Interior Design Analysis of Food & Beverages Retail Space in the Era of the COVID-19 Pandemic in South Tangerang

Dila Hendrassukma1 and Grace Hartanti1* 

1Faculty Member, Interior Design Department, School of Design, Bina Nusantara University, Jakarta, Indonesia, 11480

Abstract. At the beginning of the pandemic, the food & beverage industry was one of the ones that experienced a drastic decline in revenue. Over time, with information on Covid-19 that continues to grow and efforts to keep the economy stable, the food & beverage industry is trying to adapt to the situation. Medium industries in retail food & beverage such as cafes located in the Bintaro-South Tangerang, are trying to adjust the interior design which is expected to minimize the Covid-19 virus infection in the neighborhood. This study was conducted to analyze the adaptation carried out by F&B retailers by applying existing theories regarding the procurement of natural elements as a support for community social interaction. The case study in this research is TAKA House using the Goal Grid research method with Biophilic Interior Design Matrix elements as a sorter (McGee 2019). The output of the research is in the form of suggestions for natural elements that can be applied in the F&B retail industry in order to optimize visitor health factors. It is hoped that the results of this research can be input and insight for other retail spaces in designing interior designs in this Covid-19 pandemic era. However, it is possible that this proposal will also be applied in other industrial sectors to improve the health welfare of its users.

1 Introduction

The Corona Virus Disease 2019 (Covid-19) pandemic continues to plague a number of countries in the world, including Indonesia and Jakarta as the capital city of Indonesia. According to the World Health Organization (WHO), Covid-19 infection causes respiratory illnesses ranging from mild to severe illness to death. Transmission can occur through direct, indirect, or close contact (1 meter distance) with an infected person through secretions such as saliva and respiratory droplets. The impact of the Covid-19 virus on the economic response has created the biggest shock to the Indonesian economy since the Asian financial crisis two decades earlier. Covid-19 caused a major crisis for hospitality businesses such as hotels, restaurants and bars (Chowdhury et al. 2020). Many businesses in the food & beverage sector were forced to close due to the lockdown policy and restrictions on social interaction in early 2020. In addition, consumers tend to avoid interacting with other people in public. Indonesia is still in a period of adjustment to the Covid-19 pandemic. With the increasing challenges in handling human health, Indonesia is also experiencing various impacts due to Covid-19. Based on the McKinsey agency survey written by Potia & Dahiya (2020), it was stated that almost all business sectors related to food & beverages were affected by the Covid-19 pandemic (Chowdhury et al. 2020). The restaurant business was the first worst hit sector, followed by the fast-food restaurant sector and delivery service. This can be seen in the following image:

With the restrictions on social interaction, the net income from restaurant operations is certain to decrease drastically. Referring to Figure 1, revenue from the restaurant sector fell by 70 percent, followed by fast food restaurants, which fell by 66 percent. As an illustration, in the 2020 Government Work Plan of the Republic of Indonesia, the accommodation and food and drink provision sector are one sector that is expected to grow high (6.0 percent) in line with development priorities in the tourism sector. However, restrictions on human movement, border closures, and the cessation of most international and domestic flights caused tourism activities, both foreign and domestic tourists, to fall sharply. In addition, restrictions on human movement also have an impact on restaurants that can only serve delivery or take away.

The start of the new normal era was marked by the issuance of the Decree of the Minister of Health of the Republic of Indonesia Number

*Corresponding author: ghartanti@binus.edu

Fig. 1. The Impact of the Pandemic on the Restaurant Industry in Indonesia

Source: Potia & Dahiya (2020)
The public area in food & beverage which was previously a popular place for people to unwind or just interact with friends (Tedjokoesoemo et al. 2021). Store layout is a marketing communication tool designed to meet consumer needs and desires as well as an effort to understand consumer behavior in modern stores in stimulating purchase decisions. An effective and strategic store layout has a great influence on visitor traffic patterns and shopping behavior. The layout and circulation are designed based on the activity patterns of space users, so that visitors and waiters can feel comfortable in carrying out their respective activities (Tedjokoesoemo et al. 2021). With so many activities taking place, it is necessary to optimize and adjust the furniture design in the interior of the food & beverage public area, in order to meet service needs and comply with health protocols. There are several factors that have an important role in designing furniture designs in the interior of the food & beverage public area, such as facilities divided into sitting facilities and other easily accessible places, checking body temperature at entrances, maintaining air quality in business premises, seeking cashless payments, ensuring that all areas are clean and sanitary, increasing the frequency of cleaning and disinfection at least twice a day, setting a minimum distance of 1 meter when queuing, minimum 1 meter distance between seats and not facing each other or installing partitions glass/mica/plastic between guests on the dining table, as well as improving services other than dine-in.

