



The Lighthouse Restaurant

COVID-19 Policy

We at The Lighthouse Restaurant accept our responsibility to ensure that we are protecting our guests & workforce during the ongoing Coronavirus Covid-19 pandemic whilst minimising the risk of spread of infection.

Whilst we have our own responsibilities, we would ask guests visiting the restaurant play their part in keeping our staff, other guests and themselves safe by following this policy.

This policy is intended to outline the approach and consistent measures we are putting in place in line with the Government's recommendations & guidelines.

We will comply with the latest Government advice on Coronavirus at all times.

Our management team have undertaken a risk assessment to make the working environment as safe as it is possible, this is available for public viewing. To request this please email us on eat@the-lighthouse-restaurant.co.uk Our team have undergone training on all aspects of making this a safe environment whilst maintaining safety individually. This risk assessment has also been shared with all staff.

We ask guests be prepared to have contact details that are taken during the booking process shared in support of the governments "track and trace" initiative upon request. This shall comply with The General Data Protection Regulation 2016 regulations.

This policy will be reviewed annually and revised as necessary in response to changes in legislation & guidance.

Jonathan Hardy
Chef Proprietor

Please see the following pages for further information on the procedures & guidance we are putting in place to operate safely during the Coronavirus pandemic.

Self-Isolation

Anyone who meets one of the following criteria should not come to site:

- Has a high temperature or a new persistent cough, loss of taste or smell - follow the guidance on self-isolation

Anyone who meets the following criteria should consider not coming to site:

- Is a vulnerable person (by virtue of their age, underlying health condition, clinical condition or are pregnant)
- Is living with someone in self-isolation or a vulnerable person.

Procedure if Someone Falls Ill

If a worker develops a high temperature or a persistent cough while at work, they should:

- Return home immediately
- Avoid touching anything
- Cough or sneeze into a tissue and put it in a bin, or if they do not have tissues, cough and sneeze into the crook of their elbow.

They must then follow the guidance on self-isolation and not return to work until their period of self-isolation has been completed.

Travel to Work

Wherever possible workers should travel to site alone using their own transport.

Building Access Points

- Stop all non-essential visitors
- Introduce staggered start and finish times for staff to reduce congestion and contact at all times
- Monitor access points to enable social distancing. We have limited staff entry to one door as well as creating a one way system in and out of the restaurant for guests.
- Require all workers to wash or clean their hands before entering or leaving the site
- Allow plenty of space (two metres) between people waiting to enter site
- Regularly clean common contact surfaces in all areas of the site.
- Diners will be required to wait at the hostess station in order to be seated.

Toilet Facilities

- Restrict the number of people using toilet facilities at any one time
- Wash hands after using the facilities
- Have anti-bacterial gel available for those exiting the facilities
- Enhance the cleaning regimes for toilet facilities particularly door handles, locks and the toilet flush
- Provide suitable and sufficient bins for hand towels with regular removal and cleaning.

Avoiding Close Working

There will be situations where it is not possible or safe for workers to distance themselves from each other by 2 metres. These time should be reduced to as little as possible. When appropriate workers should stand side by side rather than face to face to limit possible spread of infection. Interactions should also be limited to 15 minutes at most in close proximity.

General Principles

- Non-essential physical work that requires close contact between workers should not be carried out
- Work requiring skin to skin contact should not be carried out
- Plan all other work to minimise contact between workers
- Re-usable PPE should be thoroughly cleaned after use and not shared between workers
- Increase ventilation in enclosed spaces

Cleaning

- Enhanced cleaning procedures should be in place across the site, particularly in communal areas and at touch points including:
 - Taps and washing facilities
 - Toilet flush and seats
 - Door handles and push plates
 - Handrails on staircases and corridors
 - Food preparation and eating surfaces
 - Telephone equipment
 - Office equipment
- Rubbish collection and storage points should be increased and emptied regularly throughout and at the end of each day.

Service

- We will operate table service only including all drinks service & payments.
- Tables will be set using gloves & face shield.
- Service by staff will be performed using gloves & face shields.
- Depending on the service, menus will either be single use or properly disinfected between each and every use.
- All wine lists will be cleaned & sanitised, every day & before & after each use.
- Guests will be asked to strictly adhere to their booking times to ensure social distancing guidelines can be met.
- There will be sanitiser available to use when guests arrive & leave.
- There will be no physical contact such as handshakes permitted.
- Pre-dinner drinks service will be limited to the dining table to limit staff-guest interactions.

- Staff will strictly adhere to their stations to reduce the number of staff attending each table. After any interaction with guests which results in possible contaminated contact, such as clearing plates & glasses, staff are required to wash/sanitise their hands or change gloves.
- Napkins will not be touched by staff once they are set at the table until the table is cleared & will not be refolded when a guest leaves the table during their meal.
- For the serving of water & wine, the first glass will be poured & then we will ask if guests want to pour for themselves. If so the bottle will be left for the guest & topping up will not be done by the staff.
- PDQ machines & bill boxes will be sanitised before & after use.
- When guests have finished their meal they may be asked to wait while other guests leave the restaurant to help with maintaining social distancing.
- Table capacity has been reduced in the room to maximise social distancing,