

KEEPING YOU SAFE

WE'RE STAYING SAFE FOR OUR GUESTS, TEAM AND PUB

HAND WASHING
EVERY 60 MINUTES
AND SANITISATION
BETWEEN FOOD
AND DRINK DELIVERY



SIGNAGE TO
HELP GUESTS
FOLLOW
PROCEDURES

GUESTS
ACTIVELY
ENCOURAGED
TO CHECK-IN
TO RECORD
THEIR VISIT



THOROUGH AND
COMPLETE COVID
COMPLIANCE TRAINING



VACCINATION
OF ALL TEAM
ACTIVELY
ENCOURAGED

DESIGNATED
HOST PER
SERVICE TO
ENSURE SAFETY



TEMPERATURE
CHECKS OF
TEAM AND FIT
FOR WORK
RECORDING
BEFORE EACH
SHIFT

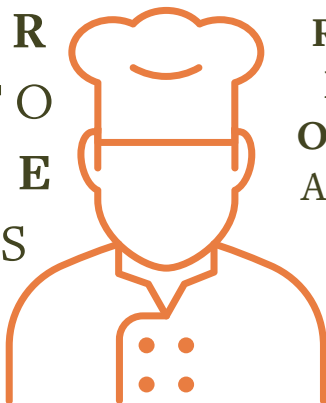


REGULAR
LATERAL
FLOW
TESTS
FOR
THE
TEAM

PERSPEX
SCREENS
BEING USED



SMALLER
MENUS TO
REDUCE
TEAMS
WORKING
TOGETHER



REDUCED
NUMBER
OF GUESTS
AND FEWER
TABLES



IMPROVED
CLEANLINESS
WITH REGULAR
SANITISATION
OF COMMON
TOUCH POINTS