

## Beyond COVID-19, new dining experience Operations Policy

Benares Restaurant understands that the health, safety and well-being of our staff and our guests are paramount whilst co-existing with COVID-19 in the new world.

We have a duty of care to all stakeholders and have developed new ways of working based on advice and guidance provided by the government, industry bodies and our safety consultants.

These include but are not limited to the following:



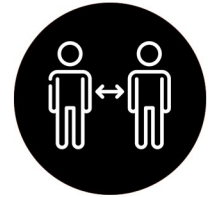
Wellness checks are done daily for all staff and anyone displaying symptoms or pre-symptoms of COVID-19 will be excluded from the workplace.



Shift patterns allow for staff to travel to their workplace outside of peak hours on public transport



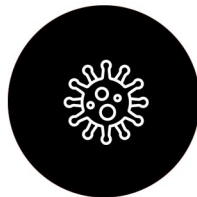
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Personal Protective Equipment (PPE) is readily available and face coverings are worn by front-of-house employees while serving guests.



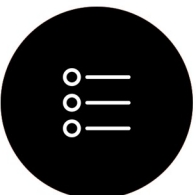
We ask our guests not to visit our restaurant if they are displaying any symptoms of COVID-19 however mild.



On arrival to our restaurants, guests are asked to sanitise their hands before being seated.



The layout of all of our restaurants has been adjusted to allow for physical distancing between guests.



Our menu range has been reduced and simplified in order to allow us to operate with fewer staff in our kitchens at any one time



Enhanced cleaning regimes have been implemented, particularly for hand-contact surfaces and in the toilet areas, using chemicals which are effective against viruses.



Partition screens will be added between tables for extra safety for our guests.



Menus can be viewed electronically with dedicated QR codes and guests are able to make contactless payments.