

CORBIN & KING

OUR REOPENING HEALTH AND SAFETY PROTOCOLS

Over and above the strict Hygiene and Health and Safety standards we have always adhered to, we are also implementing 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.



All staff will be self-tested twice weekly via Lateral Flow Test kits. These will be carried out 'at home' with the results uploaded onto the NHS website.



All staff and visitors to the restaurant need to be checked in via the NHS test and trace QR code. All customers must leave details of their visit either via the NHS test and trace QR code, or by leaving their details with reception. This is a legal requirement in order to be able to serve food and beverage.



All customers have to be seated in order to be served. No food or beverage may be consumed unless seated at a table, or within the property's demise, if not seated at a table.



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



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.



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



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.



Fully disinfecting customer tables prior to the next customers arriving.



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



Keep correct social distancing and follow the queuing markers.



Please follow our bathroom protocols when in the restaurant.



Use contactless payment whenever possible.