Human needs for social interaction will bring them back to the public area, but they will look for a safe and comfortable environment according to health protocols. The public area in food & beverage which was previously only a place to sell snacks and drinks, is now the most popular place for people to unwind or just interact with friends (Tedjokoesoemo et al. 2021). Store layout is a marketing communication tool designed to meet consumer needs and desires as well as an effort to understand consumer behavior in modern stores in stimulating purchase decisions. An effective and strategic store layout has a great influence on visitor traffic patterns and shopping behavior. The layout and circulation are designed based on the activity patterns of space users, so that visitors and waiters can feel comfortable in carrying out their respective activities (Tedjokoesoemo et al. 2021). With so many activities taking place, it is necessary to optimize and adjust the furniture design in the interior of the food & beverage public area, in order to meet service needs and comply with health protocols. There are several factors that have an important role in designing furniture designs in the interior of the food & beverage public area, such as facilities divided into sitting facilities and marking facilities and ergonomics consisting of anthropometry and circulation.

1.1 Objectives

The purpose of analyzing the adaptation carried out by the TAKA House F&B retailer by applying the biophilic design theory (Dalay 2020) as a support for community social interaction in the food & beverage public area in the Covid-19 Pandemic Era in the South Tangerang area are:

1. To understand the extent to which of the interior design of the TAKA House public area can function optimally according to health protocols.
2. To provide education and inspiration to related sectors regarding the interior design of the food & beverage public area in the era of adaptation to the Covid-19 pandemic that prioritizes health protocols.

2. Literature Review

Retail Space

Literally the word retail or retail means retail or retail trade, and retailer/retailer is defined as a retailer or retail trade entrepreneur. According to the dictionary, the word retail is interpreted as “Selling of goods and or services to the public (Tedjokoesoemo et al. 2005). Berman & Evans defines the word retail in terms of retail management as "those business activities involved in the sale of goods and services to consumers for their personal, family, or household use" to consumers for their own, family, or household use; meanwhile, according to Davidson, provides an overview of the retail business as an institution or business activity where more than 50% of total sales are sales to final consumers whose shopping motivation is for personal interests (Sujana 2005). The common thread of the two definitions of retail business that should be underlined are, among others: (1) sales to end users (end consumers), (2) consumers' purchase motivation is for their own interests (including their families) and not for resale (Sujana 2005).

Retail business is all business activities related to selling and providing services to consumers for individual use as individuals and families. To be successful in a competitive retail market, retailers must be able to offer the right product, at the right price, time and place. So, it can be said that the understanding of retail players on the characteristics of the target market or consumers to be served is very important. Retailing or retailing (retailing) can be understood as all activities involved in selling goods or services directly to end consumers for personal use and not for business use. The retail business is divided into 2 (two) namely traditional and modern, but in accordance with the development of an increasingly modern time, the traditional retail business is slowly being shifted to a modern business which allows consumers to choose various retail stores they want. Today's retail environment is changing faster than ever. There is general agreement that the basis of retail strategy in creating competitive advantage is the delivery of high-quality services. This also shows that the convenience value of customer shopping has a physical aspect such as offering a store layout (Devil and Sellapan 2009).

Basic Principles of Health Protocols in the Prevention and Control of Covid-19

The community has an important role in breaking the chain of transmission of Covid-19 so as not to cause new transmission sources/clusters in places where movement of people, interaction between humans and gatherings of many people occur. The community must be able to return to activities in the Covid-19 pandemic situation by adapting to new habits that are healthier, cleaner, and more obedient, which are carried out by all components in the community and empower all existing resources. The role of the community in being able to break the chain of transmission of Covid-19 (risk of contracting and transmitting) must be done by implementing health protocols. Health protocols in general should include (Menteri Kesehatan Republik Indonesia 2020):

1. Individual Health Protection
Transmission of Covid-19 occurs through droplets that can infect humans by entering droplets containing the SARS-CoV-2 virus into the body through the nose, mouth, and eyes. The principle of preventing the transmission of Covid-19 to individuals is carried out by avoiding the entry of the virus through the three entrances by taking several actions, such as:

1. Health promotion activities (promotes)
   a. Use personal protective equipment such as masks
   b. Clean hands regularly by washing hands with soap and running water or using an alcohol-based hand sanitizer.
   c. Maintain a distance of at least 1 meter from other people to avoid getting droplets from people who are talking, coughing, or sneezing, as well as avoiding crowds, crowds, and crowds. If it is not possible to maintain a distance, various other administrative and technical engineering can be carried out. Administrative engineering can be in the form of limiting the number of people, setting schedules, and so on. While technical engineering, among others, can be in the form of making partitions, setting entry and exit routes, and so on.
   d. Increase body resistance by implementing Clean and Healthy Behavior (PHBS).

