

# STAYING COVID-19 SECURE IN 2020

Ways we've managed transmission risk to keep our guests, team and pub safe



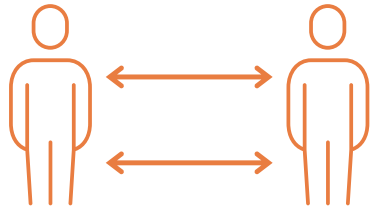
**HAND SANITISER STATIONS AROUND THE PUB INCLUDING ENTRANCES AND EXITS**

**PERSPEX SCREENS BEING USED**



**TRACK AND TRACE**  
DETAILS BEING TAKEN FROM ONE MEMBER OF EACH PARTY

**FEWER TABLES AND GUESTS TO ACCOMMODATE SOCIAL DISTANCING**



**SAFE DISTANCING MEASUREMENTS IN OUTSIDE QUEUES AND IN TOILETS**

**ORDER ON MOBILE TECHNOLOGY TO REDUCE GUEST AND TEAM INTERACTION**

**REDUCED NUMBER OF GUESTS IN THE PUB AND GARDENS AT ANY ONE TIME**

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



**SERVERS TO BE DISTANCED FROM TABLE WHEN ORDER TAKING**

**PPE AVAILABLE FOR ANY TEAM MEMBER WHO WISHES TO WEAR IT**



**CASHLESS PAYMENTS ONLY**



**ALL GUESTS TO BE SEATED WHEN DINING OR DRINKING**

**TABLE SERVICE THROUGHOUT, NO INSIDE BAR SERVICE**

**THOROUGH AND COMPLETE TEAM COMPLIANCE TRAINING**

**DESIGNATED HOST PER SERVICE TO ENSURE SAFETY LEVELS MAINTAINED**



**TEMP CHECKS OF TEAM AND FIT FOR WORK RECORDING BEFORE EACH SHIFT**



**IMPROVED CLEANLINESS WITH REGULAR SANITISATION OF COMMON TOUCH POINTS**

**SMALLER MENUS TO REDUCE TEAMS WORKING TOGETHER**



**INCREASED SIGNAGE TO HELP GUESTS FOLLOW NEW PROCEDURES, AND LIMIT CONTACT**