Our Covid-19 Health & Safety Protocols

In addition to the strict Hygiene and Health and Safety standards we have always adhered to, from the 4th July 2020 we are implementing the following measures:

Customer health
We ask all customers to refrain from visiting our restaurants if you are displaying any symptoms of Covid-19. We are operating thermal imaging cameras at the entrance of our restaurants & we reserve the right to refuse entry.

Staff protection
Personal Protective Equipment (PPE) is readily available and face coverings will be worn by members of staff.

Staff health
A health questionnaire will be completed by all staff working within the restaurants as well as daily temperature checks before service. In the event that a staff member displays symptoms, they will be asked to self-isolate.

Restaurant space
All of the restaurant spaces have been adapted to allow for physical distancing, including limiting the amount of staff visiting tables.

Cleaning
All hand-contact surfaces will be regularly cleaned throughout the shift. Additionally, the restaurants will be deep cleaned after every service.

Training
Thorough training of all staff & daily briefings on essential hygiene standards, physical distancing, frequency and effective handwashing methods.

Customer sanitation
We ask all customers to sanitise their hands when entering the restaurant, using the facilities provided. Additionally, we ask guests to regularly wash and sanitise their hands throughout their meal.

Customer distancing
Please adhere to government social distancing guidelines and follow any floor markings or poster instructions.

Bathrooms
Please pay attention to protocols when you visit the bathrooms.

Contactless
Please use contactless payment when possible.

Menus
Menus can be viewed electronically using QR codes and single use menus are also available.

Customer data
In order to support the NHS Test and Trace scheme, we will be asking guests to provide contact details (name and phone number).

Ventilation
Doors and windows will be kept open where possible and dependant on weather, to assist with ventilation and air flow.

Risk assessment
A risk assessment has been completed and documented to demonstrate that we have looked at all COVID-19 hazards within the businesses and have introduced controls in order to operate safely.

Azumi Ltd respects your privacy and is committed to protecting your Personal Data. For more information please visit the privacy policy on our website.