

NEW SHAD

নতুন স্বাদ

KEEPING OUR RESTAURANT COVID-19 SECURE

- Reduced the number of customers allowed in the restaurant.
- Increased distance between table to a minimum of 1m and added barriers.
- Implemented a safe queue system for takeaway collections.
- Hand sanitiser available at restaurant entrance.
- Hand sanitiser available at bathroom exit.
- Implemented 1 person only bathroom policy.
- Staggered bookings times to avoid too many people entering the restaurant at one time.
- Staggered booking to create gaps between table settings to sanitise and clean chairs and tables.
- Implemented an hourly bathroom checks and cleans.
- Staff will wear masks under current laws.
- Staff will wear new gloves or sanitise their hands when serving food to tables.
- Cutlery and plates are only served with food.
- Use of take home menus, sanitised laminated menus and digital menus.
- Wedging doors open (where appropriate), to reduce touchpoints.
- Frequent cleaning of objects and surfaces which are touched regularly.