

Blackhouse Grill on the Square

BEYOND COVID-19, A REFINED DINING EXPERIENCE

Blackhouse understand that the health, safety and well-being of our staff and our guests are paramount with COVID-19 in the new world. We 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

Completed daily for all staff members. Anyone displaying symptoms or pre symptoms will be excluded from the workplace.



SHIFT PATTERNS

Staff to travel to their workplace outside of peak hours on public transport.



HANDWASHING

All team members have been retrained in the correct frequency and method for effective handwashing.



TEAM MEMBER DISTANCING

The number of team members on shift at any one time has been reduced to allow distancing in the workplace.



PERSONAL PROTECTIVE EQUIPMENT (PPE)

Face coverings are worn by all team members.



SYMPTOMS?

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



HAND SANITISE

Guests will be offered a sanitizing station upon arrival.



RESTAURANT LAYOUT

Adjusted to allow for appropriate distancing.



REDUCED MENU

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



ENHANCED CLEANING

Extra cleaning for hand-contact surfaces and in the toilet areas, using chemicals which are effective against viruses.



RISK ASSESSMENT COMPLETED

We have looked at all COVID-19 hazards within the business and have introduced controls in order to operate safely.



CONTACTLESS PAYMENT

Guests are able to make contactless payments.