

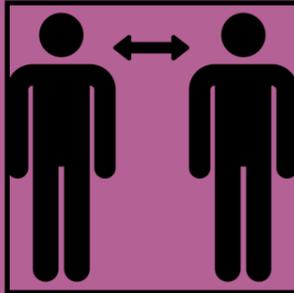


TEAROOMS

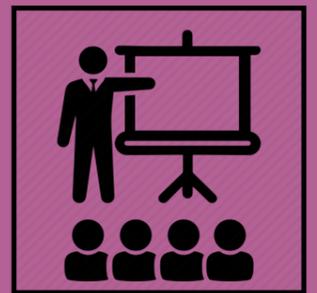
Mackintosh at the Willow are committed to keeping you and our team safe, we have implemented some new protocols in addition to our standard Health & Safety practices.



All restaurant staff required to wash their hands for at least 20 seconds every 15-30 minutes.



One meter plus physical distancing zone in place throughout the venue.



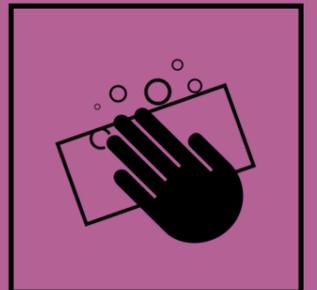
Additional Covid-19 related training for all staff members.



Installation of automatic use hand sanitisers at entrance and exit points.



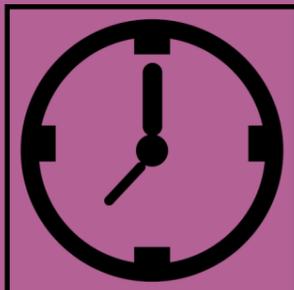
Increased level of cleaning throughout the day, with a particular focus on 'touch points' such as lift buttons and door handles.



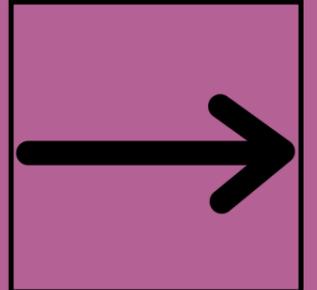
Surfaces cleaned frequently and tables in restaurant cleaned thoroughly after each customer leaves.



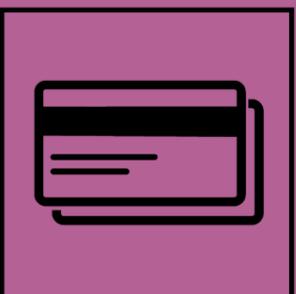
All menus are cleaned after each use.



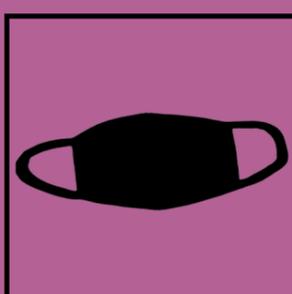
We have implemented a 90 minute time limit on the length of stay for bookings in the tearooms .



We have implemented a one way system in the restaurant and for entering and exiting the building.



Customers are encouraged to pay by card or by contactless payments.



All staff members are required to wear masks (unless medically exempt). Customers will be required to wear a face covering in all areas, except whilst eating.



Customers dining in the restaurant will be required to provide contact details to assist with track and trace. We have also ask customers to book in advance.

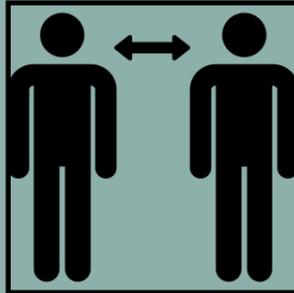


TEAROOMS STAFF

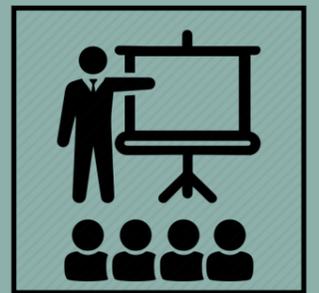
Mackintosh at the Willow are committed to keeping you and our team safe, we have implemented some new protocols in addition to our standard Health & Safety practices.



All restaurant staff required to wash their hands for at least 20 seconds every 15-30 minutes.



Please adhere to the one meter physical distancing zone in place throughout the venue.



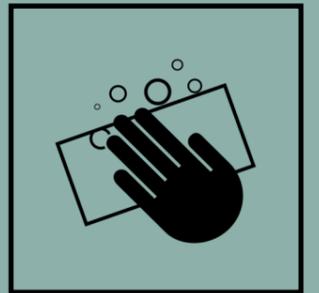
All staff are required to complete necessary training and covid-19 related training before the work on the floor.



Use the hand sanitisers provided upon entering and exiting the building as well as when entering locations throughout the premises.



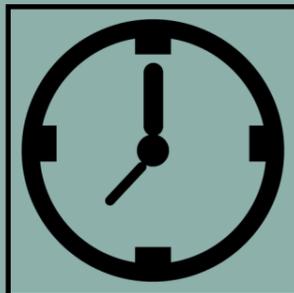
You must clean more regularly, especially touch points such as salts and peppers etc after each use.



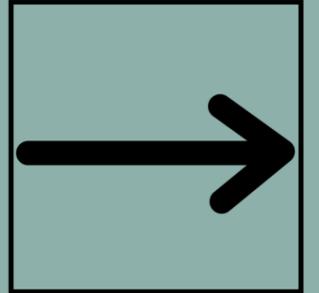
Surfaces must be cleaned frequently and tables in restaurant cleaned thoroughly after each customer leaves.



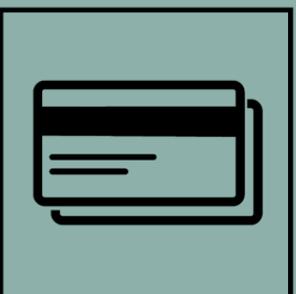
Please clean menus after use. Cutlery should only be placed on tables after ordering.



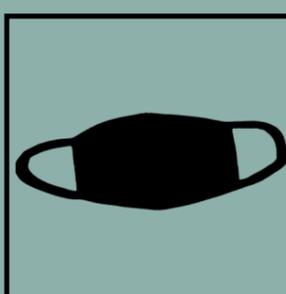
Do not come in to work for your shift if you have or have been in contact with anyone with symptoms of covid-19. Please see further info.



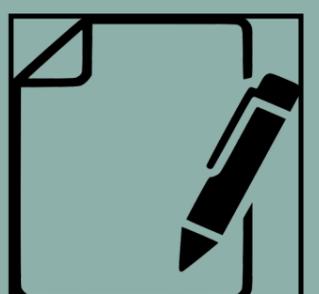
We have implemented a one way system in the restaurant and for entering and exiting the building. Please ensure this is implemented at all times.



Encourage customers to pay by card or by contactless payments.



All staff members are required to wear masks (unless medically exempt). Customers will be required to wear a face covering in all areas except when eating. Please use a mask in the lift.



You must ensure that anyone who dines in the tearooms provide their contact details for track and trace