



EVINOKS



OPEN BUFFET INNOVATIONS AFTER  
COVID-19

Covid-19 crisis is a call for the entire industry to be hygienic more than a pious effort.

Evinoks Inc. is the precursor of the buffet systems has achieved this success by prioritizing human health and hygiene in design and production for 40 years in Turkey.

Now, this approach and experience will evaluate the open buffet service and the new requirements of Covid-19 brought to the sector as a guide to further with its food and beverage service solutions after the pandemic.

#### APPROACH OF THE NEW NORMAL

Evinoks aims to strengthen the idea that your guests will be in safe with the hygienic standards more than they have in their own houses, at your facility during their holiday in this period.

innovations  
which will change  
our approach



### **HYGENIC**

A new buffet layout  
minimizing  
risk of guest contact

### **BETTER SERVICE**

Strengthen  
the thought of a

**SAFE**  
vacation with  
your family

Move forward with  
**NEW**  
design

### **ECONOMIC**

Reduction of  
consumption  
and the amount of  
food waste  
substantially



Buffets require a great deal of upkeep to maintain food safety as this self-service areas can be contaminated easily.  
Best Practices for Buffets:



- Food on the buffet (especially salads, dressing, appetizers, fruits, desserts etc.) can be protected from contamination using a “SNEEZE GUARDS”. It should be located 14 inches (36 cm) above the counter and should extend 7 inches (18 cm) beyond the food.
- All food must be covered or placing it in display cases or containers.
- Change, wash and sanitize buffets utensils FREQUENTLY (e.g. service gear, ladle, spoon, plates etc.).  
Ensure food containers are always cleaned and sanitized
- Implement procedures to increase how often you clean and sanitize buffet counter surfaces or high-touch surfaces.
- Make hand sanitizer readily available to guests. Consider touchless hand sanitizing solutions.
- Provides Antibacterial Wipes at every tables for the guest to use
- If practical, install physical barriers such as partitions or Plexiglas barriers
- Implement social distancing floor markings (1 meter)
- Limit the number of guests allowed simultaneously in the buffet areas thus prevent guests to congregate



Buffets require a great deal of upkeep to maintain food safety as this self-service areas can be contaminated easily.  
Best Practices for Buffets:



- Post signs reminding guests about social distancing and “THANK” them for their patience as you work to ensure their safety.
- Limit contact between service staff and guests by introducing self service drop zone or areas for soiled plates.
- Monitor and control the clean plates at buffet counter. If possible place a staff to hand over the plate thus avoiding many guest to touch the stake of clean plates.
- Place chefs to dish out the food at the buffet station, whenever possible.
- Update floor plans for common dining areas, redesigning seating arrangements to ensure at least 2 meter of separation between table setups thus allowing the social distancing of 1 meter. Limit party size at tables to no more than 4 persons (as per Malaysian Government SOP)
- Encourage to use disposable biodegradable eating utensils.
- All employees are required to wear face mask or face covering as it has been shown to be effective tools to mitigate risk.
- All chefs or kitchen employees are required to wear single-use gloves when handling buffets service and it must be changed FREQUENTLY.
- All employees must wash hands often with soap and water for at least 20 seconds and if soap and water are not available, use a 70% alcohol (Ethanol) based hand sanitizer as per Ministry of Health Malaysia.
- Service staff to introduce their name to the guest or place a card with the employee name on the table for traceability & build guest confidence.





COLD  
UNITS





MODEL - C10(X) - (L)



## COLD UNITS



In cold service units foods on display should be selected and served behind the **glass display modules** which are added to the existing counters.

To minimize unnecessary socialing in front of the counter, guests should be asked about their choices, these choices should be provided instantly or on the table service.





