



Stimati colaboratori,

Ordinul nr. 1493/2788/149/2020 pentru aprobarea Normei privind stabilirea masurilor specifice de prevenire a raspandirii virusului SARS-CoV-2 pentru activitatile de preparare, comercializare si consum al produselor alimentare si/sau bauturilor alcoolice si nealcoolice in unitatile de alimentatie publica de tipul restaurantelor si cafenelelor din interiorul cladirilor, precum si in spatiile special amenajate din exteriorul cladirilor

In vigoare de la 01 septembrie 2020

Incepand cu data de 1 septembrie 2020 sunt permise activitatile de preparare, comercializare si consum al produselor alimentare, bauturilor alcoolice si nealcoolice in unitatile de alimentatie publica de tipul restaurantelor si cafenelelor din interiorul cladirilor, precum si in spatiile special amenajate din exteriorul cladirilor.

Inainte de reluarea activitatilor de preparare, servire si consum al produselor alimentare, bauturilor alcoolice si nealcoolice, operatorii economici din sectorul alimentatiei publice, vor avea urmatoarele obligatii:

a) verificarea starii de intretinere a tuturor spatiilor, facilitatilor, echipamentelor, inclusiv a ustensilelor ce se utilizeaza pentru receptia,

Dear collaborators,

Order no. 1493/2788/149/2020 for the approval of the Norm regarding the establishment of specific measures to prevent the spread of SARS-CoV-2 virus for the activities of preparation, marketing and consumption of food and / or alcoholic and non-alcoholic beverages in public catering units such as restaurants and cafes inside the buildings, as well as in the specially arranged spaces outside the buildings

In force since September 1st, 2020

Starting with September 1st, 2020, the activities of preparation, marketing and consumption of food, alcoholic and non-alcoholic beverages are allowed in public in catering establishments such as restaurants and cafes inside buildings, and in specially designed premises outside buildings.

Before resuming the activities of preparation, serving and consumption of food, alcoholic and non-alcoholic beverages, economic operators in the public food sector will have the following obligations:

a) checking the state of maintenance of all spaces, facilities, equipment, including utensils used for the reception, storage, preparation,



depozitarea, prepararea, gatirea si servirea alimentelor catre consumatorul final;

b) revizuirea planurilor si procedurilor de igienizare, dezinfectie si de autocontrol;

c) asigurarea de produse biocide avizate/autorizate necesare dezinfectarii mainilor personalului lucrator, a spatiilor, facilitatilor, echipamentelor si ustensilelor utilizate;

d) verificarea stocurilor de alimente, materii prime existente in unitate si eliminarea celor pentru care nu se poate garanta siguranta alimentara;

e) igienizarea si dezinfectia cu produse biocide avizate/autorizate a tuturor spatiilor, facilitatilor, echipamentelor si ustensilelor utilizate pentru receptia, depozitarea, prepararea, gatirea si servirea alimentelor, curatarea zonelor unde sunt servite alimentele catre consumatorul final, a grupurilor sanitare utilizate de personalul lucrator si a celor utilizate de clienti;

f) reinstruirea sub semnatura a personalului lucrator cu privire la regulile generale de igiena ce trebuie respectate;

g) triajul observational al angajatilor la intrarea in unitatea de alimentatie publica;

h) asigurarea supravegherii starii de sanatate a lucrarilor;

i) revizuirea circuitelor functionale de productie si livrare, acolo unde este necesar, astfel incat sa se respecte masurile de protectie sanitara pentru a impiedica posibila infectie cu virusul SARS-CoV-2 a personalului lucrator, dar care sa nu afecteze siguranta alimentelor;

j) intocmirea unui plan de prevenire a imbolnavirii cu virusul SARS-CoV-2;

cooking and serving of food to the final consumer;

b) reviewing sanitation, disinfection and self-control plans and procedures;

c) the provision of approved/authorized biocidal products necessary for the disinfection of the hands of the working personnel, of the spaces, facilities, equipment and utensils used;

d) checking the stocks of food, raw materials existing in the unit and eliminating those for which food safety cannot be guaranteed;

e) sanitation and disinfection with approved/authorized biocidal products of all spaces, facilities, equipment and utensils used for the reception, storage, preparation, cooking and serving of food, cleaning of areas where food is served to the final consumer, toilets used by workers and those used by customers;

