

HOSPITALITY SECTOR: Organising the restaurant

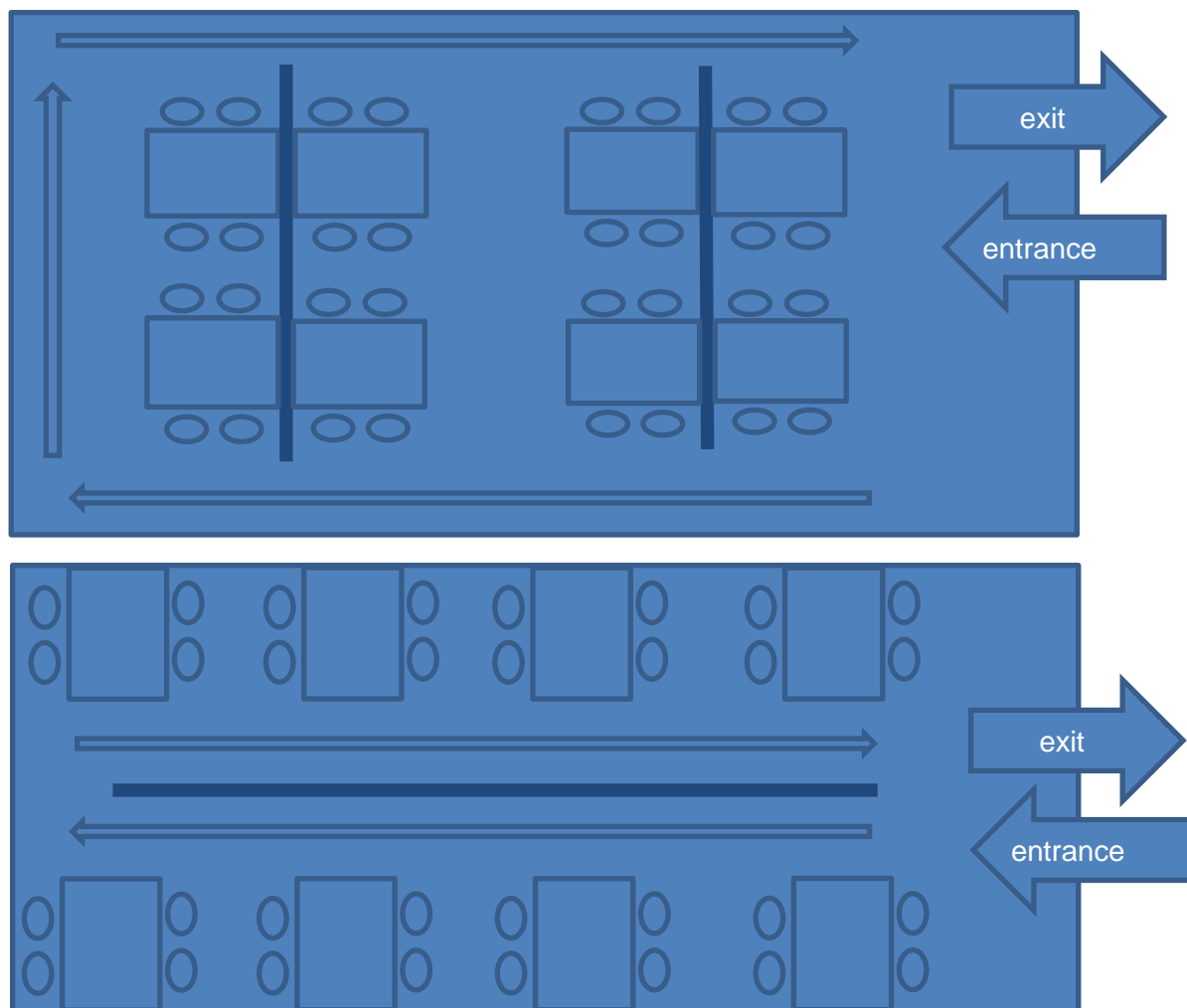
Contact should be limited as much as possible when setting up the restaurant. You can opt for one of the following options:

- OPTION 1 Table service
- OPTION 2 Collection of orders and clearance by customers

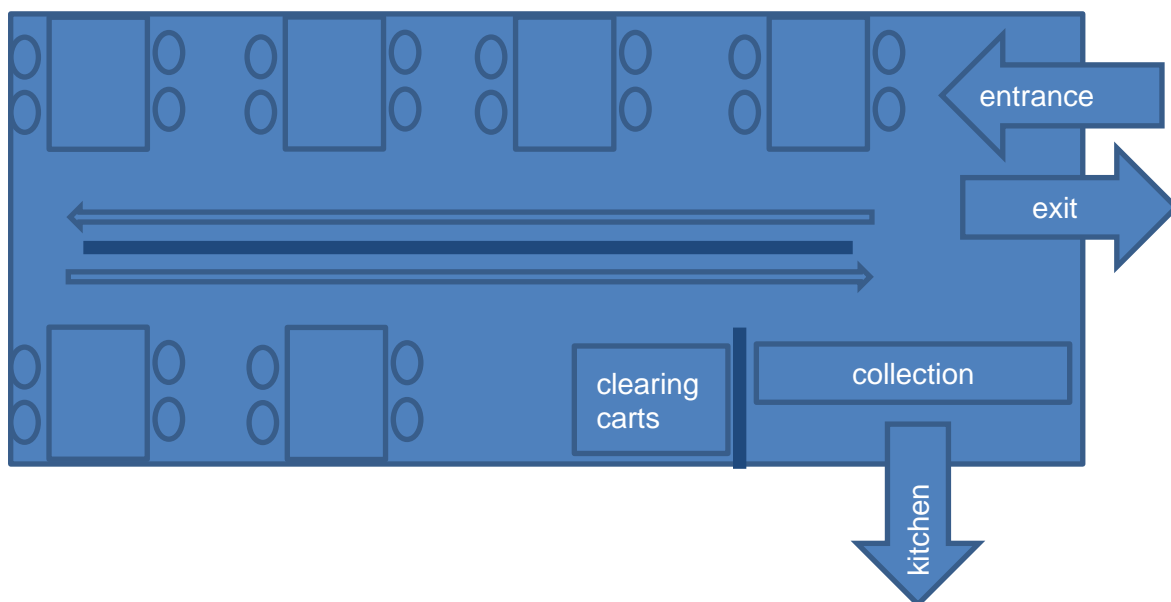
OPTION 1 Table service

- Make sure there is at least one and a half metres between the tables. If this is not possible, place partitions or screens.
- Where possible, provide a one-way path to follow so that incoming and outgoing customers do not cross.
- Provide digital payment options. Preferably via contactless options (bancontact app, Payconiq, ...) or via a mobile terminal with card or VISA. In the latter case, provide an interim disinfection of the keyboard.

This could look like this, for example:



OPTION 2 Collection of orders and clearance by customers



This document was drawn up on 18/05/2020 on the basis of the measures in force on that date.