

Adapting to a safe way of bar and or galley service during COVID-19 pandemic. September 2020

Keeping members, staff and visitors safe.

Objective: to minimise the risk of transmission and protect the health of all who attend the clubhouse.

Steps to be taken

1. One member of every party to provide their contact details, or scan QR code for test and trace purposes.
2. Keep a record of who is barman and waiter on any day, and contact details.
3. Display NHS QR code.
4. Ensure that the rule of 6 is adhered to.
5. Ensure one way system is kept clear. Entry via garden door, or balcony door, and exit by main door.
6. No more than 30 persons in clubhouse at any given time.

The one way system has been laid out, and tables set to that customers can reasonably allow social distancing.

Managing service of food and drink in the clubhouse.

Objective: -To manage interactions at Castle Cove Sailing Clubhouse resulting from the sale of food and drink. From 24th September all customers must only consume food or drink while seated.

Steps that will be needed.

- First to arrive will open the garden/balcony door to facilitate the one way system.
- Table service only will be provided with a volunteer waiter, both indoors and outdoors, maintaining social distancing of 1+meters and wearing a face covering.
- Reducing the number of surfaces touched by both barman, waiter and customers, for example by asking the customers to remain at the table where possible.
- Face coverings to be worn by all persons, while not seated. Including bar and galley staff.
- Encouraging contactless payments where possible and adjusting location of the card reader to social distancing guidelines.
- Not allowing customers to consume food or drink inside the premises unless they are seated.

The Bar will close no later than 10 pm, and open no earlier than 5am

Ventilation

Objective: - to use ventilation to mitigate the transmission risk of COVID-19

- Keeping doors and windows open if possible

Toilets, see separate toilet document.

Cleaning

- Customers to clean areas that they have occupied.
- Barman to clean all bar areas.
- Galley staff to thoroughly clean the galley.
- Waiter to clean all equipment that he/she has used.

Any concerns or lack of equipment to allow facilitation of this document to be reported to the Covid c-coordinator, Grace Martin immediately

Updated 23/10/20