f) retraining under the signature of the working personnel regarding the general hygiene rules that must be observed;

g) the observational triage of the employees at the entrance to the public alimentation unit;

h) ensuring the supervision of the workers' health condition;

i) reviewing the functional production and delivery circuits, where necessary, so as to respect the sanitary protection measures in order to prevent the possible infection with the SARS-CoV-2 virus of the working personnel, but which does not affect the food safety;

j) elaboration of a plan for the prevention of SARS-CoV-2 virus disease;



k) monitorizarea permanenta a starii de sanatate a personalului lucrator si interzicerea accesului in unitatea de alimentatie publica al persoanelor care prezinta simptome respiratorii;

l) existenta unui registru de evidenta a rezervarilor clientilor, astfel incat, in cazul aparitiei unui caz de imbolnavire cu virusul SARS-CoV-2 in randul clientilor unitatii de alimentatie, sa existe date concrete pe baza carora sa poata fi efectuata ancheta epidemiologica;

m) asigurarea distantarii fizice in randul angajatilor, iar, in cazul in care spatiile de preparare a alimentelor ingreuneaza mentinerea masurilor de distantare, trebuie sa fie instituite masuri alternative de protectie a lucratorilor;

n) asigurarea ca personalul lucrator are efectuate cursurile privind insusirea notiunilor fundamentale de igiena.

Operatorii economici sunt obligati sa pastreze la nivelul unitatii documente prin care sa se demonstreze ca au fost implementate masurile sanitare, conform legii.

Dupa reluarea activitatii, operatorii economici din sectorul alimentatiei publice, trebuie sa realizeze:

a) respectarea planurilor si procedurilor specifice si formularea unui plan intern de masuri destinate prevenirii transmiterii virusului SARS-CoV-2, atat intre lucratorii unitatii, cat si in relatia cu clientii;

b) cresterea frecventei operatiunilor de curatenie si dezinfectie cu produse biocide avizate/autorizate;

k) permanent monitoring of the health status of the working personnel and prohibition of access to the public alimentation unit of the persons who present respiratory symptoms;

l) the existence of a register of customer reservations, so that, in case of a case of SARS-CoV-2 virus disease among the customers of the food unit, there are concrete data on the basis of which the epidemiological investigation can be performed;

m) ensuring the physical distance among the employees, and, in case the food preparation spaces make it difficult to maintain the distance measures, alternative measures for the protection of the workers must be instituted;

n) ensuring that the working personnel has carried out the courses regarding the acquisition of the fundamental notions of hygiene.

The economic operators are obliged to keep at the level of the unit documents by which to prove that the sanitary measures have been implemented, according to the law.

After resuming the activity, the economic operators in the public food sector must realize:

a) the observance of the specific plans and procedures and the formulation of an internal plan of measures destined to prevent the transmission of the SARS-CoV-2 virus, both between the unit workers and in the relationship with the clients;

b) increasing the frequency of cleaning and disinfection operations with approved/authorized biocidal products;



- c) monitorizarea permanenta a starii de sanatate a personalului lucrator si interzicerea accesului in unitatea de alimentatie publica a persoanelor care prezinta simptome respiratorii specifice unor boli pulmonare sau semne specifice altor boli transmisibile;
- d) instruirea si informarea personalului cu privire la masurile de prevenire a raspandirii virusului SARS-CoV-2 si in special la necesitatea mentinerii permanente a regulilor adecvate de igiena si de protectie sanitara;
- e) limitarea numarului de persoane care lucreaza pe circuitul functional de productie si servire;
- f) informarea directiei de sanatate publica judetene, respectiv a municipiului Bucuresti in cazul in care exista suspiciuni sau cazuri confirmate de COVID-19 la personalul lucrator;
- g) in cazul in care din cadrul anchetelor epidemiologice efectuate de Directia de sanatate publica judeteană, respectiv a municipiului Bucuresti rezulta ca un client al unitatii de alimentatie publica a fost depistat pozitiv la COVID-19, se va aplica masura igienizarii corespunzatoare a intregii unitati de alimentatie publica;
- h) aplicarea masurilor de igienizare corespunzatoare a spatiului de lucru, in cazul in care un angajat a fost depistat pozitiv la COVID-19, conform normelor in vigoare.

