

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, 2021.

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

The latch is before, after and during service disinfected with 70% Alc. spray

Room layout

1.5 meters between the tables

Total 8 tables (4 large, 4 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)

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 staff and guests

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

Designated tables by the staff

Tables are arranged in such a way that the covid-free space between the guests is guaranteed, even when the guests go to the bathroom

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

The place mats are disinfected and cotton napkins are washed by a professional company at more than 65° C

No printed menu and drinks menu. Menu and drinks menu are available on the website in PDF and QR code at the table.

Smart distancing at the table and minimal interventions by the staff

Glasses and silverware are washed in the dishwasher at more than 65° 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 payment terminal will be cleaned and disinfected after each use.

TERRACE

1.5 meter rule for all 5 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.

Silverware provided on the table

SANITARY

Use of disposable single use cotton towels (washed at 65°C by professional service)

The sanitary area is cleaned and disinfected frequently during service 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 kitchen tools that are multiple times per day disinfected

Mouth masks for each staff member

Separate containers for test spoons

Document made by C. Baerten and N. Decloedt, owners of humus x hortense, Brussels , 09/06/2021.