



The business owner of a restaurant is obligated to draw up a plan to prevent the spread of coronavirus disease among customers.

This plan template has been drawn up in accordance with the Government Decree on temporarily restricting the operations of restaurants to prevent the spread of an infectious disease, issued under section 58 (a) of the Communicable Diseases Act. The restrictions laid down in the Decree do not apply to personnel restaurants or selling food or beverages for consumption elsewhere. The plan template does not replace the restaurant's other self-supervision plans.

Name of the restaurant	
Date of the plan	Plan last updated
Person responsible for this plan and updating it <i>The name of this person must be provided to customers on request.</i>	Telephone number of the person responsible

1. Opening and serving hours

Restaurant/section serves alcohol:

Restaurant /section is open:

(Possible takeaway opening hours):

Restrictions on opening hours do not apply to restaurants on water vessels, or aircraft operating between Finland and foreign countries, or to restaurants operating in connection with a fuel filling station.

2. General obligations of the restaurant

The restaurant must inform its customers in a clearly visible way that a person with symptoms matching coronavirus infection may not enter the restaurant.

Restaurant's policy and instructions for customers:

The restaurant must ensure that:

1. Customers have a clearly visible possibility to wash or disinfect their hands when arriving at the restaurant;

Restaurant's policy and instructions for customers:

2. Furniture, dishes, cutlery and other customer contact surfaces and objects are kept clean so that they do not create a risk of spreading the infectious disease;

Restaurant's policy:

3. Customers are provided with instructions on maintaining a safe distance to others and on other measures to prevent the spread of the infectious disease in the restaurant.

Restaurant's policy and instructions for customers:

3. Placing customers and maintaining sufficient distance between customers

All restaurant customers must have their own seat indoors at a table or a similar surface.

The restrictions on opening hours, the number of customer seats, the placement of customers and maintaining a sufficient distance between customers do not apply to personnel restaurants or selling food or beverages for consumption elsewhere.

However, other requirements of the Communicable Diseases Act and the Decree issued under it must be followed.

Occupancy (name of the section)

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Restaurants must organise the structures and furniture of their indoor and outdoor facilities and determine customer service practices to ensure that customers are not exposed to the infectious disease.

1. The structures and furnishings of the restaurant have been arranged as follows to ensure that customers are not exposed to the spread of an infectious disease
2. Customer service practices and the operations of the restaurant are organised as follows to ensure that occupancy limits are not exceeded and to prevent unnecessary overcrowding (e.g. bar table, dance floor, toilet facilities, etc.)

Other considerations (e.g. payment methods etc.)

Additional information