

# Kitchen Table

## COVID-19 GUEST INFORMATION

Kitchen Table understands that the health and safety of our staff and our guests are the uppermost importance whilst co-existing with COVID-19. We have developed new ways of working based on advice and guidance provided by the government and industry bodies. These include, but are not limited to the following:



### WELLNESS CHECKS

Wellness checks are completed daily for all staff members arriving at work and anyone displaying symptoms of COVID-19 will be excluded from the workplace.



### TEST & TRACE

Guests are required to leave their details with us at the restaurant. This is so you can be contacted in the case of a localised outbreak.



### FACE MASKS

In line with current Government guidelines, face masks remain a personal choice for both staff and guests in hospitality venues.



### ENHANCED HAND-WASHING

All employees have been trained in an enhanced hand-washing approach and method for effective handwashing. Alcohol gel is available in all front of house and back of house locations, accessible to both staff and guests.



### COVID RISK ASSESSMENT

A risk assessment has been completed and documented to demonstrate that we have considered all COVID-19 hazards within the business and have introduced controls in order to operate safely.



### ENHANCED CLEANING REGIMES

Enhanced cleaning regimes have been implemented, particularly for hand-contact surfaces using chemicals which are highly effective against viruses. Guest bathrooms will be sanitised routinely, and hand sanitisers are available for all our guests upon entry of bathrooms.



### GUESTS TO SANITISE HANDS ON ARRIVAL

On arrival, guests are asked to sanitise their hands before being seated.



### GUESTS TO STAY AT HOME IF SYMPTOMATIC

We ask our guests not to visit us if they are displaying any symptoms of COVID-19, however mild.