

RESTAURANT GL50

COVID 19 RISK ASSESSMENT

PREMISES

AS SUGGESTED BY GOVERNMENT GUIDANCE, DOORS AND WINDOWS WILL BE OPEN WHERE POSSIBLE TO ALLOW VENTILATION AND A CONSTANT FLOW OF AIR.

- OUTSIDE THE BUILDING, INCLUDING DOOR AND HANDLE WILL BE CLEANED AND SANITISED BEFORE OPENING.
- INSIDE THE BUILDING:
 - BEFORE, AFTER AND DURING ANY SERVICE, THE PREMISES WILL BE FULLY CLEANED AND SANITISED. INCLUDING FURNITURE, RAILINGS, DOOR HANDLES, LIGHT SWITCHES, AND ANY OTHER SURFACE THAT COULD BE POTENTIALLY CONTAMINATED.
 - HAND SANITISER STATIONS ARE LOCATED AT VARIOUS POINTS THROUGHOUT THE PROPERTY.
 - TABLES HAVE BEEN CAREFULLY SET TO COMPLY WITH THE SOCIAL DISTANCING REGULATIONS.
 - SIGNAGE WILL BE IN VARIOUS LOCATIONS THROUGHOUT THE WHOLE BUILDING. THE AIM OF THE SIGNS WILL BE TO HELP WITH SOCIAL DISTANCING, AVOIDING ANY GATHERINGS OF PEOPLE THROUGHOUT THE BUILDING.
- TOILETS:
 - ALL TOILETS WILL BE FULLY CLEANED AND SANITISED, BEFORE OPENING AND CLOSING. GUESTS WILL BE ENCOURAGED TO USE WIPES TO DISINFECT SURFACES BEFORE USING THE TOILETS AND ARE REMINDED TO WASH THEIR HANDS WITH ANTIBACTERIAL SOAP OR HAND SANITISER. SINGLE USE PAPER TOWELS WILL BE PROVIDED AND DISPOSED OF.
 - TOILETS WILL BE CLEANED THROUGHOUT EACH DAY REGULARLY.
 - TOILETS WILL BE ONE IN ONE OUT DUE TO THEM BEING A SMALL AREA.
- FRONT OF HOUSE:
 - BEFORE AND AFTER ANY USE OF EQUIPMENT OR FURNITURE, IT WILL BE THOROUGHLY CLEANED AND SANITISED.
 - ALL FLOORS ARE CLEANED AND SANITISED WITH APPROPRIATE CHEMICALS.
 - ALL SURFACES AROUND THE BAR AREA WILL BE CLEANED AND SANITISED REGULARLY.
- KITCHEN:
 - THE WHOLE KITCHEN, INCLUDING WALLS, EQUIPMENT, AND HANDLES, LIGHT SWITCHES, ALL SURFACES WILL BE CLEANED AND SANITISED REGULARLY AS A MATTER OF ROUTINE EVERY HOUR. DUE TO THE CURRENT CIRCUMSTANCES, THESE CLEANING PRACTICES WILL BE IMPLEMENTED EVEN MORE STRICTLY FOLLOWED AND HAND WASHING EVERY 20 MINUTES BY ALL KITCHEN STAFF.

STAFF

- ALL STAFF MUST BE FIT TO WORK. IF YOU DISPLAY ANY SYMPTOMS, DO NOT COME TO WORK.
- IF STAFF HAVE ANY QUESTIONS OR WORRIES, THEY MUST REPORT TO JONAS LODGE
- STAFF MUST:
 - ENSURE THE CLOTHES WORN DURING SERVICE ARE CLEAN AND ONLY WORN WHILE AT WORK (NOT FOR TRAVELLING TO WORK OR AT ANY TIME OUTSIDE OF WORK)
 - STAFF MUST WEAR A DISPOSABLE MASK (OR WASHABLE) AT ALL TIMES WHEN WORKING IN CLOSE CONTACT WITH OTHERS, TO BE DISPOSED OF AT THE END OF A SHIFT OR WHEN REQUIRED.
 - STAFF SHOULD AVOID TOUCHING THEIR FACE IF SO, HANDWASH MUST PROCEED AND NEW PPE BE USE.
 - STAFF MUST WASH THEIR HANDS THOROUGHLY UPON ARRIVING AT WORK, AND ENSURE THEY ARE WASHING THEIR HANDS CONTINUOUSLY WHILE THEY ARE WORKING WITH ANTIBACTERIAL SOAP OR USE HAND SANITISER. THEY MUST DRY THEIR HANDS WITH SINGLE USE PAPER TOWELS WHICH WILL BE DISPOSED OF.
 - STAFF WORKING SHALL BE SIDE BY SIDE RATHER THAN FACE TO FACE.
 - STAFF MUST ALWAYS ENSURE THEY ARE SOCIAL DISTANCING WITH EACH OTHER AND WITH CUSTOMERS.
 - STAFF MUST FOLLOW GOOD HYGIENE PRACTICES AND ENSURE THEY ARE CONTINUOUSLY SANITISING AREAS AND SURFACES AS OFTEN AS REQUIRED.
 - IF STAFF USE THE TOILET, THEY MUST CHANGE THEIR PPE, AND OBVIOUSLY WASH THEIR HANDS THOROUGHLY.

