



LKFAssociation
蘭桂坊協會

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Lan Kwai Fong Group and Lan Kwai Fong Association Precautionary measures against COVID-19

With regard to the recent few confirmed COVID-19 patrons who have visited Central and Lan Kwai Fong, Lan Kwai Fong Group and Lan Kwai Fong Association have put in place and implemented heightened precautionary measures to safeguard the well-being of all our patrons and raise awareness of the hygiene practices in the areas.

“We would like to emphasize that health of our patrons and staff are of utmost importance and top priority. Therefore, precautions will most definitely be strengthened and carried out appropriately. We put the safety and health of all patrons and staff before profits and businesses. However, shutting down of Lan Kwai Fong is definitely not a solution. We will doubly make sure that all F&B outlets and staff strictly adhere to and follow the stipulated guidelines so as to protect and ensure good health of all our patrons and staff. “ - Allan Zeman, Chairman of Lan Kwai Fong Group.

As such, both Lan Kwai Fong Group and Lan Kwai Fong Association have come up with a work party to carry out the strengthening of disinfection in bars and restaurants within the area. Posters and leaflets are also produced in the effort to create awareness and heighten vigilance against the epidemic for the public to refer to. Ambassadors will be arranged to educate the tenants and staff on a regular basis. Cleanliness guidelines will be issued to all F&B outlets. Do refer to attached appendix for full details. The team will monitor hygiene practices to ensure strict adherence is compiled. Inspection scores and results will be published and announced on both Lan Kwai Fong Association (lkfassociation.com) and Lan Kwai Fong (lankwaifong.com). Last but not least, the team will work closely with all tenants, staff and government to prevent the spread of infection.

As a result of the COVID-19 outbreak, Lan Kwai Fong Group has suspended all business trips since the start of this January. Also, the temperature of all staff are measured on a daily basis. To ensure prompt and appropriate personal hygiene, hand sanitizer and antibacterial hand soap are in place for staff to use on regular basis. Staff are educated and expected to strictly comply to all precautionary measures and guidelines. All these are done in an effort to combat the spread of the virus. For instance, staff are aware not to pick up cups and glasses when refilling and most definitely, not to handle with bare hands. All cutleries are washed and disinfected with high-temperature sterilizers thoroughly. Last but not least, staff are required to report their health status to the management group on a daily basis. Any staff feeling unwell are encouraged to stay at home and seek medical help promptly.

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Appendix I

COVID-19: Precautionary Guideline for Outlets

Due to the recent COVID-19 outbreak and confirmed cases who have been to Central and Lan Kwai Fong area during the incubation period, Lan Kwai Fong Group is implementing a step-up of precautionary measures in the area to ensure a hygiene environment and to combat the spread of the virus.

We always take everyone's safety as the top priority and your support to maintain the highest level of safety is very important. Therefore, we strongly recommend all outlets to carry out the following safety precautions,

Customer Hygiene

1. Require customers to report if they have been outside of Hong Kong in the previous 14 days or have had close contact with any confirmed cases of COVID-19
2. Conduct temperature checks for all customers and keep 1.5 meters distance between each other.
3. Before customers enter, provide them with hand sanitizer, preferably auto-dispenser or individual pack alcohol wipes
4. Provide tissues or envelopes to customers to keep their masks when eating and drinking
5. Staff should avoid touching customers' glasses or cups when refilling and minimize touching all touching if possible
6. Encourage customers to pay by digital wallets or credit cards instead of cash

Staff Hygiene

1. Put on surgical masks at work
2. Conduct daily temperature checks for all the staff at least twice a day
3. Practice good personal hygiene including washing hands with hand sanitizer or cleansing soap before and after handling food, after clean-up is carried out, after handling refuse or other dirty items and after visiting the toilet
4. Require staff to report if they have been outside of Hong Kong in the previous 14 days or have had close contact with any confirmed cases of COVID-19
5. If any staff is experiencing symptoms including fever, breathing difficulties, cough, sore throat or fatigue, they should refrain from work immediately, and seek for medical advice promptly; inform Lan Kwai Fong Association all sick leave status
6. If any staff is diagnosed with COVID-19, please notify the Centre for Health Protection ("CHP") of Department of Health immediately for further measures and inform Lan Kwai Fong Association

Environmental Hygiene

1. Sterilize air filters of air conditioners to ensure clean air; maintain good indoor ventilation to keep fresh air circulating
2. Pour water into each drainage pipes and U-traps regularly
3. Regularly sanitize all entrance doors, door handles, carpets, and facilities especially washrooms and kitchens (if applicable) including water taps, toilet handles and floors by using 1:99 diluted bleach; disinfect metallic surface with 70% alcohol
4. Clean the sideboard regularly and place hand sanitizers on each sideboard
5. Fill in the sterilization log sheet regularly for record

6. Clean table and chairs using spray disinfectant before guiding customers to the table
7. Place the hygiene reminder in the public area, washrooms and kitchens (if applicable) respectively
8. Staff should clean up obvious contaminants such as respiratory secretions and vomit by using disposable towels to wipe away obvious contaminants, and then disinfect the surface and neighbouring areas with 1:49 diluted bleach, leave for 15- 30 minutes and then rinse with water and keep dry

For & on behalf of

Lan Kwai Fong Group & Lan Kwai Fong Association