

# The Ivy House

## COVID-19 Risk Assessment Summary

### Staff Health

- Temperature checks taken at beginning of shifts & recorded
- Retraining of staff to identify COVID symptoms
- Cashless transactions, table service via online ordering and payments
- Designated staff zones

### Guest Health

- Guest details retained securely for 21 days for track & trace
- Hand sanitiser stations in prominent positions
- Cashless transactions, table service via online ordering and payments
- One in, one out toilet system
- No standing, booked tables only

### Social Distancing

- Table layout designed with 1m+ in mind
- One-way toilet queuing system
- Table ordering and payment system
- Venue capacity reduced (initially outdoor space only)
- Clear signage for guests
- Staff to monitor “flow” of guests
- Use of “staff zones” and staggered start and break times

### Hygiene

- Staff retrained on cleaning standards
- Tables & chairs cleaned after each use
- Enhanced high risk cleaning schedule in place
- Pub deep clean every morning