

DeRitz Catering Ltd and Kensington & Chelsea Town Halls Covid-19 Health & Safety Strategy



de Ritz

DeRitz Catering Ltd.
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Introduction

How can we get back to safe conferences and events at Kensington & Chelsea Town Halls?



The advice on social distancing measures applies to everyone and we take all steps to avoid crowding and minimise opportunities for the virus to spread.

We take all the mitigating actions possible to reduce the risk of transmission between staff.



Venue logistical strategy

- Organisations should also take account of measures in their risk assessments, to follow general advice regarding distancing and ensure that it is observed between employees both at their workstations and in other areas of their premises
- Where queuing is taking place, use queue management systems to maintain a safe distance such as increased venue entrance points to be planned and implemented for registrations with 2-meter markers provided and supervised by security
- Hand-sanitiser stands to be placed at all the venue and halls entrances
- Venue deep cleaning after each event
- We have now designed seating to fully incorporate the 2 metre spacing and focus is now people sitting side by side (2-meter distance) and to take away the need for direct face to face seating
- We will liaise with our clients regarding delegate numbers, size of venue space and maximum numbers limits to maintain social distance guidelines

Staff

We take all the actions possible to reduce the risk of transmission between staff.

How

- Remind colleagues daily to only come into work if they are well and no one in their household is self-isolating
- Staff will work side by side or facing away from each other if possible.
- Staff will be wherever practicable assigned to the same shift teams to limit social interaction.
- Staggered break times will be implemented so that staff can continue to practice social distancing when taking breaks.
- Communicate to all staff that they must wash their hands with soap and water for 20 seconds or more at the beginning and end of every break, when they arrive at work, regularly throughout the day and before they leave.
- To sneeze into tissues and dispose of the tissues promptly – Catch it, Bin it, Kill it. (suitable washing facilities or sanitiser to be provided)
- Part of our staff management guidance is that to ensure that if someone becomes unwell in the workplace with a new, continuous cough or a high temperature, they should be sent home and advised to follow the advice to stay at home.

Catering and food handling staff

- Staff will increase the frequency of cleaning procedures, pausing production in the day if necessary, for cleaning, staff to wipe down workstations etc. with disinfectant or D10 sanitiser
- Food safety practices in our preparation kitchen and at the finishing kitchen will continue to be delivered to the highest hygiene standards including the use of personal protective equipment and frequent hand washing.



CONFERENCE AND EVENT CATERING CAN BE ACHIEVED SAFELY

DeRitz catering are well versed in catering for large business conferences and events at both town halls, especially Kensington Town Hall for space and scale.

We have identified some hotspots that could be in breach of social distancing rules and compromise hygiene during conference breaks i.e.

- Registration refreshments
- Mid-morning refreshments
- Lunch time
- Afternoon refreshments

Our newly up-dated refreshment points start with all delegates and staff to use the touch free alcohol-based hand sanitiser stands provided before using the refreshment facilities.



Catering

REFRESHMENT POINTS

We are investing in new equipment and products to ensure that delegates feel confident and safe from contamination from other users.



- Disposable cups and lids that are made from 100% plant-based material and compostable.
- Coffee & Tea poured by our staff
- Individually wrapped herbal tea bags for use with the hot water provided.



Catering

REFRESHMENT POINTS

Additional products



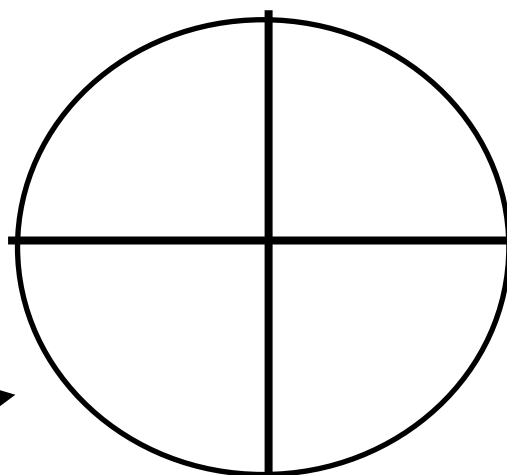
- We have sourced and added new products such as milk, sugar and wooden stirrers for speed and convenience.
- Individually wrapped biscuits for convenience and hygiene.
- Serviced fruit juice and water Jugs with lids.



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SOCIAL DISTANCING AT LUNCH TIME

When it comes to lunch time, sitting, eating and relaxing is very important. By using 6ft round tables with 4 people eating, we can achieve 6ft face to face Distancing and 3ft either side space, giving plenty of space between each person. See diagram to the right





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HOT FOOD BUFFET SERVICE

The hot food buffet service has traditionally been the most affordable way to deliver hot tasty food to your delegates within the allotted time frame as conferences are timed events.

During the period of social distancing, catering under these conditions can be achieved with limited time loss and safely.

Kensington Town Hall is ideal for this as the space throughout the event building is more than adequate for social distancing and eating safely.

As event caterers, we are used to crowd flow and crowd control and we would provide extra food points strategically placed around the dining area to achieve less queuing and increased efficiency.

Space is important, we will ensure all tables are spaced apart adequately and there will be 2-meter queuing markers at all the points where needed i.e. floor markers or canvas barriers.



Catering



PLATED FOOD SERVICE

Plated food service is usually reserved for gala dinners and wedding breakfasts and has traditionally been a little more expensive to the client mainly, costing at least 30% more per head. The reasons for this are that it requires a lot more staff to deliver the service, front and back of house.

This type of service can be quick as the more staff on board the quicker the delivery of the food to your guests. We find this service is not suitable for business conferences, budget wise and reduced networking for your delegates.

Stand-alone eating is another option that does not promote sitting and eating but allows your guests to eat standing with a drink clipped to the plate.

A product we use

IS ZOONO EFFECTIVE AGAINST CORONAVIRUS?

Zoono Group Limited (ASX: ZNO) is pleased to advise that it has received the report for the laboratory tests undertaken against COVID-19. The results show that Zoono's Z-71 Microbe Shield (the same Zoono technology used in Zoono hand sanitiser) is > 99.99% effective against COVID-19.

COVID-19 has become a global concern, as it has been shown to survive on surfaces for up to 9 days.

Zoono products have been successfully tested against a variety of pathogens for up to 30 days on surfaces and 24 hours on hands.



There is currently no evidence that food is a source of coronavirus (COVID-19) and it is very unlikely it can be transmitted through the consumption of food, according to [EFSA](#) ([European Food Safety Authority](#)).

The main transmission route of the virus is assumed to be direct human to human contact.

Based on what we know about similar viruses, the virus would be inactivated through thorough cooking and the disinfection of food preparation surfaces using appropriate methods.