

Hospitality Industry and Restaurants

PHASE 1

From 11.05 to 25.05

Re-opening Conditions

The outdoor terraces of restaurants may be reopened to the public, limited to fifty percent of the tables allowed in the immediately preceding year based on the corresponding municipal license. In any case, it must be ensured that the proper physical distance of at least two meters is maintained between the tables or, where appropriate, groupings of tables.

In this regard, any uncovered space or any space that, when covered, is laterally surrounded by a maximum of two walls, will be considered an outdoor terrace.

Permission for Increased Capacity

In the event that the restaurant obtains the permission of the Townhall to increase the area for the outdoor terrace, the number of tables may be increased, complying, in any case, with the proportion between tables and available area of fifty percent and carrying out a proportional increase in the pedestrian space on the same section of public road where the terrace is located.

Maximum Capacity

In any case, the maximum occupation will be ten people per table or group of tables. The table or group of tables used for this purpose shall be in accordance with the number of people, allowing the minimum interpersonal security distance to be complied with.

Medidas de Higiene

- a) Cleaning and disinfection of the terrace equipment, in particular tables, chairs, as well as any other contact surface, between one client and another.
- b) The use of single-use tablecloths will be prioritized. In the event that this is not possible, the use of the same tablecloths or trivets with different clients should be avoided, and they must be mechanically washed in washing cycles between 60 and 90 degrees Celsius.
- c) Dispensers of hydroalcoholic gels or disinfectants with viricidal activity authorized by the Ministry of Health must be made available to the public, at least at the entrance of the premises, and must always be in conditions of use.
- d) The use of menus will be avoided, opting for the use of own electronic devices, blackboards, posters or other similar means.
- e) Auxiliary elements of the service, such as crockery, glassware, cutlery or tablecloths, among others, will be stored in closed rooms and, if this is not possible, far from areas where customers and workers pass by.
- f) Self-service products such as napkin rings, toothpicks, cruets, oil cans, and other similar utensils will be eliminated, prioritizing disposable one-time-use equivalents or in other formats upon customer request.
- g) The use of the toilets by clients will comply with the provisions of the "Labour" document.