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Maray Dining-in Health and Safety Policy 2020

At Maray we hold the safety of our employees and our guests in the highest regard. Given the current distancing measures, we have amended the table layout of the restaurant to reduce our indoor capacity from 74 to 42, as well as the additional measures detailed below. These measures have been introduced to provide a safe working environment for our staff and to keep our guests safe. We have also invested in an outdoor seating area which will be an option when a guest books.

- All employees are thoroughly cleaning their hands with increased frequency, and always after clearing a table or changing which section they are working on.
- Our food preparation areas are cleaned every 2 hours using a two stage sanitising process. An alarm is set to remind all staff members of this.
- We have introduced 'table drop points' where possible to avoid our staff coming into close contact with guests.
- All uniform will be removed when leaving the premises for any reason
- Only authorised personnel will be allowed in food preparation areas.
- A temporary maximum table size of 6.
- A contingency plan has been designed to ensure the safety of our team in the event of a team member illness.
- Any members of staff that are returning to work from being furloughed must complete a return to work interview to confirm their wellness, as well as commit to following both employer and government guidelines.
- Only one delivery from suppliers will be taken in at any given time to avoid congestion of the delivery area. The delivery area is used to avoid any unnecessary congestions.
- Staff start/end times staggered, as well as only one reservation is able to be made every 15 minutes are staggered to avoid any unnecessary congestion.
- The layout of Front of House/Back of House have been set out into different sections to allow staff to work further apart. If at any point staff cannot work 1 metre plus apart then they will work side by side or facing away from each other. The wearing of face coverings is not compulsory but if any member of staff wishes to wear one, they can.
- Hand sanitation is provided at entry/exit points and near toilet facilities
- Floor markings and signage are used to help staff and visitors maintain a distance of one metre plus apart.

- Staff take orders through the use of a handheld to avoid unnecessary contact with till screens.
- One member of staff will be present in our outside area at all times to reduce the risk of queues forming. Our reservation system will manage a waiting list to help us avoid any unnecessary congestion.
- We reserve the right to deny our services to any guest who does not follow our measures.
- We are not accepting cash payments for the foreseeable future. Payments will be made through our handheld payment system which will be sanitised after every use.
- We are leaving a gap between reservations to ensure that all tables/chairs are thoroughly sanitised.
- All children must remain supervised at all times to comply with distancing measures.
- Customer contact information will be taken & held for at least 21 days to comply with government guidelines for test and trace purposes only.
- All reservations must be made through our website to ensure all guests are familiar with and agree to the measures we are working by. This will ensure the safety of both our guests and staff.