

Both Concept Team Catering and Bord Food&Drinks are now adapting their existing hygiene and health regulations according to the requirements of the COVID-19 pandemic.

Ever since our inception, maintaining our health and safety regulations has always been our top priority.



Below the summary of the practices and procedures, new and already existing, that will be applied throughout this process:

Regarding internal audits;

In this new period, we will endeavour to ensure high standards in cleaning, disinfection, spraying and pest control in all of our departments.



In addition, we are about to complete the implementation of regular temperature measurement checks for all our staff (at the beginning and throughout their shifts) and organised disinfections areas.

Regarding our staff;

All our staff members have been through periodic health checks since their recruitment and are required to regularly attend health check-ups with our company doctor.



All our staff members receive Health and Hygiene trainings which they are certified for.

The use of gloves and face masks during service will be kept mandatory throughout operations.

Regarding operations;

For open buffets, the food will be kept behind Plexiglas panes. Service will be carried out by our staff in order to avoid direct contact with the food,



Disinfectants will be placed at both ends of the buffets.

For the set menu option, plates will be covered by transparent cloche plate covers and the guests will be served by personnel who will be wearing face masks and gloves.

Disinfectants containing 60% Alcohol will be available at the tables.

For corporate meetings, individually packed boxes will be offered.

Cutlery will be presented in individual paper envelopes.

Please do note that we are greatly committed to overcoming these trying times in the **safest** way possible. As Concept Team and Bord Food&Drinks, we will continue to aim to provide the **highest level** of service, **without compromising** our quality and our company policy.



Please do not hesitate to contact us if you have any questions.

Hope to meet again soon for a wonderful occasion!



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Subject to the Food Hygiene Regulation Legislation of the Ministry of Health, our company is already being periodically checked and recorded by them.



In addition to the Ministry's circular, our company determines and implements its **own risk assessment procedures and food safety documentation.**

Normalisation period

All the articles in the Circular of the "controlled normalization process in food and beverage facilities" published by the Ministry of Culture and Tourism on 20.05.2020 will be valid for us during this normalisation period.

Please find the main points below.

The main issues in the Evaluation Items are:

MANDATORY APPLICATIONS - PROCESS MANAGEMENT, SETTING STANDARDS, PREPARING PROTOCOLS

ENTRANCE OF THE GUEST

(Fever Measurement, mask use, disinfection, etc.)

MEASURES AND APPLICATIONS TO BE TAKEN FOR THE STAFF (Fever Measurement, mask use, disinfection, social distance, trainings, controls etc.)

REGULATIONS IN GENERAL AREAS

Kitchen

(cleaning, disinfection, storage areas, personnel protocols etc.)

Eating & Drinking Units

(Table and Chairs social distanced, disinfection uses, ventilation, use of Plexiglas shields in open buffets etc.)

Washbasins and Toilets

(cleaning and disinfection rules, towel paper use, staff cleaning procedures, etc.)

OPERATING VEHICLES

(cleaning, disinfection rules, driver's usage procedures etc.)

WASTE MANAGEMENT

FIGHTING INSECTS AND PESTS

PURCHASING, DELIVERY AREA AND STORAGE

(procedures, food chain tracking, storage rules, cleaning and disinfection procedures, etc.)

EMERGENCY AND ISOLATION

(procedures and practices recommended by the ministry of health, general procedures, etc.)

And finally, even though it is not a mandatory requirement, we have chosen to get audited by one of the firms authorised by the Ministry for Certification. We have received a preliminary proposal and are on their waiting list.