

BLUE FIG

HEALTH & SAFETY MEASURES



OUR COMMITMENT TO SAFETY

Safety is of the utmost importance.

Therefore, we have stringent policies in place to ensure this is being adhered to at all time. Please note that our guidelines are as follows:

- All our team has their temperature & tracing app checked prior to beginning of work.
- All our team members use PPE and social distancing during working hours.
- Contactless menus & payments are in operation following all physical distancing guidelines.
- All our team members follow our strict guidelines & procedures.
- All our deliveries are boxed & sent straight from our kitchens to your residence.
- All key work areas are disinfected every 20 minutes.
- All team members complete additional hand washing every 20 minutes.
- Kitchens and dining areas are deep cleaned & sanitized three times a day. In addition, to a weekly cleaning, disinfecting & sanitizing to the premises once a week by a specialized third-party company.