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Maray Delivery & Collection Health and Safety Policy 2020

At Maray we hold the safety of our employees and our guests in the highest regard. Given the current social distancing measures, we have introduced a contact free delivery of our services to comply with this as well as the following measures. This document includes all the measures we have implemented to ensure our staff can work safely.

- All employees are thoroughly cleaning their hands every 20 minutes. An alarm is set upon entering the restaurant to remind all staff members of this.
- Our food preparation areas are cleaned at least every 2 hours using a two stage sanitising process. An alarm is also set to remind all staff members of this.
- Our packaging/collection area is cleaned using a two stage sanitising process every 2 hours.
- All food produced is sealed.
- All packaged food is taken to the delivery collection area by one designated member of staff
- All produce will be placed on the collection table. All staff members will step back (at least 2 metres) . All of our transactions will be contactless.
- All uniform will be removed when leaving the premises for any reason
- Only authorised personnel will be allowed in food preparation/packaging areas. 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 whereby they must answer honestly 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.
- Staff start times are staggered to avoid any unnecessary congestion. A maximum of three people can work in the kitchen at any point of time (Front/Back/KP). A maximum of three people can work Front of House at any point in time (expo, middle, collection area). These sections ensure that staff do not need to cross each other at any time.
- The layout of Front of House/Back of House have been set out in to different sections to allow staff to work further apart
- Hand sanitation is provided at entry/exit points

- Floor stickers and tape are used to help staff and visitors maintain a distance of two metres apart
- The interaction between Front of House and Back of House is minimised through the assignment of sections to employees on shift. Physical barriers are also in use to minimise any contact between employees and delivery drivers
- Guests place orders through third party websites/apps which ensures no payment transactions take place for delivery/collection. Any takeaway products purchased are done so using contactless payments. No cash is accepted.
- We have designed the layout of our front of house/kitchen in a way that staff can work 2 metres apart. If at any point staff cannot work 2 metres apart then they will work side by side or facing away from each other. The wearing of face coverings is not compulsory but available to any member of staff that would like to wear one.