

# 5 steps to working safely in HOSPITALITY

There are five steps you can follow in order to safely return to work in a **hospitality setting**.

Thinking of solutions can be daunting, so we've broken down the five steps and recommended examples of what you can do.



1

## Carry out a COVID-19 risk assessment

- Use the HSE COVID-19 Risk Assessment template
- Identify sensible measures
- Include customers in your assessment



2

## Develop cleaning, handwashing and hygiene procedures

- Provide clear instructions for your staff and customers
- Set up hand sanitiser stations
- Provide disposable or laminated menus
- Regularly clean objects which are frequently touched
- Keep entrance and exit doors open
- Remove salt and pepper and provide condiment sachets



3

## Help people to work from home

- Owners and directors
- PR or Marketing staff
- Head office staff



4

## Maintain 2m social distancing, where possible

- Limit number of customers
- Limit the number of people at each table
- Separate exits and entrances



5

## Where people cannot be 2m apart, manage transmission risk

- Put clear screens around the bar and public food preparation areas
- Assign teams of staff members to limit contact
- Staff wear PPE
- Put screens or partitions between tables
- Indicate which seats are not available
- Position tables side-to-side or back-to-back



## REMEMBER

Provide clear guidelines for your customers, as they may not be aware of what they can and cannot do in your establishment.