

COVID-19 GUIDE

Indigo Restaurant
January 2021



Introduction

As we continue to adjust to the new normal, we would like to thank our loyal customers for their continued support in these wavering times. We have strict measures in place to put your safety, and the safety of our hard working staff, first.

This document is our guide on how Indigo restaurant is managing the current situation and some of the processes we have in place to comply with health and safety guidance.

As the situation is fluid with new information, we are consistently reviewing our plans to make sure operations are complying with government regulations. Our goal is to create a safe and hospitable environment for all of our staff and customers.

We look forward to returning to a place of normality so we can continue to create more special memories with you all.

Take Away

- All collection orders for customers will be contactless. Guests are asked to wait in their car to limit contact.
- Upon ordering your takeaway for collection, a member of staff will take your car registration so that your order can be brought out to you when it is ready.
- Allocated collection times will be given to avoid multiple collections at once.
- All card payments must be made via telephone when placing your order.
- Guests are not permitted on site under any circumstances, all inquiries are to be raised via the main telephone line.
- All delivery bags are handled with face coverings.
- Delivery drivers are permitted to wear face coverings.
- Contactless deliveries are also available upon request.

Personal Protocol

- All staff are required to sanitise their hands upon arrival and then at 30 minute intervals.
- All staff are required to wear face coverings at all times once on site.
- Sanitiser stations are located at the entrance and key touch points.
- Stringent and consistent hand washing measures have been implanted for all members of staff.
- Staff are required to maintain social distancing measures wherever permissible.
- Starting times are staggered for staff to minimise congestion wherever possible.
- Any staff who demonstrate symptoms are instructed to remain home and get tested in accordance with current guidelines.
- Any staff who are in contact with someone that has symptoms are instructed to remain home and get tested in accordance with current guidelines.

Site Hygiene

- All surfaces in the restaurant and kitchen are regimentally cleaned. This is in addition to strict cleaning measures already applied.
- Non-toxic disinfectant fogging of all key contact points will be carried out weekly.
- Washroom maintenance will be increased, paying close attention to frequently touched areas.
- Sanitising stations are set up at the main entrance and all key contact points.
- Frequently touched items (e.g. card machines and telephones) are cleaned regularly.
- Doors propped open wherever possible to limit touching surfaces.
- Main entrance door handles cleaned regularly.