

COW & PIG BROMLEY DINING EXPERIENCE **BEYOND COVID-19 JUNE 2020**

At Cow and Pig Bromley we are making changes to adhere to the standard government guidelines.

These requirements and precautions are set to make you and our staff as safe as possible whilst still enjoying the restaurant experience.

Cow and Pig Bromley will undergo a robust decontamination and sterilisation process prior re-opening, and once fully opened these processes will be carried out on a regular basis.

IN THE RESTAURANT

- Hand sanitisers will be made available at the entrance of the restaurant. Anyone entering the restaurant will be required to sanitise their hands to ensure our restaurant remains clean and safe as possible. This applies to everyone – including customers, staff, delivery drivers and suppliers.
- A mandatory two metre spacing will be enforced, we have ensured all dining tables are laid out with these measures in place. However, you will be free to choose how closely you would like to sit next to your guests.
- If you are booking for large groups of nine or more, you will only be permitted to dine in our private dining room, until further notice.
- Restaurant will operate a one-way system for entry and exit, where available.
- More frequent cleaning procedures will be taking place throughout the restaurant. All areas of the restaurant will be wiped down with sanitiser spray every hour. This includes door handles, reception desks, handsets, washroom counter tops, till systems, card machines and stations.

OUR STAFF

- Will ensure their hands are washed/sanitised upon leaving their house and immediately once arrived at work.
- Will be told to check their temperature before starting their shift and will be sent home if a temperature is detected or are feeling unwell.
- Sanitiser hand pumps will be installed on walls at all front and back of house staff entrances. This will allow staff to keep hands clean whilst they are working.
- Will be required to participate in internal COVID-19 training ahead of returning back to work,
- Will be required to pass a food hygiene training program.
- Will be required to take a return to work COVID-19 test, if provided by the government.
- Back of house staff will be required to wear government standard/approved face masks whilst working.
- Will refrain from physical contact with each other where possible and where not deemed necessary for their employment.
- Will not be permitted to share food or drinks at all.
- No use of mobile phones will be permitted whilst at work, including front of house, back of house and for managers.
- All staff who use a computer, keyboard, mouse or phone in any form of office environment for the purpose of work will be required to sanitise each of the listed items before and after use each day.
- All staff will be required to travel to and from work in personal clothes and shoes, changing on site into their uniforms when they arrive to the restaurant ahead to start work.

SERVICE AND DINING EXPERIENCE

- We offer you the opportunity to select your preferred table in advance of dining with us.
- Menus will be replaced with disposable paper place setting menus with a drinks and wine menu on the reserve side of your place setting.
- Unnecessary items at each place setting have been reduced to avoid contamination. Water and wine glasses will be set on your table upside down.
- All wine bottles will be sanitised before serving to your table.
- Salt and Pepper will be sanitised after each sitting.
- All tables and chairs will be sanitised after each sitting. –
- Wine buckets will be sanitised after each use.
- Pre ordering can also be available on request for you if email us beforehand with your options (deposit will be required to secure your pre-order)

****Please note that due to the ever-changing landscape surrounding Covid-19 and the ongoing government updates and amendments, these newly laid out precautionary measures are subject to change frequently and at any given time depending on government guidelines, advice and updates****