MODEL - C20(X) - (L)



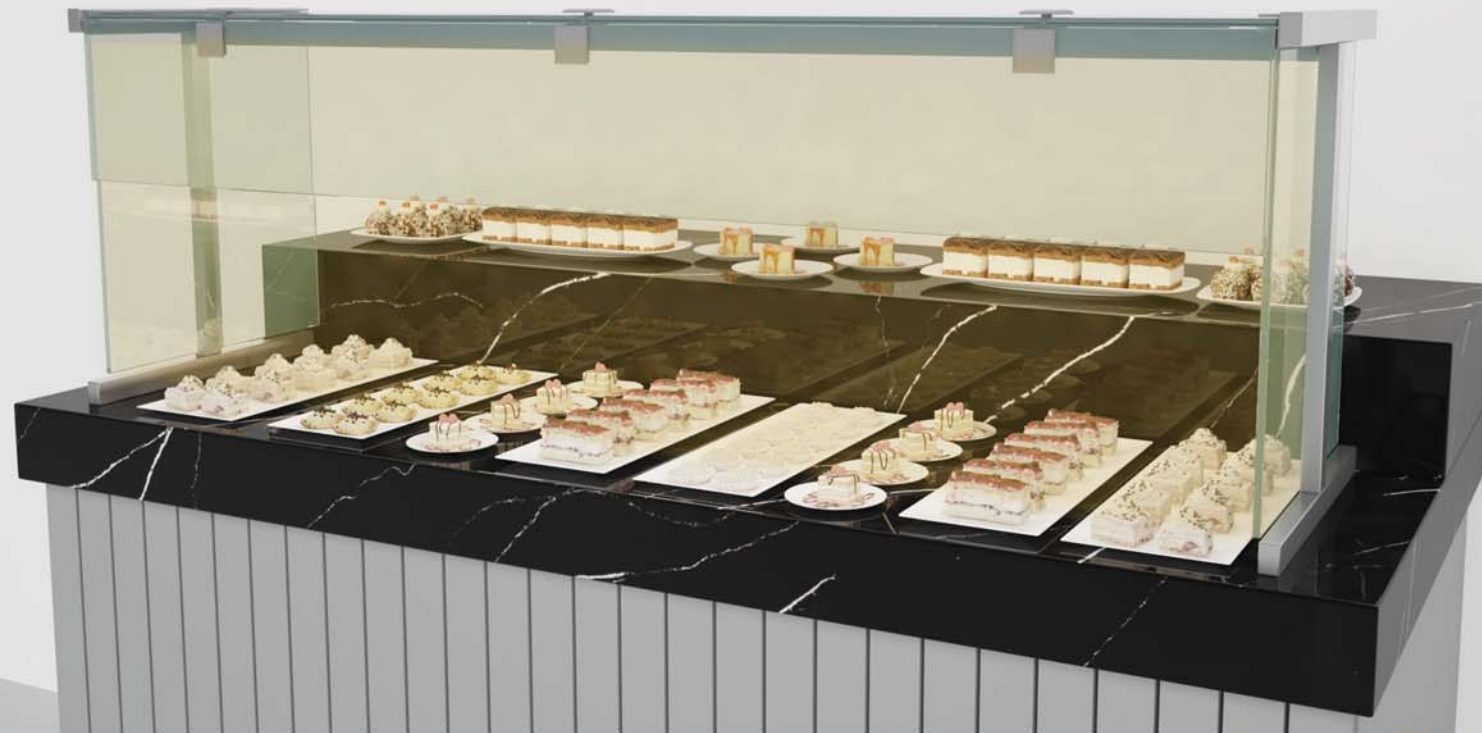
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MODEL - C20(X) - (L)



