

COVID-19 OPERATIONS POLICY



WELLNESS CHECK

On arrival at work all staff have their temperature recorded via a non-contact thermometer. Any who show symptoms of Covid shall be sent home to self isolate



TRAINING

All employees have been trained in undertaking the correct practices to ensure our operations policy is executed to standard



HYGIENE

All employees have been trained for correct method of handwashing in 20 minute intervals. Further hand sanitiser stations have been created



MENUS

Menus changed to an easy clean type. All menus shall be disinfected with anti-viral solution between each usage. The number of dishes have been reduced to allow for less kitchen staff to work together



PPE

Face coverings to be worn by all staff from the 24th September 2020 throughout all areas of the restaurant



WRITTEN PROCEDURE

Written procedures to manage risks of Covid-19 have been created to include Covid risk policy, risk assessments, menu development, staff return to work questionnaires & temperature check records



DISTANCING

The layout of our restaurants have been adjusted and capacity reduced to allow for one metre plus distancing between different parties



ENHANCED CLEANING

Anti-viral sanitisers are being used to clean the restaurant throughout. Staff have been retrained in how to clean tables, benches & chairs between service to ensure Covid-19 safety



TEAM

We have taken steps to identify those staff members who are at greater risk and have asked them to stay at home or adjusted their working hours for non-peak times



GOVERNMENT GUIDELINES

As Covid-19 measures are continually changing, we shall ensure that we follow government guidelines and update our policies & procedures accordingly