2. Public Health Protection
Public health protection is an effort that must be carried out by all components in the community to prevent and control the transmission of Covid-19. The potential for transmission of Covid-19 in public places and facilities is due to the movement, crowd, or interaction of people that can cause physical contact. In the protection of public health, the role of the manager, organizer, or person in charge of public places and facilities is very important to implement the following:
   a. Elements of prevention (prevent)
      1) Health promotion activities (promotes)
      2) Protect activities, among others, by providing facilities for washing hands with soap that are easily accessible and meet standards or the provision of hand sanitizers, up to the regulation of social distancing in public places and facilities and so on.
   b. Elements of case finding (detect)
   c. Elements of handling quickly and effectively (responsive)

Health Protocol in Restaurant
According to Minister of Health of the Republic of Indonesia health protocol in restaurant should include (Menteri Kesehatan Republik Indonesia 2020):
1. For the Food & Beverage Industry
   a. Pay attention to the latest information as well as the appeals and instructions of the central government and local governments related to Covid-19 in their area. Periodic information can be accessed on the https://infectionemerging.kemkes.go.id page, www.covid19.go.id, and local government policies.
   b. Provide facilities for washing hands with soap or hand sanitizer at entrances and other places that are easily accessible to visitors.
   c. Require everyone who will enter to wash their hands with soap and running water or use hand sanitizer.
   d. Require workers to wear masks while working.
   e. Make sure workers understand Covid-19 and how to prevent it.
   f. Prohibition of entry for workers and visitors who have symptoms of fever, cough, runny nose, sore throat, shortness of breath, and/or diarrhea or have a history of contact with people affected by Covid-19.
   g. Carry out temperature checks at the entrance. If workers or visitors are found with a temperature > 37.3°C (2 checks with a distance of 5 minutes) they are not allowed to enter.
   h. Require all food handlers or workers who have direct contact with food to wear masks, gloves, or tongs when touching ready-to-eat food and to wear head coverings and aprons when preparing, processing, and serving food. Use of gloves in accordance with applicable food safety standards.
   i. Provide aids such as gloves and/or food tongs to minimize direct contact with ready-to-eat food in the process of preparation, processing, and serving.
   j. Do not implement a buffet/buffet system. When implementing a buffet/buffet system, service personnel are placed in the stalls provided by using masks and gloves, visitors are served by officers in taking food and maintaining a minimum distance of 1 meter. All tableware must be cleaned and disinfected before reuse.
   k. Maintain air quality in the workplace or workplace by optimizing air circulation and incoming sunlight and cleaning air conditioning filters.
   l. Strive for cashless (cashless) payments by paying attention to disinfection for payment machines. If you must transact with cash, use a hand sanitizer afterwards.
   m. Ensure that the entire restaurant/restaurant environment is in a clean and sanitary condition by carrying out regular cleaning and disinfection at least 2 times a day (before opening and closing) using appropriate cleaners and disinfectants.
   n. Increase the frequency of cleaning and disinfection (at least 3 times a day) especially on surface areas and equipment that people frequently touch/pass, such as tables and chairs in the dining room, doorknobs/handles, switches, faucets, toilet flush levers, toilets, cash registers, cash register/cashier, dining room floor, and others.
   o. Cover cutlery placed on the dining table (spoon, fork, knife wrapped, for example, with tissue).
   p. Do not use cutlery together. Cutlery on the dining table that is often touched is replaced in the form of disposable packaging/sachets or given to visitors when requested.
   q. Implement social distancing in various ways such as:
      1) Set a minimum distance of 1 meter when queuing to enter a restaurant/restaurant and the like, ordering, and paying at the cashier by placing a sign on the floor. If possible, there is a barrier between visitors and the cashier in the form of a plastic or glass wall.
      2) Setting the distance between chairs at least 1 meter and not facing each other or installing glass/mica/plastic partitions between guests on the dining table.
   r. Improve food and beverage ordering services online or delivery service or drive thru, and so on.
2. For Visitors / Consumers
   a. Make sure you are in good health before visiting a
      restaurant or restaurant or the like. If you experience
      symptoms such as fever, cough, runny nose, sore
      throat, and/or shortness of breath, stay at home and
      check with a health care facility if it persists.
   b. When traveling and during work always wear a mask,
      keep a distance from other people, and avoid touching
      the face area. If you have to touch your face, make sure
      your hands are clean by washing your hands with soap
      and running water or using a hand sanitizer.
   c. When you get home, take shower, and change clothes
      immediately before coming into contact with family
      members at home.
   d. Clean cellphones, glasses, bags, and other items with
      disinfectant liquid.
   e. Increase endurance by implementing PHBS such as
      consuming balanced nutrition, physical activity for at
      least 30 minutes a day and adequate rest with at least
      7 hours of sleep, as well as avoiding disease risk
      factors.

