



RISK MANAGEMENT

AMPM Restaurant Cabaret Supper Club & The Treehouse

Risk Management

What are the hazards?

Spread of COVID-19 Corona Virus

Who might be harmed?

Staff, Visitors to the premises (Cleaners, Contractors, Drivers), Vulnerable groups (The Elderly, Pregnant workers, those with existing underlying health conditions), & Anyone else who physically comes in contact with our business.

Current safety protocols, measures & practices in place

HAND WASHING

Handwashing facilities with soap and water in place

Drying of hands with disposable paper towels

Staff encouraged to protect the skin by applying emollient cream regularly

Gel sanitisers in any area where washing facilities not readily available

CLEANING

All contact points are sanitised regularly

Door handles -tables -menus -Seats

Trays

Surfaces

Credit card terminals

Tills screens

A fogging device is used at the end of every service to ensure a thorough sanitisation after set up for the next service

SOCIAL DISTANCING

Reduced the number of persons in any area to comply with social distancing recommended by the Public Health Agency

A flyer of “Does and Don’ts” handed to customers.

Masks to be worn by all customers when they are mobile within the outlet, they may only be removed when seated at their table.

Table service only, all orders are made from the table, and payment is made at the table.

Control of traffic & potential bottlenecks in service areas and corridors to the kitchen and toilets, emphasis on social distance still required in these areas.

ENTERTAINMENT AT CABARET SUPPER CLUB

Occupancy & acoustic monitoring conducted & recorded throughout the evening. Adjustments made where and if required.

Remit: Music to be played to enable visitors to conduct a conversation at average loudness of speech’.

AUDIENCES AT CABARET SUPPER CLUB

All events at cabaret supper club are carefully curated and thoughtfully hosted events.

The interaction between the attendees and the performers will be monitored and guided throughout the event.

The host will ensure that social bubbles are maintained; that shouting and loud singing are discouraged; that masks are worn when not at tables and that a fabulous time is had within the parameters of the current guidelines.

We will employ methods of interaction which mitigate the need for attendees moving around the room and to shouting or speaking loudly. These include, but are not limited to, an emphasis on small movements whilst seating instead of dancing. Lip-syncing along with any music there may be rather than singing or shouting along.

Information can be sent to the host’s show phone. Avoiding additional noise and need for the host to move throughout the room. This phone is cleared of all data at the end of each show.

We will have regularly scheduled checks on the ambient noise of the room and make adjustments accordingly based on the appropriate variables for the event. Noise levels will be adjusted to ensure that patrons can conduct a conversation at average loudness of speech.

All live music for events to be pre-recorded & lip-synced - This will create ambience and atmosphere but never above loudness of normal discourse/speech/conversation

Acoustics to be at the same levels as conversation & monitored

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Measures applicable to our staff

APPLICABLE TO OUR STAFF

Our staff must wear a mask to shield when on shift and inside the restaurant.

Our staff must remind customers to use contactless payments as much as possible.

Plates, cutlery and glasses should be picked up only by staff to return to the kitchen/bar.

Where possible staff should use gloves to collect table items or where gloves cannot be worn staff should wash their hands following collection of table items and before moving onto another task, in particular, the delivery of food to a new table

Gloves provided for staff and alcohol-based sanitizer to use regularly between serving each customer

Remind staff and guests to sanitize hands before and after touching any shared items or surfaces

Individually wrapped condiments & sauces offered on request and brought to the table together with customer's food order, rather than table being pre-laid or customers helping themselves.

Avoid as far as possible shared equipment.

Staff must keep doors open where appropriate, to reduce touch points, i.e. door handles (This does not apply to fire doors)

Staff regularly reminded with internal posters & during team briefings/management meetings to wash their hands for 20 seconds with water and

soap and the importance of proper drying with disposable towels. Also reminded to catch coughs and sneezes in tissues - Follow Catch it, Bin it, Kill it and to avoid touching face, eyes, nose or mouth with unclean hands. Tissues will be made available throughout the workplace.

Encourage staff to report any problems and carry out skin checks as part of skin surveillance.

To help reduce the spread of coronavirus (COVID-19) reminding everyone of the public health advice display posters with handwashing messages.

Staff allocated on each shift to carry out sanitizing & cleaning duties guided by specific checklists and monitored by line managers.

Checklists verified and monitored daily basis and reported.

Staff teams to split into bubbles where possible.

Staff reminded daily of the importance of social distancing both in the workplace and outside of it.

Management checks to ensure this is adhered to

Ensure in staff training these areas highlighted, and team keep a distance.

When booking ensures not to offer book—Maitre d on duty to control the number of walk-in guests, ensuring no point becomes crowded.

Provide reminder posters for customers making

them aware of space and distancing

Gloves provided for staff and alcohol-based sanitizer to use regularly between serving each customer

Remind staff and guests to sanitize hands before and after touching any shared items or surfaces

Where items or equipment may have to be shared ensure to sanitize between uses.