

**Best Practices of Cleanliness & Hygiene
Pyramids Restaurants**

Our Commitment to Cleanliness & Hygiene

- At Tonino Ristorante, for over 15 years. Our restaurants have always placed the highest emphasis on the safety of our guests with exacting standards of cleanliness and hygiene. With the risks associated with COVID 19, we have implemented a number of additional measures across all our restaurants.
- In keeping with our ethos, we felt that this is a right time to share these processes, which we have put together with utmost care, for the benefit of our guests. Please [click here](#) to learn more about the extraordinary measures that have been operationalised to attain the highest standards of hygiene and cleanliness at our restaurants.

All touch points in public areas like door handles, counter tops, table tops, railings, etc. are cleaned continuously using alcohol based sanitiser/ disinfectant. These practices are also in place in guest washrooms.	Face shield, Masks and gloves are being worn by all team members at all times and changed frequently
Electrostatic sprayers with professionally identified chemicals are being used to disinfect the restaurant entrances, employee entrances, as well as various public areas.	Restaurant and outdoor seating have been reconfigured to ensure safe distances are maintained social distancing between guests.
Protocols are in place for staff in the kitchens & service to sanitise their hands with alcohol-based hand sanitiser every time they serve food or touch food related items.	Temperature readings of guests are taken at the entrance of the restaurant. Temperature readings of team members are also taken once a day.
Symptomatic guests & staff are not allowed to enter in premises.	We have reworked on our air conditioning systems to prevent the spread of virus in our restaurants
We are moving to digital/disposable menu instead of traditional menu.	We use automatic dishwasher at 80°C to wash our dishes and utensils which kills all viruses and bacteria
Updated and detailed cleaning checklists, including the use of professionally identified chemicals and agents for all areas are being followed and monitored closely.	All supplies and materials are sanitised before being admitted into the restaurant premises.
Alcohol based hand sanitisers are in place in the premises	Our delivery vehicles are disinfected after each delivery.
We deliver your favorite flavors at your doorstep with contactless delivery.	Nearest COVID dedicated hospital identified in case of anyone detected with a positive sign of COVID-19.