

# BEYOND COVID-19, NEW DINING EXPERIENCE

## Operations Policy

The Clay Oven understand that the health, safety and well-being of our staff and our guests are paramount whilst co-existing with COVID-19 in the world.

We have a duty of care to all stakeholders and have developed new ways of working based on advice and guidance provided by the government, industry bodies and our safety consultants.

These include, but are not limited to the following:

 <p><b>Staff temperature</b> will be taken on a daily basis. Those displaying symptoms will be excluded from the workplace.</p>	 <p><b>Employee hours</b> have been adjusted to travel safely outside of peak hours on public transport.</p>	 <p><b>All employees</b> have been trained in the regularity &amp; technique of hand washing.</p>	 <p><b>Reduced number of employees</b> in a given shift adhering to social distancing.</p>
 <p><b>Face coverings</b> will be worn by all staff members when attending to guests and PPE is available on site.</p>	 <p><b>Guests who are showing symptoms of Covid-19</b> will not be permitted into the premises.</p>	 <p><b>Guests are asked to sanitise their hands</b> upon arrival and recommended to wear a face covering.</p>	 <p><b>Our floor plan has been amended</b> to allow social distance between guests.</p>
 <p><b>We have a reduced menu</b> in place to operate safely and effectively with fewer staff in the kitchen.</p>	 <p><b>Regular cleaning practice</b> is set in place using enhanced chemicals effective against viruses.</p>	 <p><b>We have a risk assessment</b> in place to operate safely and effectively.</p>	 <p><b>A digital copy of our menu</b> is available on our Website for those who do not wish to receive a hard copy on site.</p>