

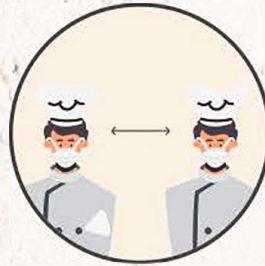
TAMARIND

The safety of our team and guests is our paramount priority, hence we have introduced some new and safer ways of working. These include, but are not limited to the following:



PHYSICAL DISTANCING FOR OUR GUESTS

Adjusted restaurant layout to maintain physical distancing



PHYSICAL DISTANCING FOR OUR STAFF

Reduced number of staff members per shift and adjusted shift patterns to maintain physical distancing



PERSONAL PROTECTIVE EQUIPMENT

Face coverings are required for all front-of-house employees serving guests



CHECKING FOR SYMPTOMS

Temperature and symptom checks for the members of our team. Staff showing symptoms will be excluded from the workplace



FREQUENT DISINFECTION

We have implemented enhanced disinfection procedures, especially for the hand-contact areas and toilet areas.



HANDWASHING

All staff has been retrained on correct handwashing procedure and frequency



CONTACTLESS PAYMENTS

Guests are able to make contactless payments



RISK ASSESSMENT

Has been carried out and documented to control any COVID19 related hazards within our business



WELLNESS OF OUR GUESTS

We ask any of our guests, who are displaying any symptoms to reschedule their visit to when they have recovered