

GENERAL FC BARCELONA MEASURES

We guarantee **safe social distancing of between 1.5 and 2 metres** and consider this in the distribution of all items in venues.



We request a **statement of responsibility** from all persons attending events to ensure they have no symptoms.



Thorough maintenance of **exceptional cleaning, disinfection and personal hygiene measures**, including WC cleaning and disinfection system.



Use by staff at all times of **masks** and/or protective equipment designed in accordance with Ministry of Health requirements.



The **capacity of all venues and spaces** is limited to **30%** of real capacity as stipulated by health standards.



Informative and preventative **signage and communication** at workstations and where people circulate to help manage **movements of people**.



Gel dispensers available to customers, duly identified and in clearly visible locations.



Monitoring and control of people. If anyone is detected to have symptoms, they must inform their colleagues and superiors immediately.



Queue management (using floor markings or tape separators) respecting safe distances at desks, counters and entrances to rooms.



We **identify** points of potential **crowding** and have staff to avoid and minimise the same.



Consideration of protective screens in particularly sensitive places and where safe distancing is not possible.



Utmost avoidance of any contact with other people.



SPECIFIC F&B MEASURES

Buffet service attended by staff for cold and hot dishes and desserts. Duly separated **individual portions**.



Format of dishes adaptable if the customer so requires with suitable **packaging** for the current situation.



Establishments of **decentralised service points adapted** to the number of attendees in order to **avoid overcrowding** at any given point and by creating a set path.



Disposable dishes and cutlery available to customers if required. Consideration of **non-manual waste bins** with a bag inside in areas where the service is provided.



Dishes slightly readapted so as not to facilitate consumption without reducing serving sizes.



Staff ratio in keeping with number of customers, with consideration of 20% increase in order to **make the service faster and avoid queues** at points of service.