## COLD UNITS

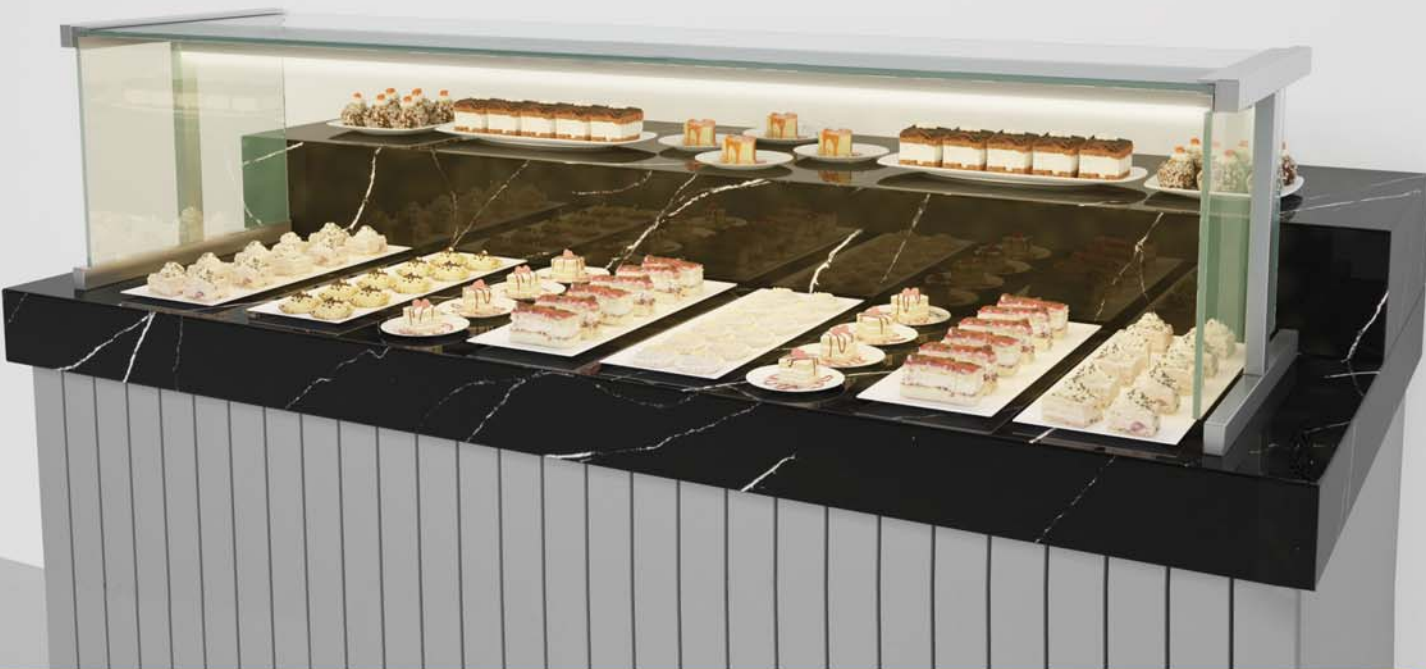


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MODEL - C30(X) - (L)



## COLD UNITS



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To minimize unnecessary socialing in front of the counter, guests should be asked about their choices, these choices should be provided instantly or on the table service.





HOT  
UNITS



MODEL - C10(X) - (H)



## HOT UNITS CHAFING-DISH

In hot units, chafing-dishes should be served behind glass display modules





## HOT UNITS CHAFING-DISH

In hot units, chafing-dishes should be served behind glass display modules





MODEL - C401 - (H)



## HOT UNITS CHAFING-DISH

In hot units, chafing-dishes should be served behind glass display modules



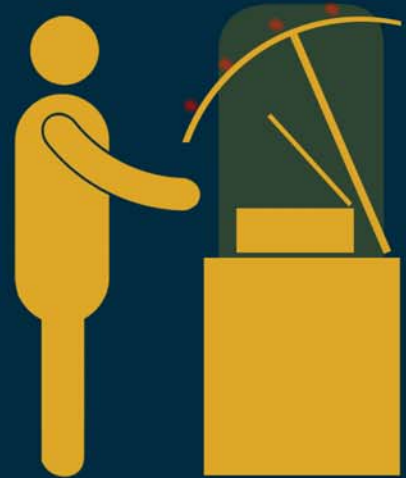


**MODEL - C400**



## HOT UNITS CHAFING-DISH

In hot units, chafing-dishes should be served behind glass display modules





EVINOKS / Open Buffet Innovations After COVID-19 - 2020



## GLASS SEPARATED SHOW UNITS

By glass display cases, devices and food exhibitions in show stations should be separated from personal contact



### MODEL - C501





## GLASS SEPARATED SHOW UNITS

By glass display cases, devices and food exhibitions in show stations should be separated from personal contact

