



Addendum 8 to the ACR No. 14115 / 28th September 2020

Babeş-Bolyai University COVID-19 Protocol for student canteens and cafeterias

Triage upon entering	Upon entering an area inside the building of a food unit there will be an observational triage of students – according to the triage protocol
Mask	Entering an area will only be allowed wearing a mask appropriately Students may take off the mask only when sitting at the table
Circuits/trails	Students will circulate inside the canteen/cafeteria only on the one-way circuits that are clearly marked, in order to minimise the contact between students (e.g., towards and from the toilet)
Tables	It is forbidden to transfer any kind of object from one table to another (e.g., salt and pepper shakers, cruet etc.) All objects set on the tables will be disinfected after the students will have left The min. 1,5 m distance will be permanently maintained between the occupants of the chairs from the neighbouring tables, as well as between the tables
Service	Payment will be made only by card, at each service point Staff will wear mask and gloves at all times while serving at tables The gloves used for serving will not be used for preparing the meal Gloves will be disinfected before serving at each table Students will be informed about the hygiene, disinfection and physical distancing regulations, as well as on the need to limit their time for dining (where needed) by use of signs and posters in visible places
Disinfectants	Cleaning and disinfection with the approved disinfectant substances is insured in all areas/on all surfaces where clients have access to, as well as of utensils used during meal serving Upon entering a specially arranged area form outside the building of the food unit and in the bathrooms there are devices with approved disinfectants, needed for the disinfection of students' hands as well as Students will be informed on the way to use the dispensers with disinfectant products on posters around the said areas An added protection measure is insured for food products in the open showcases or buffets around the service and consuming areas, thus limiting the access of clients to products and food – as they will be served by the personnel assisting with the product service from showcases or buffets.