

Hazards?	Who might be harmed and how?	Precaution in place
<p>COVID 19 – Spread of Covid -19 Coronavirus</p> <p>Infection spread by staff with symptoms of COVID-19</p> <p>Infection spread by customers with COVID-19</p> <p>Infection spread from surfaces and equipment infected with COVID-19</p>	<p>Customers</p> <p>Staff</p> <p>Suppliers</p> <p>Visitors</p>	<p>Symptoms of Covid - 19</p> <p>Anyone displaying symptoms of COVID-19 will be advised to not enter the property and to follow the stay at home guidance.</p> <p>Safe Distancing</p> <p>Social distancing measures are in place to permit customers and family groups to socially distance whilst queuing, and whilst inside the premises.</p> <p>Where customers are required to queue to access the site, the queuing area is to be marked and distance markers placed on the floor at 2meter intervals</p> <p>Floor markings are positioned inside the business to facilitate compliance with the social distancing advice, particularly in areas more difficult to social distance.</p> <p>The occupancy level of the business is to be reviewed to allow for adequate social distancing to be achieved and determined and a record of this number kept.</p> <p>Signage is to be placed at the entrance door to advise customers of social distancing rules within the premises</p> <p>The layout of the floor will be adjusted and the number of tables and chairs within the premises reduced to allow for appropriate social distancing to be achieved.</p>

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		<p>Table Service - All FOH tables and bar surfaces wiped down hourly whilst trading</p> <p>Table Service - All tables will be completely cleared before customers are seated. No tables will be set prior to customers sitting at their table i.e. no cloths, cutlery, crockery, glasses etc. Tables will be cleared and sanitised before seating guests</p> <p>Table Service - Tables will be kept clear of any sundry items e.g. table talkers, menu's, flowers etc.</p> <p>Payment - Card or Mobile payments only, we encourage the use of contactless payments, no cash transactions will be made.</p> <p>Restrooms - Site specific controls to maintain distancing when visiting the toilet facilities will be displayed and customers will be expected to follow.</p> <p>Customer toilets are checked to ensure hand washing and hygiene provisions are in-place every 2-hours. Toilets are taken out of use for customers whilst cleaning and checks take place.</p> <p>On-going cleaning - Touch surfaces' will be routinely cleaned using a sanitiser solution and disposable roll on a routine basis of no less than every 30 mins.</p> <p>Customer dining areas are cleaned and disinfected/sanitised between each service. This will include the sanitising of all hard surfaces i.e. tables & chairs.</p>

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		<p>Staff shall be allocated stations, tills, pdqs wherever possible to minimise contact via equipment</p> <p>Product drop off points created to avoid contact between teams, drinks from bar, food from kitchen, dirty glasses to glass wash etc</p> <p>Staff interaction with customers will be limited, for example table check backs will be suspended.</p> <p>Staff members must maintain safe distancing wherever possible. Customers will be directed to service points which are placed at a safe distance from the team member serving them. Additional protection will be provided by Perspex screens at the point of order.</p>