MODEL - C502







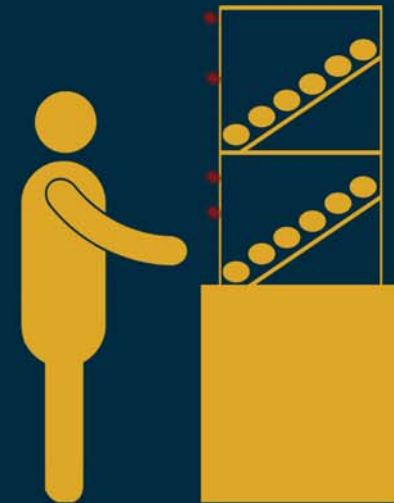
MODEL - C601



## BAKERY PRODUCT DISPLAY

Bakery products should be served  
behind **glass display modules**

All products should be served  
individually packaged





MODEL - C602



## BAKERY PRODUCT DISPLAY

Bakery products should be served behind glass display modules

All products should be served individually packaged



IN THIS PERIOD

**WHY**

OPEN BUFFETS CAN'T  
TURN INTO

**A LA CARTE**

MODEL ?



## ALA CARTE SERVICE

## OPEN BUFFET SERVICE



- ✓ For a la carte kitchens the number and cost of cooks and waiters are high per guest.

- ✓ For open buffet service the number of chef and waiters and service costs are low per guest.
- ✓ With the increasing number of employees, **staff sourced** risk of virus infection also increases.

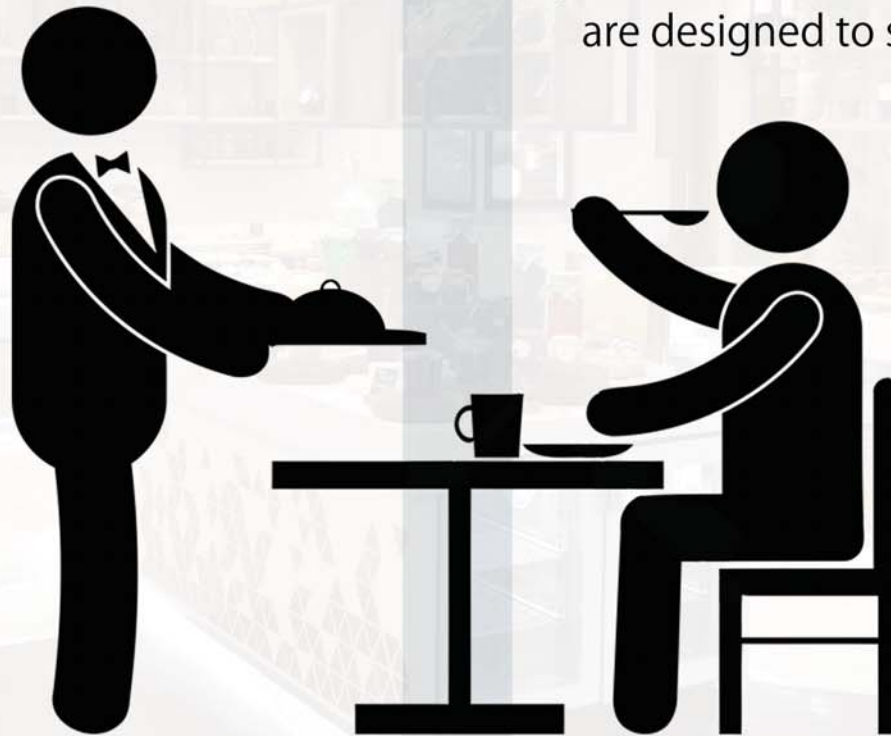


## ALA CARTE SERVICE

## OPEN BUFFET SERVICE

✓ A la carte kitchens are designed to serve a small number of guests.

✓ Main restaurant kitchens and open buffet services are designed to serve a high number of guests.



## ALA CARTE SERVICE

## OPEN BUFFET SERVICE

✓ In à la carte kitchens unit cost per guest is higher.

