

# LOMITO SERVICE CHANGES COVID-19

- FROM THE 24<sup>TH</sup> SEPTEMBER, MAXIMUM GATHERING IS A TABLE OF 6.
- WHEN CONFIRMING RESERVATIONS ON A BUSY NIGHT, SECOND AND THIRD SEATING TO BE TOLD TO AVOID ARRIVING EARLIER THAN THEIR RESERVATION TIME AS WE CANNOT GUARANTEE A TABLE SHALL BE READY AND A SPACE AVAILABLE TO WAIT IN BAR
- WE SHALL ALLOW AT LEAST A 15 MINUTE GAP BETWEEN TABLE SEATINGS TO ENSURE ENHANCED CLEANING AND THE TABLE IS READY WHEN GUESTS ARRIVE
- THE BAR SHALL PRINCIPALLY BECOME A DINING AREA WITH THE MINIMUM NUMBER OF GUESTS TO BE ALLOWED TO BE HELD THERE PRIOR TO SEATING
- NEW COMPACT DESIGN MENUS TO BE USED WHICH ARE EASILY CLEANABLE. ALL MENUS TO BE CLEANED BETWEEN PRESENTATION TO EACH GUEST.
- ONE BAR MENU FOR A TABLE OF UP TO TWO SHALL BE PLACED ON A TABLE. ANY LARGER THAN TWO, WE SHALL PUT DOWN TWO BAR MENUS.
- COATS NOT TO BE OFFERED TO BE TAKEN. INSTEAD WE SHALL ENCOURAGE GUESTS TO PLACE ON THEIR CHAIRS
- TABLE SETTING TO CONSIST OF CANDLE AND SALT AND PEPPER ONLY
- WAITERS TO BRING ROLLED CUTLERY, BREAD/CHIMMI & SIDE PLATES UPON GREETING THE GUEST
- WE ARE NOT OFFERING THE MEATBOARD HOWEVER A BEEF CUT DIAGRAM SHALL BE AVAILABLE ON REQUEST
- THE MINIMUM NUMBER OF STAFF ARE TO SERVE A SINGLE TABLE. WAITERS TO BE ENCOURAGED TO RUN THEIR OWN FOOD AND CLEAR, CRUMB & RESET THEIR OWN TABLES
- WAITERS TO HAVE EXTRA AWARENESS OF THEIR SURROUNDING GUESTS WHEN SERVING, CLEARING, CRUMBING & RESETTING THEIR TABLES
- COMMIS WAITSTAFF TO NOT BE INVOLVED WITH THE SERVICE OF TABLES WHILST GUESTS ARE SEATED
- THE ABOVE CAN BE AMENDED AT ANY TIME TO ENSURE WE HAVE THE RIGHT BALANCE OF SAFETY & PRACTICALITY