

PANDEMIC CLASSIFICATION CHART

LEVEL 1

CONDITION

- ✓ First case reported within the country

REQUIREMENTS

- ✓ KM to continue implementation and monitoring of routine safety measures - Daily Hygiene Log to ensure staff wellness, frequent handwashing & sanitizing, routine cleaning of all kitchen food contact surfaces
- ✓ Increased self-awareness

FOOD SERVICE

- ✓ Continue as normal

LEVEL 2

CONDITION

- ✓ First case reported within the city

REQUIREMENTS

- ✓ KM to continue implementation and monitoring of routine safety measures with body temperature checks before start of shift (<37.5°C for 4 consecutive days OR 38°C higher will not be permitted to work)
- ✓ Recommended use of Face Masks
- ✓ Mandatory use of gloves for all activities inside the kitchen

FOOD SERVICE

- ✓ Continue as normal

LEVEL 3

CONDITION

- ✓ First case reported within the account and close community

REQUIREMENTS

- ✓ KM to continue implementation and monitoring of routine safety measures with body temperature checks before start of shift (<37.5°C for 4 consecutive days OR 38°C higher will not be permitted to work)
- ✓ Mandatory use of Face Masks
- ✓ Mandatory use of gloves for all activities inside the kitchen
- ✓ Mandatory Increased frequency of cleaning and sanitizing of worksurfaces

FOOD SERVICE

- ✓ Continue food service (may be subject to supplier availability)

LEVEL 4

CONDITION

- ✓ Spread of pandemic within the account, customer, CK Staff and close community (family member etc.)

REQUIREMENTS

- ✓ Staff to undergo testing and observe 14 days of self-quarantine before returning to work
- ✓ If any member of the kitchen team becomes infected, all current staff will be tested and have them observe WHO recommended self-quarantine period, before returning to work.

FOOD SERVICE

- ✓ Kitchen will be closed. In the event the account requests, limited services such as Bento Boxes maybe provided
- ✓ Kitchen will be deep cleaned and sanitized prior to operation

Note: If applicable, Cezars Kitchen will deploy a backup kitchen team to sanitize the entire kitchen and take over the operation and serve food, until the current team can resume duties.