



Covid-19 Food Safety Procedures

Ensure all staff have read and understand the Covid-19 policy. Staff members are trained and up to date with Food Safety training.

Clean and disinfect touch points regularly e.g. Menus, switches, tills, door handles.

Ensure staff are aware of the personal hygiene policy and wash hands on entering the food production areas and regularly throughout service.

A constant supply of hot water should be provided with anti-bacterial soap and paper towel.

A 'no handshake' policy should be put in place.

Refer to the Covid-19 policy on what to do if any staff members feel ill or have been in contact with somebody who has Covid-19.

Do not accept keep cups for take away drinks.

Close access to all drinking water bottle refill fountains.

It is recommended to keep all unwrapped food covered. All food in the kitchen should be kept covered at all times.

Self-service units should not be used to avoid numerous people touching utensils and handling open food.

Any onsite visitors should complete the visitors questionnaire provided and should be refused access if they answer yes to any questions.

Hand sanitisers should be provided for staff and customers.

Contactless payment should be the only method of payment accepted.

Social distancing measures should be implemented. Tables should be 2 meters apart and any queues should be the same. The number of people at any time should be limited.

Keep staff members up to date on Covid-19 updates.