Masuri de protectie a clientilor:

- a) la intrarea in unitatea de alimentatie publica se va face un triaj observational al clientilor, iar accesul clientilor cu semne

- c) permanent monitoring of the health condition of the working personnel and prohibition of access to the public alimentation unit of the persons who present respiratory symptoms specific to some lung diseases or signs specific to other communicable diseases;
- d) training and informing the personnel regarding the measures to prevent the spread of the SARS-CoV-2 virus and especially the need to permanently maintain the adequate hygiene and sanitary protection rules;
- e) limiting the number of people working on the functional production and serving circuit;
- f) informing the County Public Health Directorate, respectively the Bucharest Municipality in case there are suspicions or cases confirmed by COVID-19 to the working staff;
- g) if from the epidemiological investigations carried out by the County Public Health Directorate, respectively of the Bucharest Municipality, it results that a client of the public alimentation unit has been found positive at COVID-19, the appropriate hygiene of the entire catering establishment will be applied;
- h) the application of the appropriate sanitation measures of the work space, in case an employee was found positive at COVID-19, according to the norms in force.

Customer protection measures:

- a) at the entrance to the public alimentation unit, an observational triage of the clients will be made, and the access of the clients with



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| <p>vizibile de infectie respiratorie va fi interzis;</p> <p>b) la intrarea in unitatea de alimentatie publica, pe mese si la grupurile sanitare vor exista dispozitive cu produse biocide avizate/autorizate;</p> <p>c) realizarea de circuite cu sens unic daca este posibil, ce trebuie parcurse de clienti in unitatile de alimentatie publica, astfel incat sa se minimizeze contactele intre clienti;</p> <p>d) portul mastii de catre clienti este obligatoriu in cazul deplasarii in zonele comune ale unitatii de alimentatie publica;</p> <p>e) este interzis transferul meniurilor, solnitelor, olivierelor si al altor obiecte de pe o masa pe alta. Acestea vor fi dezinfectate dupa plecarea clientilor de la o masa si, unde este posibil, se vor folosi meniuri de unica folosinta;</p> <p>f) este interzis consumul de produse stand in picioare, consumul de alimente/bauturi la scaunele situate la bar, activitatile de divertisment (dans);</p> <p>g) in unitatile cu plata la casa de marcat se vor instala panouri de protectie din plexiglas;</p> <p>h) va fi incurajata plata cu cardul;</p> <p>i) aplicarea eficace a normelor de distantare fizica; se stabileste un numar de maximum 6 clienti care pot ocupa o masa; exceptie de la aceasta regula fac membrii de familie;</p> <p>j) se asigura respectarea distantei intre ocupantii meselor alaturate prin amplasarea meselor pe principiul "o masa ocupata, una libera" in unitatile din interiorul cladirilor sau respectarea</p> | <p>visible signs of respiratory infection will be forbidden;</p> <p>b) at the entrance to the public alimentation unit, on the tables and at the sanitary groups there will be devices with approved/authorized biocidal products;</p> <p>c) making one-way circuits if possible, which must be traveled by customers in public catering units, so as to minimize contacts between customers;</p> <p>d) the wearing of the mask by the clients is mandatory in case of moving in the common areas of the public alimentation unit;</p> <p>e) the transfer of menus, solnits, liveers and other objects from one table to another is prohibited. These shall be disinfected after leaving the customer from a table and, where possible, disposable menus shall be used;</p> <p>f) standing products consumption, food/drink consumption in bar seats, entertainment (dance) activities shall be prohibited;</p> <p>g) in the units with payment at the cash register, plexiglass protection panels will be installed;</p> <p>h) payment by card will be encouraged;</p> <p>i) effective application of the norms of physical distance; a maximum number of 6 clients is established who can occupy a table; exceptions to this rule are family members;</p> <p>j) the observance of the distance between the occupants of the adjoining tables is ensured by placing the tables on the principle "one occupied table, one free" in the units inside the buildings or the observance of the distance</p> |