Biophilic Interior Design Matrix

Biophilic design is a design philosophy that emphasizes the use of natural systems and processes in the planning of a building (Kellert et al. 2008). Elements of the Biophilic Interior Design Matrix (BID-M) consist of Actual Natural Elements, Natural Shapes & Forms, Natural Patterns & Processes, Color & Light, Place Based Relationships, and Human Nature Relationships (McGee et al. 2019). Each of these elements has its own attributes, including Megee (2022):

1. Actual Natural Elements

   This element is defined as actual (not images) of real nature characteristics in the interior (most easily recognized as nature like plants and water). The attributes are Air, Water, Plants, Animals, Natural Materials, Views and Vistas, Habitats, and Fire.

2. Natural Shapes & Forms

   It is defined as nature representations and simulations. The attributes are:
   - Botanical Motifs: representations of shapes, forms & patterns of plants & vegetative matter,
   - Animal-like: representations of animals, may be highly stylized,
   - Shells & Spirals: representations of invertebrates,
   - Curves & Arches (representing curves found in nature like treelike shapes, ovals, semi curvilinear forms),
   - Fluid Forms (shapes resisting straight lines and right angles, that are sinuous or flowing, they act as if they are adapting to forces found in nature),
   - Abstraction of Nature (a simulation rather than replication of natural form or function; forms are vaguely reminiscent of those naturally found but use nature as a model, and
   - Inside-Outside (outside interior spaces that appear connected to the outside environment, embracing inside what's nearby outside near to the building).

3. Natural Patterns & Processes

   Defined as properties derived from natural features & process. The attributes are
   - Sensory Richness (information richness can include complexity in visual, sound, touch, smell and/or taste for a sensuous & intellectually challenging environment),
   - Age, Change & The Patina of Time (showing age or change, such as in wear or growth, particularly by organic forms like wood but even inorganics like stone),
   - Area of Emphasis (an area of reference or interest in a space, central focal point),
   - Patterned Wholes (unique individual parts become organized in a pattern, variety united), Bounded Spaces (a delineated space with clear boundaries or borders),
   - Linked Series & Chains (spaces connected that bring you from one space to another in a series),
   - Integration of Parts to Wholes (individual similar components come together to create a greater whole),
   - Complementary Contrasts (the blend of contrasting features or opposites),
   - Dynamic Balance & Tension (shapes, forms or materials that are both balanced and show a degree of tension), and
   - Natural Ratios & Scales (patterns) such as natural arithmetic or geometric ratios or scales.

4. Color & Light

   Color, light & material qualities & space relationships with nature. The attributes are:
   - Composition (color, light & materials applied as a composition through unity & variety connecting with nature),
   - Communication (color, light & materials used to connect people with the site or locale; concepts symbolize identity to send a message),
   - Preference (color, light & materials reflecting the time, place, and circumstances in which we live),
   - Engagement (natural inspired color, light & materials integrated for physiological, psychological & behavior responses),
   - Pragmatics (color, light & materials selection based upon maintenance, life cycle cost, existing conditions, external weather & environmental choices),
   - Natural Light (daylight/sunlight access),
   - Filtered Light (modulated daylight, reduces glare),
   - Reflected Light (light reflecting off surfaces),
   - Light Pools (pools of connected light in a series on the floor or wall drawing you from one area to another),
   - Warm Light (warm & inviting lighting, 2,000 to 3,000 K color temperature),
   - Light As Shape & Form (natural light manipulated to create stimulating, dynamic and/or sculptural form),
   - Spaciousness (openness or feeling of large expanse),
   - Spatial Variety (variance in the interior space),
   - Space As Shape & Form (space that is manipulated into a natural inspired form or shape), and
   - Spatial Harmony (coherence in the interior space).

