

# 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

Appropriate face coverings available for all staff members upon request. However following latest government guidelines of their ineffectiveness in a restaurant environment, they are not deemed standard.



## 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