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| <p>distanței de minimum 2 m între ocupanții scaunelor meselor alăturate, în spațiile special amenajate din exteriorul clădirilor;</p> <p>k) se va stabili numărul maxim de locuri care pot fi ocupate în cadrul unității de alimentație publică; acest număr va fi afișat într-un loc vizibil, la intrarea în unitatea de alimentație publică;</p> <p>l) ocuparea locurilor se va face cu rezervare anterioară sau cu înscriere la sosire în registrul de evidență al rezervărilor;</p> <p>m) la servirea mesei personalul va purta mască și își va dezinfecta mâinile înainte de fiecare servire;</p> <p>n) se vor informa clienții asupra regulilor de igienă, dezinfectare și distanțare fizică, precum și a necesității limitării timpului de servire a mesei, acolo unde este cazul;</p> <p>o) se va asigura curățarea și dezinfectarea cu produse biocide avizate/autorizate a tuturor spațiilor/suprafețelor unde au acces clienții, precum și a ustensilelor utilizate în timpul servirii mesei;</p> <p>p) se va asigura o protecție suplimentară a produselor alimentare din vitrinele deschise sau bufete situate în spațiile de servire și consum, limitând accesul clienților la produse și preparate, acestea fiind servite de personal care asistă servirea produselor din vitrine sau bufete;</p> <p>q) se vor utiliza semnalizări pentru a direcționa clienții pe benzi, dacă este posibil, pentru a facilita circulația, menținând în același timp distanță fizică între clienți de 1,5 m;</p> | <p>of at least 2 m between the occupants of the adjoining tables, in the specially arranged spaces outside the buildings;</p> <p>k) the maximum number of places that can be occupied within the public catering unit will be established; this number will be displayed in a visible place at the entrance to the public catering unit;</p> <p>l) the occupation of the places will be done with previous reservation or with registration on arrival in the register of records of the reservations;</p> <p>m) when serving the meal, the personnel will wear a mask and disinfect their hands before each serving;</p> <p>n) the clients will be informed on the rules of hygiene, disinfection and physical distance, as well as on the necessity of limiting the time of serving the meal, where appropriate;</p> <p>o) the cleaning and disinfection with approved/authorized biocidal products will be ensured of all the spaces/surfaces where the clients have access, as well as of the utensils used during the meal;</p> <p>p) an additional protection of the food products from the open showcases or buffets located in the serving and consumption spaces will be ensured, limiting the clients' access to products and preparations, these being served by the personnel assisting the serving of the showcases or buffets products;</p> <p>q) flags will be used to route customers on bands if possible to facilitate traffic while maintaining a physical distance between customers of 1,5 m;</p> |
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- r) se va efectua dezinfectia meselor, dupa fiecare client/grup, cu produse biocide avizate/autorizate;
- s) se vor aerisi frecvent spatiile prin deschiderea ferestrelor si/sau usilor, cu folosirea sistemelor de aer conditionat in caz de canicula. Se asigura un program de intretinere a echipamentelor de climatizare in concordanta cu recomandarile producatorului. Se asigura curatarea si schimbarea filtrelor pentru sistemele centralizate de aer conditionat, precum si curatarea frecventa a filtrelor de la sistemele de ventilatie din lifturi, in locatiile unde accesul catre unitatea de alimentatie publica presupune folosirea acestuia.

Autoritatea Nationala Sanitara Veterinara si pentru Siguranta Alimentelor, Ministerul Sanatatii si Ministerul Economiei, Energiei si Mediului de Afaceri vor adopta planuri de verificare a modului in care sunt respectate si aplicate masurile prevazute in prezenta norma.

Nerespectarea normelor de mai sus constituie contraventie si se sanctioneaza conform legii.

- r) the disinfection of the tables will be carried out, after each client/group, with approved/authorized biocidal products;
- s) the spaces will be ventilated frequently by opening the windows and/or doors, using the air conditioning systems in case of heat. An air conditioning equipment maintenance program is provided in accordance with the manufacturer's recommendations. It ensures the cleaning and changing of the filters for the centralized air conditioning systems, as well as the frequent cleaning of the filters from the ventilation systems in the elevators, in the locations where the access to the public alimentation unit supposes its use.

The National Sanitary Veterinary and Food Safety Authority, the Ministry of Health and the Ministry of Economy, Energy and Business Environment will adopt plans to verify the manner in which the measures provided in this norm are observed and applied.

Failure to comply with the above rules constitutes a contravention and is sanctioned according to law.

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