



Pizza Hut (UK) Restaurants Coronavirus Specific Risk Assessment – 25th June 2020

Pizza Hut UK Ltd takes the safety of its employees, guests and visitors very seriously and having assessed the risks faced by this pandemic has introduced a number of measures to maintain our high standards.

The Risk Assessment can be found in the Working Manual and is available to all employees to read should they wish. The actions taken as a result of our on-going assessment are:

- All employees receive both online and practical training on the new procedures we have introduced to reduce the threat of the virus spreading
- A group of employees that volunteered to represent both Team Members and managers from our restaurants are consulted on their views regarding the new procedures
- Employees are reminded of the virus symptoms and body temperature checks are carried out on every employee as they start their shift
- Shift 'starts' and 'ends' are staggered so people do not need to gather together and they work in the same group of employees wherever possible
- Posters on walls and markings on the floor remind employees on the importance of social distancing and the boundary of workstations
- We also have hand washing posters and an alarm that tells everyone to wash their hands every 20 min throughout the day
- Workstation areas in the kitchen are cleaned and sanitised between users
- New dishwashing and glass-washing procedures introduced
- Foot door openers are being fitted in high traffic areas
- The menu content has been simplified and kitchen tasks broken up reducing the need of employees to work close together
- Tables are spaced apart (reducing capacity) according to social distancing guidelines and we ask guests to use an ordering app to reduce the time we spend at the table with them
- Floor markers will help guests to social distance while queuing for the restaurant and toilets
- Our Manager will host at the door and will control the occupancy level
- We do not accept cash (for payment or tips)
- We have withdrawn our self-serve offerings so will take them to the guest
- We ensure all touch-points in the restaurant are regularly sanitised and have an extra employee whose sole job this is during busy periods
- We have introduced disposable menus and colouring sheets for kids along with wrapped cutlery and guests need to request service to further minimise our trips to their tables
- The Allergen Guide is laminated so can be easily wiped
- Braille and enlarged print menus have been removed and the team trained to help those with impaired vision
- We have contactless sanitiser stations at the entrance to our restaurants and at the exit of the bathrooms and guests will be prompted to use these