

Places to eat during Corona

Employees must also observe social distancing and hygiene measures during breaks and lunch times. As an employer, you can make some adjustments so the measures can be more easily respected:

- Decide upon a maximum number of employees in the dining area. Place a poster on the door.
- If necessary, set up alternative rooms to ensure there is sufficient capacity.
- Remove chairs from the dining area to ensure the correct distance is maintained between employees.
- Use a diagonal/staggered seating arrangement. Mark the positions on the floor or chair with tape.
- Organise lunch breaks in shifts.
- Ask people to eat outside if the weather and facilities allow this, but still maintaining social distancing.
- Encourage lunch walks (but still maintaining the social distancing)
- Place disinfectant and disposable wipes at communal appliances (coffee machine, microwave, water dispenser, vending machine, doorknob refrigerator, etc. so every employee can disinfect the equipment or button before use. Also, prepare a closed waste bin (with foot control) for depositing used wipes.
Also do this for water dispensers, vending machines, etc. that may be located in the production areas or offices.
- Try to provide a separate entrance and exit, or organise the incoming and outgoing flows of employees; maybe have employees first go into the employees' dining room and only then allow the incoming employees in.
- Have the dining area cleaned as much as possible, preferably also between shifts of use.
- Ventilate the refectory well. Preferably leave the windows permanently open/"on ventilation". Also leave doors open if this does not entail any additional risk concerning theft, fire, etc.
- Brief employees on the guidelines. Hang them up on a poster on the door.

*This document was drawn up on 20/04/2020 on the basis of the measures in force on that date.
It contains general cross-sectoral measures. The applicability must be considered in function of the own business situation.*