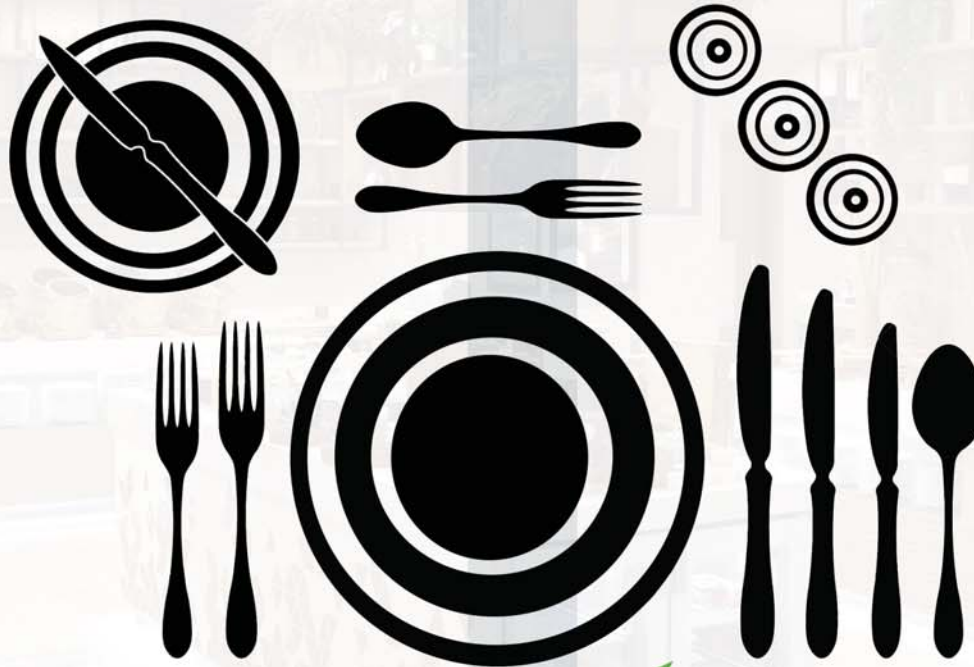
✓ In open buffet service, food cost per guest is more affordable. Presentation variety provides more visual saturation.



## ALA CARTE SERVICE

## OPEN BUFFET SERVICE

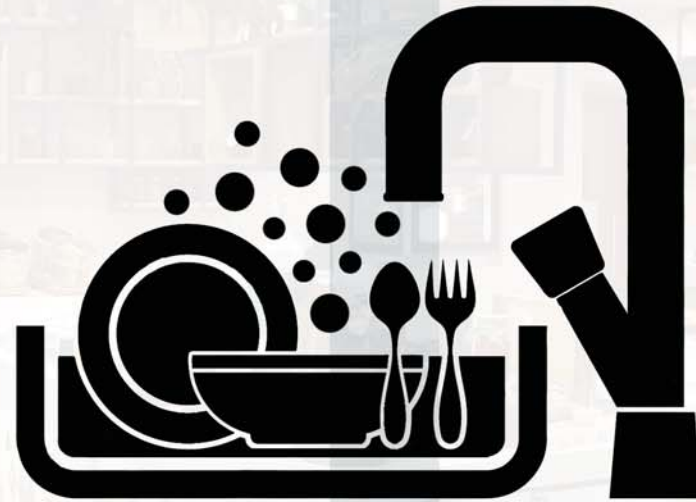
✓ Service equipment used in a la carte presentation are higher in visual value, number and cost.



✓ Service equipment used in open buffet service are more standard and less in number. Servicing with buffet equipment in a la carte service, could create dissatisfaction.

## ALA CARTE SERVICE

## OPEN BUFFET SERVICE



✓ The amount of dishes per person in a la carte presentation is very high, but the number of people is low that can be managed.

✓ The number of people in the buffet service is high and if the same number of people are given an a la carte presentation, an unmanageable amount of dishes occur.





Founded in 1944, our mission is to protect and improve global human health.

Manufacturers, regulators and consumers look to us to facilitate the development of public health standards and certifications that help protect food, water, consumer products and the environment. As an independent, accredited organization, we test, audit and certify products and systems as well as provide education and risk management.

