

CORBIN & KING

OUR COVID HEALTH AND SAFETY PROTOCOLS

Over and above the strict Hygiene and Health and Safety standards we have always adhered to, we have also implemented the following measures



Full and thorough training of all employees on essential hygiene and respiratory etiquette, physical distancing and appropriate risks associated with operating in a Covid-safe workplace.



All staff wearing masks.
All customers to wear masks unless seated.



Conducting a health assessment including a temperature check for all employees prior to every service and isolating any staff member showing symptoms.



The restaurants have been adapted to facilitate safe physical distancing for both staff and customers, including limiting the number of staff attending to the table through the duration of the meal.



Leaving customer tables vacant to allow sufficient time so that the full area can be disinfected and reset prior to the next guests arriving.



Deep cleaning the restaurant after service every evening. Mandatory daily staff Covid briefings and staff hand washing every thirty minutes.



We ask that you refrain from visiting our restaurants if you are displaying any symptoms of COVID-19, we will be taking customer temperatures at point of entry, (via a contactless scanner,) and may be obliged to refuse entry.



We ask that you sanitise your hands when entering the premises using the facilities provided.



Please regularly wash and/or sanitise your hands throughout your visit.



Keep correct social distancing and follow the queuing markers.



Please follow our bathroom protocols when in the restaurant.



Use contactless payment whenever possible.