



Plan

The business owner of a restaurant is obligated to draw up a plan to prevent the spread of coronavirus disease among customers. This plan template has been drawn up in accordance with the Government Decree on temporarily restricting the operations of restaurants to prevent the spread of an infectious disease, issued under section 58 (a) of the Communicable Diseases Act. These premises will be subsequently referred to as restaurants. The plan template does not replace the restaurant's other self-supervision plans. The plan has been updated on 13 July 2020 in accordance with the Decree issued by the Finnish Government on 18 June 2020.

Name of restaurant	
Date of plan	Plan last updated
Person responsible for this plan and updating it <i>Note: Person's name is not added to the plan that is visible to customers; name is provided to customers only on request.</i>	Telephone number of the person responsible

1. General obligations of the restaurant

The restaurant must inform its customers in a clearly visible way that a person with symptoms matching coronavirus infection may not enter the restaurant.

Restaurant policy and instructions for customers:

The restaurant must ensure that:

- 1) Customers have a clearly visible possibility to wash or disinfect their hands when arriving at the restaurant;

Restaurant policy and instructions for customers:

- 2) Furniture, dishes, cutlery and other customer contact surfaces and objects are kept clean so that they do not create a risk of spreading the infectious disease;

Restaurant policy:

- 3) Customers are provided with instructions on maintaining a safe distance to others and on other measures to prevent the spread of the infectious disease in the restaurant.

Restaurant policy and instructions for customers:

2. Placing customers and maintaining sufficient distance between customers

Starting from 13 July 2020, the indoor spaces and sections of restaurants may hold the number of customers and people determined in the alcohol serving licence or building plan. The number of customer seats in outdoor service areas is not limited from the normal situation. All restaurant customers must have their own seat at a table or a similar surface.

A description of the indoors and outdoors premises of the restaurant and a description of the measures and instructions given to staff for implementing the other obligations laid down in section 58 (a) of the Communicable Diseases Act and supervising their implementation indoors and outdoors at the restaurant:

Restaurants must organise the structures and furniture of their indoor and outdoor facilities and determine customer service practices to ensure that customers are not exposed to the infectious disease.

- 1) What instructions have been given to personnel to ensure that the maximum number of customers is not exceeded and that unnecessary crowding does not occur (e.g. bar counter, washrooms etc.)?

Other considerations (e.g. payment methods etc.)

Additional information