



COUNTY GOVERNMENT OF MOMBASA

DEPARTMENT OF HEALTH SERVICES  
THE PUBLIC HEALTH ACT CAP 242

**Serial No. 003**

**INSPECTION CHECKLIST FOR BARS AND PUBS DURING THE COVID-19 PANDEMIC**

Name of the Business.....

Name of Owner/Proprietor: .....

Plot No.....L.R. No: .....

Physical Address.....

Telephone/Cellphone number.....

Email address.....

Date: ..... Time: .....

No. of Personnel: Male  Female  PWD: Male  Female

No. of Food Handlers

Bars & Pubs operating during COVID-19 Pandemic MUST observe the following

TICK (v) APPROPRIATELY

NO.	SPECIFIC REQUIREMENTS	PROVIDED	NOT PROVIDED	REMARKS
<b>PREMISES</b>				
1	Person(s) assigned at the entrance points to carry out screening of staff and clients			
2	Functional Thermo guns at both staff and customer/client entry areas			
3	Visibly mounted notice on screening of staff and clients;			
4	Visibly mounted notice on promotion of hand hygiene and physical distancing			
5	Visibly mounted notice on denial of entry of suspected COVID-19 Cases			
6	Notice indicating mandatory donning on of face masks			
7	Proof that no playing of music and dancing (Background music allowed)			
8	Tables Spaced 6 feet apart in the sitting areas and have four people for every 10 square feet space			

9	Distance from back of one chair to the back of the other at 1 metre			
10	Floor markings to guide the physical distancing within the premises			
11	Adequate ventilation and lighting			
12	Visible notice showing that take away is encouraged			
13	Physical distancing (1 metre - 3 feet) in food preparation areas where applicable			
16	Proof of cashless payments such as MPESA			
17	Disinfectants, cleaning equipment and detergent			
18	Availability of Instructions and training on how to prevent the spread of COVID-19 for all staff			
19	Alcohol-based hand sanitizers at premises entry and exit points			
20	Hand wash facility at the entry/exit with soap/detergent			
21	Strategic installation of hand wash facilities inside the premise with soap/detergent			
22	Availability and evidence of implementation of Standard Operating Procedures (SOPs) for Cleaning and Disinfection			
23	Standard Operating Procedures (SOPs) for reporting illness			
24	Trained cleaners assigned for cleaning and disinfection duty roster			
25	Comprehensive register of customers served with their contact details well documented			
	<b>PERSONNEL</b>			
26	Valid medical examination certificates for all personnel			
27	Encourage personnel to be tested for Covid-19 in a certified Government laboratory.			
28	Adequate Personal Protective Equipment (dust coats, face masks & disposable gloves)			
	<b>WASTE MANAGEMENT</b>			
29	Scheduled waste management procedures – at least a dustbin for disposable gloves and used face masks			

General personal hygiene: Good  Fair  Poor

Comments:

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Inspected By: .....

Designation: .....

Signature:.....Date:.....

Official Stamp

***COMMITMENT TO ADHERENCE TO SET REGULATIONS***

Name:.....

Designation:.....

Signature:.....Date:.....