layout

1.5 meters between the tables

Total 7 tables (4 large, 3 small, no bar service)

During the day, use of aerosol with anti-viral essential oils (Eucalyptus Globulus, Thymus Thymol, Menthe Piperita, Melaleuca Alternifolia)

Upon entering:

A the entrance disinfectant hydroalcoholic spray (70% alc. with essential oils; eucalyptus, tea tree, peppermint, thym)

Floor sticker to respect the distance

Bathroom: dettol in soap dispenser and disinfectant spray with essential oils

Information about the changed rules of conduct with pancarte at the entrance and pdf on the website

Avoidance of physical contact between employees - employees and employees - guests

The cloakroom is not accepted, guests must hang coats and other personal belongings in the provided place themselves. The same staff member opens and closes the cloakroom door

FRONT OF THE HOUSE

The area is during the day ventilated by 2 large windows

Dinner only upon reservation

Nothing is served at the bar

Maximum 10 guests at a table

Designated tables by the staff

Tables are arranged in such a way that the 1.5 meters between the guests is guaranteed, even when the guests go to the toilets

Tables and chairs are disinfected after guests have left before new guests can take a seat.

The use of place mats, single use cotton napkins and washed at more than 60 ° C

Individual oil containers on the table, oil is served at the table

No printed menu and drinks menu. Menu and drinks menu is available on the website in PDF and forwarded to the guests 1 day in advance

Smart distancing at the table and minimal interventions by the staff

Glasses, bags, crockery, cutlery will be washed in the dishwasher at more than 60 ° C after each use

The service constantly washes and disinfects hands in between clearing plates and serving prepared dishes, and wears a mask.

Each table gets its own bottles (3), self-service of water at the table

The cash register will only be operated by one staff member during the whole evening
Cleaned and disinfected after each use.

TERRACE

1.5 meter rule for all 4 tables.

Disinfectant spray for the guests at the terrace.

Tables and chairs completely disinfected after the guests have left, and before other guests can take a seat.

Use place mats and single use cotton napkins

Cutlery provided on the table

SANITARY

Use of disposable single use cotton towels

The sanitary area is cleaned and disinfected frequently with disinfection spray

IN THE KITCHEN AND DISHWASHING KITCHEN

The HACCP rules are applied even more strictly

For suppliers:

Under no circumstances should suppliers enter the kitchen or service room. Suppliers have to wait at the front door

For staff:

Wash hands on arrival (with dettol) + frequent washing during preparation / service

-> In all areas: sufficient cleaning and disinfection products available

Dry hands with paper and recycle in the paper bin

Jackets and backpacks in separate storage room

The kitchen is regularly ventilated.

Everyone works exclusively with their own tools that are regularly disinfected:

Knives

Kitchen towels

Dishwashing material and chef's clothing are frequently changed.

Mouth masks for each staff member

2 bins for test spoons

Toilet: Always close the toilet lid before flushing