



COVID-19 PROTOCOL ASSIGNMENTS

Jamones Eiriz Jabugo assumes a special commitment to reduce and control the risk situations of Covid-19 contagion in each process of the visit, following our contingency plan:

Objective: Reduce risk contagion.

We count with a special protocol of safe and hygiene measures for our staff and visitors.

The company provides to his staff and visitors cleaning and disinfection products authorized and registered by the department of health.

ACTING PROTOCOL WITH THE CLIENT

- We recommend book and pay online: www.rutadeljamondejabugo.com
- Capacity: the groups will have 10 people top, for more than 10 people we will make different small groups.

CLIENT ESSENTIAL OBLIGATIONS TO BE ABLE TO ASSIST THE VISIT

- Use mask before starting the visit, in every cases, including children under than 6 years old. In case of breathing problems or limitations that could impede the use of mask, **they cannot do the visit.**
- In case of fever or other flu symptoms the access to our facilities is denied.
- We will take the body temperature at the beginning of the visit and in case of a temperature higher than 37.5º C the access to our facilities is denied.
- Avoid greets with physical contact, included shaking hands at the arrival and parting.
- It is not permitted wearing backpacks, purses, bags or fanny packs inside the facilities. We recommend let them in the car. We will provide plastic bag to keep their belongings, in case of needs in the tasting room.
- During the visit of the cellars (second step) it is authorized to wear cell phone, wallet with documentations and car keys.
- It is required to wear closed shoes that cover the whole foot; it is forbidden the use of flip flops or open shoes in any case.

RECEPTION

- We call for respecting the schedule planed; we call for punctuality to avoid agglomeration.
- Each informative measure will be explained in a poster in the entry of our facilities.
- We will take the temperature at the beginning of the visit and in case of a temperature higher than 37.5º C the access to our facilities is denied.
- The visitor has to clean their shoes in the special bleach carpet in the entry of our facilities.
- The visitor has to clean their hands with the disinfect product that the company provide.

FIRST STEP: PASTURES TOUR

- The clients will walk from the reception to the field, accompanied by the guide, every one with a mask and respecting the security distance of 2 meters long.

- The group composed by one family can go together but always with the mask put on. The guide will conserve the security distance of 2 meters.
- During the laps of the path the client can enjoy the environment and the animal but they can't touch them.
- The guide is in charge to open and close the gates; the client can't touch the gates.

SECOND STEP: FACILITIES AND CELLARS TOUR

We insist in:

- Keep the mask on.
- Clean the shoes in the special bleach carpet in the entry of our facilities. **Forbidden wearing flip flops or open shoes.**
- Clean your hands with hydro alcoholic gel before get in the cellars.
- Dress with PPE level 1 that the company provides: blouse, shoes covers and hat; the security distance of 2 meters is not possible to respect in few places of the tour.
- Maintain the security distance as long as possible. In isolated case that it will be impossible we wear the PPE.
- Forbidden touch none element in the whole path through the factory, either ham or cold cuts, either doors...etc. If the client coincides in the same room with workers of the company, he can watch the work realized and ask everything he wants always respecting the security distance.
- The client can use the safety railing only; the guide will clean those with bleach and water just before use them. It will be cleaned up also after.
- Between each room we have plastic sheets that will be manipulate by the guide only, in any case the client has to touch them.
- The guide will open and close the doors, he will turn on and off the lights.
- Once finish the tour path, the PPE will be throw out in the trash. Everyone must clean their hands with hydro alcoholic gel.

THIRD STEP: TASTING

We insist in:

- Keep the mask on
- Clean the shoes in the special bleach carpet in the entry of our facilities. **Forbidden wearing flip flops or open shoes.**
- Clean your hands with hydro alcoholic gel before get in the tasting room.
- The tasting takes place in a room ventilated daily.
- The client will go to the tasting room keeping the security distance and will be seat keeping the 2 meters distance from the others, unless if they are from the same family.
- We will serve in individual ceramics plates and crystal glass. The client will dispose of individual bread bag and napkin.
- The client will be able to watch how the guide slices the ham, but he can't slice by himself, touch knives or any objects in the tasting room. The client must keep the security distance with the person slicing.
- During the tasting, **meanwhile the client is seated**, he can be without the mask on to be able to enjoy the moment, relaxing, talking and savoring our delicious products. We have a wide tasting room.
- Once the tasting end, the client must put back the mask, heading down to the shop where the way out is. He must be cautious to keep the security distance.

SHOP

- Capacity: 2 different groups if they are from the same family or 3 different individual people.
- The client will choose the product without touch it, and the salesman will serve it entirely packed.
- We always recommend pay with credit card, just so we will clean up the POS before and after the payment.

OBLIGATIONS FROM THE COMPANY JAMONES EIRIZ JABUGO TO THE CLIENT

- Jamones Eiriz Jabugo, his staff and his guides will look after for the safety and health of his workers and visitors attending to our contingency plan.
- Provide hygiene gel for hands and provide specific bleach carpet for the access to our facilities.
- Provide PPE for the cellars tour (blouse, shoes covers and hat).
- Disinfection of the toilets, before and after the visit, we will let a register. The cleaning of the access area of the toilets: knobs, taps, contact surfaces.
- In the toilets, every bin will have a non-manual actuation and double bag.
- The previous disinfection of the tasting room: specially the chairs where the client seats, with a hygiene product and disposable cloth.
- The tables are cover with a disposable material of just one use in each visit.
- The tableware is cleaned and disinfected and kept in a close cupboard with no access to the client.
- The company Jamones Eiriz will clean up the POS before and after the payment.

All this measures interns and externs afford by the health department are fulfilled by the company Jamones Eiriz Jabugo.

This protocol will adapt to the requirements established by the health department.

On June the 1st, 2020