5. Place-Based Relationships

   Culture together with ecology, rooted in geography, the attributes are:
   - Geographic Connection to Place: Emphasizing geographic features such as climates, countries, people and/or natural resources within the interior environment
Historic Connection to Place: Relation to the past through the marking of the passage of time, linking the past to the present, fostering a culture’s collective memory

Ecological Connection to Place: Emphasizing ecological features within the interior environment of forest, grassland, desert, tundra, freshwater, or marine

Cultural Connection to Place: Integrating cultural identities

Integration Of Culture & Ecology: A social center that fosters community building

Spirit Of Place: A metaphorical place given life, when a place becomes cherished by people it gives rise to and sustains human culture and ecology over time

6. Human-Nature Relationships
Paired biological need with nature, the attributes are:

- Prospect/Refuge: A place with the ability to survey the distance in a place of security/ a view of the entire space AND a place of protection/ separated from spaciousness

- Order/Complexity: Designs that meld order AND stimulate the desire for variety in a controlled manner, a balance of structured organization with intricacy of detail that together appears orderly

- Curiosity/Enticement: Spaces that elicit exploration, discovery or mystery AND draws you further in

- Mastery/Control: Respectful mastery of nature which expresses ingenuity & cleverness AND user ability to manipulate the environment

- Attraction/Attachment: Appealing natural designs AND affection for features together can create a lasting loyalty

- Exploration/Discovery: The desire for further inquiry AND revealing a sensory rich interior

- Fear/Awe: Design integrating a feeling of peril AND feelings of wonder or delight

- Reverence/Spirituality: Affirming the human need for establishing meaningful relationships to creation AND reverential feelings of connection vs. the aloneness of a single person isolated in space and time.

3 Methods

The research method used in this research is a qualitative method by conducting a literature study. The literature study examines the boundaries of the topics discussed, related to interior design, F&B retail rooms, and the Covid-19 pandemic health protocol. The qualitative method is carried out by analyzing the interior and exterior space of the F&B retail which is used as a case study: TAKA House in Bintaro, South Tangerang. The interior and exterior space of TAKA House in Bintaro, South Tangerang is analysed with Goal Grid method which used four components of analysis: achieve, avoid, preserve and eliminate. These four components will determine advantage and disadvantage, and what to be improved and what to be avoided. It will help the designer or company to improve the interior design of the TAKA House public area function optimally according to health protocols. Furthermore, to provide education and inspiration to related sectors regarding the interior design of the F&B public area in the era of adaptation to the Covid-19 pandemic that prioritizes health protocols. The discussion of interior design elements refers to the attributes of the Biophilic Interior Design Matrix developed by McGee (McGee 2019).

4 Data Collection

TAKA HOUSE, Bintaro – Tangerang Selatan
TAKA means “Hawk” in Japanese, as the name of the street where this space is located, Jl. Elang, Bintaro-Tangerang Selatan. TAKA House founders made this notion by bringing well-known lifestyle and F&B brands from the capital city into Bintaro scene, creating a location for lifestyle fans to interact or unwind during their downtime. This enclosure is distinguished by its outdoor areas, where guests may be seen working or socializing with their colleagues in the presence of prominent dining establishments. Today, there are Po Noodle, Legato Gelato, and Bruule. Meanwhile, the interior space is dominated by Bintaro Records (vinyl shop) and RUI Coffee. Taka House aspires to embody: by bringing together like-minded creativepreneurs, market competitiveness feels less like a race and more like a common ground where individuals work together to create a healthy ecosystem (Oktavia 2021).
Fig. 2. Façade of TAKA House

Fig. 3. Interior TAKA House’s main tenants: RUI Coffee & Bintaro Records

Fig. 4. Big window, and alley of small tenants of TAKA House shows natural elements
5 Results and Discussion

With the provision of health protocols from the government in public spaces, adjustments must be made to the arrangement of the interior and exterior spaces of a cafe to prioritize the health of visitors. Some of the efforts made are to maximize natural elements into the interior of the space (Yin et al. 2018), such as the presence of sunlight and good air circulation. Besides that, it is also how to make visitors feel comfortable with the unity of the interior design of the space and the presence of these natural elements (Dalay and Aytaş 2022). Biophilic design has one of the same visions and can support the implementation of the health protocol (Locklear 2012). TAKA House will be analysed based on the attributes of the Biophilic Interior Design Matrix using the Goal Grid method which use four components of analysis, those are achieve, avoid, preserve, and eliminate. These four components will determine this advantage and disadvantage, and what to be improved and what to be avoided. It will help the F&B sector or design consultant to improve public area interior design in F&B retail space.

