



## MEATliquor COVID-19 POLICY

### DINE IN GROUPS

IN ORDER TO COMPLY WITH THE UK GOVERNMENT, EAT IN GUESTS WILL BE INFORMED THAT IT IS RECOMMENDED THAT THEY ONLY DINE IN TWO FAMILY GROUPS, WITH A MAXIMUM OF SIX PERSONS FORMING ONE FAMILY.

### DINE IN TRACK & TRACE

FOR CUSTOMERS WHO WOULD LIKE TO EAT IN OUR RESTAURANTS, AT LEAST ONE MEMBER OF THE DINING GROUP IS REQUIRED TO REGISTER ON THE TRACK & TRACE THIS WILL ALLOW A TEMPORARY RECORD TO BE HELD WITH MEATLIQUOR FOR 21 DAYS, TO ASSIST WITH ANY NHS TEST AND TRACE REQUESTS. THERE WILL BE QR CODES TO SCAN WITHIN THE RESTAURANT TO FILL IN YOUR INFORMATION AND THE TEAM ARE ON HAND TO HELP.

### ACCEPTED PAYMENT METHODS

CONTACTLESS DELIVERY, PICKUP AND TAKEAWAY ARE IN PLACE TO ELIMINATE RISK OF CONTAMINATED MONEY OR DEBIT/CREDIT CARDS.

HAND SANITISER AND HAND TOWELS WILL BE PLACED BY EVERY FOOD COLLECTION POINT, SO THAT EVERYONE CAN SANITISE THEIR HANDS BEFORE USING A FOOD COLLECTION POINT.



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



The number of employees on shift at any one time has been reduced in size to allow for physical distancing in the workplace.



Shift patterns allow for staff to travel to their workplace outside of peak hours on public transport.



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



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



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.



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.



Menus can be viewed electronically with dedicated QR codes and guests are able to make contactless payments.



Our menu range has been reduced and simplified in order to allow us to operate with fewer staff in our kitchens at any one time.



Music levels kept low to prevent aerosol transmission.