HARTS GROUP

Harts Group Covid prevention measures

At Harts Group we are following the government guidance and going further to ensure that your experience with us is as safe and relaxed as possible. We have completed a rigorous risk assessment and will be implementing procedures including the below:

Physical distancing, both in the dining rooms between stools or tables, and in the kitchens between our chefs. We have reduced the choice on menus a little to facilitate this.

We have introduced a healthcare app for all staff, who will complete a Covid questionnaire every day, log and have their temperature taken at the beginning of their shift.

High frequency contact points, such as door handles, are sanitised every 30 minutes. There is additional sanitisation of equipment in the kitchens.

One-way systems are in place where possible.

Each guest will have their temperature taken before entering the restaurant, and assuming their temperature is normal, will be advised to use the hand sanitiser provided on their way in.

We have installed sanitising stations outside each restaurant and additional hand-washing dispensers outside bathrooms.

Cashless payments: we are not accepting cash at any Harts Group site and are encouraging contactless payments where possible.

Our staff are working in teams to reduce contact across the workforce.

We are providing paper menus, which will be recycled after one use.

We are limiting access to the business where possible, so deliveries are received outside.

We are providing facemasks to anyone who feels more comfortable wearing one.

Thank you so much for your co-operation.