CUSTOMERS

- CUSTOMERS MUST RELAX AND ENJOY THEIR TIME
- WE ARE TRUSTING THE HONESTY AND CO-OPERATION OF OUR CUSTOMERS.
- CUSTOMERS WILL BE MADE AWARE THAT IF THEY ARE EXPERIENCING ANY SYMPTOMS OF COVID-19, THEY WILL NOT BE ALLOWED TO ENTER THE RESTAURANT.
- CUSTOMERS WILL BE REMINDED BY SIGNAGE OF THE SOCIAL DISTANCING RULES.
- STAFF WILL EXPLAIN TO CUSTOMERS SPECIFIC RULES RELATING TO THE CURRENT CIRCUMSTANCES.
- HAND SANITISER STATIONS WILL BE PROVIDED THROUGHOUT THE RESTAURANT AND CUSTOMERS WILL BE ENCOURAGED TO USE THEM.
- SINGLE USE NAPKINS AND MENUS WILL BE PROVIDED FOR CUSTOMERS AND DISPOSED OF AFTERWARDS.
- CUSTOMERS WILL BE RECEIVING TABLE SERVICE TO LIMIT MOVEMENT.
- CUSTOMERS WILL BE ENCOURAGED TO USE CONTACTLESS PAYMENT WHEN POSSIBLE. IF NOT, GLOVES WILL BE WORN FOR HANDLING CASH, AND THE CARD MACHINE WILL BE WIPED AND SANITISED BEFORE AND AFTER EVERY USE.

SERVICE PROCEDURE

- WELCOMING THE CUSTOMER, SHOWING THEM TO THEIR TABLE.
- A PAPER MENU WILL BE IN A SEALED BOX ON THE TABLE WITH CUTLERY READY FOR THE GUEST.
- STAFF MUST EXPLAIN WHERE THE TOILETS ARE LOCATED, AND THAT DUE TO THE NARROW CORRIDOR TO WATCH FOR ANYONE GOING DOWNSTAIRS AND WAIT FOR THEIR RETURN BEFORE GOING DOWN.
- TABLES WILL ONLY BE SET IN ADVANCE IF THEY HAVE BEEN BOOKED.
- STAFF WILL TAKE THE ORDER WHILE STOOD AT A SOCIAL DISTANCE.
- INTERACTION WITH CUSTOMERS WILL ONLY BE MADE WHEN APPROPRIATE AND WHILE ADHERING TO SOCIAL DISTANCING.
- STAFF WILL ENSURE THE SAFETY OF CUSTOMERS AS THEY ARE LEAVING THE BUILDING THROUGH THE FIRE EXIT TO AVOID CROSSING PATHS WITH GUESTS ARRIVING.
- STAFF MUST CLEAN AND SANITISE ANY TABLES OR CHAIRS USED BY CUSTOMERS.
- TABLES WILL BE FOR SINGLE USE EACH NIGHT AND NOT RELAYED

DELIVERIES

- WE ARE TRUSTING OUR SUPPLIERS TO IMPLEMENT THE SAME RULES AS WE DO.
- DELIVERIES WILL BE RECEIVED IN A DESIGNATED AREA, AND THIS AREA WILL BE CLEANED THOROUGHLY.
- ANY GOODS THAT CAN BE SANITISED WILL BE, PACKAGING OF KITCHEN GOODS WILL BE DISPOSED OF.
- STAFF MUST WASH THEIR HANDS AFTER RECEIVING A DELIVERY.