Achieve:
1. Brings attribute Actual Natural Features, such as:
   - open air circulation in small tenants area provide by rooster partition (Figure 4)
   - real planters on pots in the whole interior space (Figure 2)
   - natural material for flooring (wood) in interior (Figure 3)
   - natural material as flooring (gravel) in outdoor dining area (Figure 5)
   - wood as top table, planter box, entrance door and windows frame (Figure 3)
   - provide glass windows in interior to bring-in view from outside (Figure 3)
2. Brings attribute Natural Shapes & Forms, as shown in Figuresuch as:
   - inside-outside by placing of a big glass window and entrance door on the facade, and applied rooster on the facade (Figure 2 and 4)
3. Brings attribute Natural Patterns & Processes, such as:
   - sensory richness from the gravel flooring in outdoor dining area (Figure 5)
   - using artificial grass for small tenant area corridor flooring (Figure 4)
   - linked series and chain by connecting 2 outdoor areas which seperated using planter boxes, and connecting indoor-outdoor area seperate by clear glass window and doors (Figure 5)
4. Brings attribute Color & Light, such as:
   - natural light by providing skylight in interior space (Figure 3 and 4)
   - warm light achieved by using warm temperature artificial lighting (Figure 3)
   - engagement by hanging light fixtures on the trees and above dining tables that mimicking star light during night time (Figure 5)
   - spaciousness by using low planters as partition thus provide wider eyesight for the customers (Figure 2 and 5)
5. Brings attribute Place Based Relationship
   - historic connection to place achieved by using furniture that has an old look thus reminding customer of past design (Figure 3)
6. Brings attribute Human Nature Relationship
   - attraction/attachment from the openness that provides connection with nature, and the unity of design elements that creates comfort ambience (Figure 3 and 4)

Avoid:
1. Attribute Actual Natural Features, such as:
   - there are no openings for air circulation in the indoor dining area which is very important in the post pandemic adaptation era (Figure 3)
2. Attribute Natural Shapes & Forms, such as:
   - inside-outside by placing of a big glass window & entrance door on the facade and small tenant area corridor but not functioned optimally for natural air circulation (Figure 4)
3. Attribute Natural Patterns & Processes, such as:
   - sensory richness by using materials that are not easy to clean and maintain to keep them safe in the era of pandemic adaptation (Figure 4)
Preserve:

1. Attribute Actual Natural Features, such as:
   - apply open air circulation as much as possible for air exchange (Figure 4)
   - apply the maximum openings by using materials that can bring outside element into the interior (Figure 3 and 4)
2. Attribute Natural Patterns & Processes, such as:
   - linked series and chain by connecting indoor-outdoor areas separated by windows and doors using clear glass material (Figure 3)
3. Attribute Color & Light, such as:
   - natural light by providing skylight in interior space (Figure 3 and 4)
   - warm light achieved by using warm temperature artificial lighting (Figure 3)
4. Attribute Human Nature Relationship
   - attraction/attachment to the openness that connects the natural atmosphere in the outdoor to the indoor, so that it can create a pleasant and comfort ambience (Figure 3 and 4)

Eliminate:

1. Attribute Natural Patterns & Processes, such as:
   - sensory richness by using materials (such as: artificial grass) that are not easy to clean and maintain to keep them safe in the era of pandemic adaptation (Figure 4)

6 Conclusion

Adjustments to the interior and external areas of a F&B retail space must be made to emphasize the health of guests now that during COVID-19 pandemic the government has provided health protocols in public spaces. The presence of sunshine and efficient air circulation are two examples of efforts taken to maximize natural elements into the interior of the space. Aside from that, it is also about how to make visitors feel at ease with the space's interior design and the presence of these natural components. One of the similar visions may be found in biophilic design, which can aid in the application of the health regimen.

By analyzing the interior and exterior spaces of TAKA House, this building has many elements that are included in the quality of the biophilic interior design matrix. Referring to this, the application of natural elements in TAKA House and the analytical aspects that are recommended to be maintained, avoided, and eliminated can be an education and inspiration to related sectors regarding the interior design of the food & beverage public area in the era of adaptation to the Covid-19 pandemic that prioritizes health protocols.

References