

Good Evening

Policy to avoid the spread of Covid 19

Good Evening Food Ltd is enforcing the following measures in line with UK Government and WHO guidelines.

- Staff and guests are to wash their hands with soap and hot water as they arrive.
- Paper towels are used to dry hands. Hand sanitiser also available at venue.
- Refrain from touching eyes, nose and mouth.
- Do not share cutlery, glasses or hand towels.
- Staff to wear protective gloves when preparing food.
- All surfaces are cleaned with anti-bacterial spray before, during and after use.
- Only attend the event / class if you are in good health (as per existing terms & conditions).
- Hygienic kitchen practice (Level 2 food safety award and Food Hygiene level 5) will be followed at all times as per usual practice.

If you suspect you are ill or are having to self-isolate.

Private dining, supper club, catering and cookery class events - guests / participants who are self-isolating and / or show any flu-like symptoms (fever, dry cough, breathlessness), must let me know 48 hours in advance of the event and I will make arrangements to reschedule your event / class to a later date.

Plan if I need to stop working:

If my own health deteriorates and I need to self-isolate, I will update this statement.

Once my health improves and I am no longer infectious following self-isolation, I will offer alternative event /cookery class dates to be arranged with the client/s or a refund (as per existing terms & conditions).

Food preparation for private dining, supper club, catering and cookery class events will cease until I get the all-clear to resume work.

This statement by Good Evening Food Ltd applies until further notice.

Further information can be found at:

<https://www.gov.uk/government/topical-events/coronavirus-covid-19-uk-government-response>

