

***Procedures in the organisation and management of the dining room***

- All students will have their meals in the dining room or in the spaces set up for it and with the maximum health and hygiene measures in place.
- All students and teachers should wash their hands before and after eating.
- A fixed position will be established for each student and the distribution of the tables will be in accordance with the rules of social distance and security set by the authorities.
- Meals will be supervised by a teacher.
- Dining room shifts will be established, and disinfectant alcohol will be used to properly clean tables after use.
- Dining room doors and windows will remain open to maintain ventilation.
- In the centres where there is self-service, the students will go through to the counter with the marked safety distance and will be provided with the tray, cutlery, napkin and glass and the food will be served in all cases by the kitchen and dining room staff .
- In schools where there is self-service the students will have gloves and take a tray, cutlery, napkin and glass. The food will be served in all cases by the kitchen and dining room staff.
- At all times, the flow into and out of the dining room will be monitored, as well as social distancing to access the counters and in the delivery of trays (markers on the floor).
- There will be signs indicating the hygiene measures that are applied and that the students and teachers must respect.
- The dining room activities are carried out with the strictest compliance with all the Food Safety protocols (HACCP) that are regularly audited.
- All staff are trained in good food handling and hygiene practices.
- In the case of dining room shifts, a previous ventilation and disinfection of used chairs and tables will be carried out between the different shifts.
- The cafeteria workers have uniforms, exclusively for use in the workplace, and which are washed daily at + 60°C.
- Dining room uses cooking temperatures above 70°C.

- The dining staff maintains cold chains in its processes of preparation of meals
- Raw food for consumption without heat treatment (for example, lettuce, tomato, fruit, etc.) are sanitized with food bleach, as described in food safety protocols.
- The crockery and cutlery is disinfected by mechanical methods (washing trains) exceeding 80°C in the rinse.
- All dining room staff will use the appropriate personal protective equipment (PPE).