

## **BEYOND COVID-19 VENUE OPERATIONS POLICY**

KRAZY KROCS UNDERSTANDS THAT THE HEALTH & SAFETY OF BOTH OUR TEAM AND GUESTS IS PARAMOUNT WHILST CO-EXISTING WITH COVID-19 IN THE NEW WORLD.

WE APPRECIATE AND RESPECTFULLY AKNOWLEDGE THAT WE HAVE A DUTY OF CARE TO ALL, AND HAVE DEVELOPED AND IMPLEMENTED NEW WAYS OF WORKING BASED ON THE ADVICE OF THE GOVERNMENT, INDUSTRY BODIES AND SAFETY CONSULTANTS.



DAILY WELLNESS CHECKS ARE COMPLETED DAILY FOR ALL TEAM MEMBERS AND ANYONE DISPLAYING SYPTOMS OF COVID-19 WILL BE EXCLUDED FROM THE WORKPLACE.



SHIFT PATTERNS ALLOW FOR TEAM
MEMBERS TO TRAVEL TO THEIR WORKPLACE
OUTSIDE OF PEAK HOURS SAFELY ON PUBLIC
TRANSPORT.



ALL TEAM MEMBERS HAVE BEEN TRAINED ON THE CORRECT FREQUENCY AND METHOD FOR EFFECTIVE HANDWASHING.



THE NUMBER OF EMPLOYEES ON SHIFT AT ANY ONE TIME HAS BEEN REDUCED IN SIZE TO ALLOW FOR PHYSICAL DISTANCING IN THE WORKPLACE CREATING SAFER ZONES.



PERSONAL PROTECTIVE EQUIPMENT (PPE) IS READILY AVAILABLE AND FACE COVERINGS ARE WORN BY ALL EMPLOYEES WHILST SERVING GUESTS.



WE KINDLY ASK GUESTS NOT TO VISIT OUR LOCATIONS IF THEY ARE DISPLAYING ANY SYMPTOMS OF COVID-19 HOWEVER MILD THEY MAY BE.



ON ARRIVAL TO OUR PREMESIS GUESTS ARE ASKED TO SANATISE THEIR HANDS. ADDITIONAL HAND SANITISER POINTS ARE AVAILABLE THROUGHOUT THE VENUE.



THE LAYOUT OF ALL OUR PREMESIS HAS BEEN ADAPTED TO ALLOW SAFE AND CONVENIENT PHYSICAL DISTANCING BETWEEN GUESTS.



OUR KITCHEN AREAS HAVE BEEN
RECONFIGURED TO ALLOW US TO OPERATE
WITH FEWER TEAM MEMBERS IN OUR FOOD
PREPARATION ZONES AT ANY ONE TIME.



ENHANCED CLEANING HAS BEEN PUT INTO PLACE, PARTICULARLY FOR HAND-CONTACT SURFACES AND ALSO IN OUR RESTROOM AREAS USING CHEMICALS AND METHODS WHICH ARE EFFECTIVE AGAINST VIRUSES.



A RISK ASSESSMENT HAS BEEN COMPLETED AND DOCUMENTED TO DEMONSTRATE THAT WE HAVE COVERED ALL COVID-19 HAZARDS WITHIN THE BUSINESS & HAVE INTRODUCED CONTROLS TO OPERATE SAFELY.



MENUS AND PRICE LISTS CAN BE VIEWED SAFELY AND GUESTS ARE ABLE TO MAKE CONTACLESS PAYMENTS.