

Our priority is the health and safety of our customers and employees, so we have extended our procedures with specific actions to combat the spread of COVID-19.

We have intensified control and safety measures both in our central kitchen and at catering events.

#Covidfree Protocol Annex to the Moncho's Group HACCP Plan

Transmission of COVID-19

According to information from the health authorities, the SARS-CoV-2 Coronavirus can be transmitted through the air by speaking or sneezing near another person, or by touching surfaces contaminated by the virus and transmitting it through the eyes, nose or mouth.

Based on this evidence, the health authorities have recommended the following preventive measures:

- Frequent and thorough hand washing.
- Protection of the respiratory tract: nose and mouth, by means of facemasks or other items that guarantee such protection.
- Cover your nose and mouth with tissue paper when sneezing and immediately place it in a waste bin (preferably pedal-operated).
- Observe correct respiratory hygiene habits.
- Maintain a safety distance of 2 metres between people.



CENTRAL KITCHEN - Team

Training and health checks



Daily temperature check

before entering the premises.



Guide to good practice against COVID-19

Training workers in the prevention of COVID-19 health risks.



Signage

Installation of new signage with #COVIDFREE recommendations and rules.

CENTRAL KITCHEN

Hygienic measures central kitchen Moncho's Catering



Health barrier

Supplier access: each time the products are received in their original packaging, the goods are disinfected.

Staff flow: A disinfection tunnel has been installed so that staff can undergo a disinfection process prior to access to the restricted processing area.



PPE

Mandatory use of the PPE required to perform the functions.

Food production is carried out in isolated areas according to the type of food, respecting the forward motion and avoiding any contact with external elements at all times.



Disinfection

At each work point, there are disinfectant soap and hydroalcoholic gel dispensers, nitrile gloves and single-use masks.

As far as possible, a minimum distance of 2 metres is always maintained between workers.

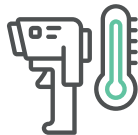
CENTRAL KITCHEN

Hygienic measures central kitchen Moncho's Catering



Authorised staff only

No external staff or people who are not properly protected are allowed access to the food handling areas.



Temperature check

of all staff or authorised visitors, a daily monitoring record should be kept.



Planned arrival of goods

Schedule the arrival of goods in shifts. Goods enter a waiting area for cleaning and disinfection of containers and products before storage.

Replace external containers with the company's own.

The reception bay is cleaned and disinfected after each reception.

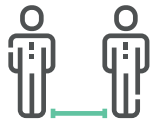


HACCP standards

Strict monitoring of all HACCP standards. The food safety protocol we have implemented covers all control areas and those processes that require it have been reinforced to do so #COVIDFREE

CENTRAL KITCHEN – Production phase

Hygienic measures central kitchen Moncho's Catering



Workflow

Maintain a working distance of at least 1.5m. The handling areas are clearly marked. Use the common corridors for movements within the handling area, rather than crossing between working areas.



Washing tunnel

Respect the health barrier: Entrance zone for soiled material and exit zone for clean material. Avoid any type of crossing.
Control of washing temperature +85°C. Textiles washed above 65°C. Sealing of clean material for subsequent transport.



Forward motion

Our facilities are designed so that the production flow respects the principle of forward motion.
The product is prepared and in each phase it moves forward, until its packaging and subsequent exit.

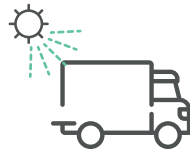
CENTRAL KITCHEN – Transport and logistics

Hygienic measures central kitchen Moncho's Catering



Order preparation

Orders are delivered in a sealed and sterilised container.
The order preparation area is isolated from the goods reception area and has a single flow of outgoing goods.



Transport

The containers and delivery vehicles are sterilised by special UVC light treatment.
All our delivery drivers wear gloves and facemasks at all times.
All lorries are equipped with hydroalcoholic gel dispensers and nitrile gloves for frequent replacement.



Delivery

The goods for each event are delivered on a direct journey to the event location.
In case of delivery to outdoor areas, the material will be unloaded in the previously prepared and disinfected areas.

CATERING SERVICES AT EVENTS

Hygienic measures in event production areas:



Disinfection

Before handling the food, we disinfect the field kitchens: surfaces, vertical elements and access.



Personal Protection

All our cooks and caterers use facemasks, caps and nitrile gloves.



Protective elements

In all our catering services we set up an area for our employees with hydroalcoholic gel dispensers, facemasks and single-use nitrile gloves.

Moncho's HACCP now
#COVIDFREE

The HACCP is a mandatory document (according to Regulation 852/2004) for food businesses. It is a Hazard Analysis and Critical Control Point (HACCP) system to reduce the likelihood of food poisoning and, among other things, our plan includes:

- Water control
- Pest control
- Cleaning of premises
- Training programme
- Good handling practices plan
- Traceability
- Sustainability plan
- #COVIDFREE Protocol