

SOP PPE gear kitchen and Drivers



Kitchen PPE Gear:

All staff working in the Kitchen Area must to wear all the time:

- Gloves
- Face masks
- Hairnet and/or chef skull black Cap
- Apron
- Safety shoes

Health and Safety Practises:

- Workplace, **1-meter distancing** is required.
- Use of hand sanatizer as soon as you remove your gloves between jobs and/or
- Wash your hands often. Use soap. 20 seconds. And every time returned into the kitchen area.
- Face Masks need to be changed after 6 hrs. of used or every time the staff remove it for any reason.

Note: All PPE Gear is stock in a designated area at the entrance of Collective Hospitality Building.



Drivers PPE Gear:

All staff working in the Delivery Area must to wear all the time:

- Gloves
- Face masks
- Hairnet

Health and Safety Practises:

- Workplace, **1-meter distancing** is required.
- Use of hand sanatizer as soon as you remove your gloves between jobs and/or
- Wash your hands often. Use soap. 20 seconds.
- Face Masks need to be changed after 6 hrs. of used or every time the staff remove it for any reason.
- Collective Hospitality vehicles have been sterilized previously delivery and a hygiene kit is available all times (face mask, gloves, and hand sanitizer).

Note: All PPE Gear is stock in a designated area at the entrance of the Collective Hospitality building.