



### BEYOND COVID-19, NEW DINING EXPERIENCE POLICY

Adam Handling Restaurant Group prioritises the health, safety and well-being of our guests and our staff. We Understand that we have a duty of care and have therefore developed new ways of working, based on advice and guidance provided by the government, industry bodies and our external safety consultants. These include, but are not limited to the following:



Health checks are completed daily for all employees, ahead of their shift, and anyone displaying symptoms or pre-symptoms of COVID-19 will be sent home to follow the government's self-isolation guidance.



All employees have been retrained in the correct frequency and method for effective handwashing.



The layout of all of our restaurants has been adjusted to allow for physical distancing between guests



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



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



Enhanced cleaning regimes have been implemented, particularly for hand-contact surfaces and in the toilet areas, using chemicals which are effective against viruses



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

DocuSigned by:  
*Adam Handling*  
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SIGNED: \_\_\_\_\_  
ROLE: \_\_\_\_\_  
DATE: 7/24/2020