

# CORONAVIRUS CONTROL BRINDISA OPERATIONAL GUIDANCE NOTES

# Introduction

- It is important when we are returning to some sort of normality that you can feel the places you visit are taking tangible steps to protect you. We will have invested heavily in ensuring both our infrastructure and training mean that your dining return will not only be enjoyable but safe as well.
- With 1 metre ruling in place we have had to modify many areas of our business to ensure the safety of customers and teams alike. Steps such as reducing the menu for easier kitchen flow, spacing tables and where required screening in some sites
- Brindisa have put together a sector specific Covid-19 Control Guidance plan and a supporting Certification Scheme to re-align customer assurance. This plan will also help govern and train us with steps and procedures ensuring a safe environment for all.
- We looked at the steps necessary to ensure a safe re-opening, explaining how to complete the checks required, and how to act on findings. It formulates checklists of key areas to address, to verify that all reasonable steps have been taken to bring safe working environments and operations back into use.
- Most importantly thank to you for continuing to believe in us and use us, without you there would be no Brindisa Kitchens.



# Brief

- To outline the steps we have taken for both customers and our teams.
- We have been in constant communications with our H&S consultants and all our represented site EHO's.
- We with have revised and submitted to each council a updated HACCP detailing all the control measures we have implemented to minimise any risk.
- We have outlined within this document a summary of those steps.
- Thank you for reading

# Control measures

We have highlighted the steps we are taking to ensure the safety and security of our customers and our team

- Limited tables both for walk in and online bookings:

In order to facilitate a swift and efficient service ensuring physical distancing. We have lowered our seating capacity, in some sites by as much as 70% to ensure distancing can be maintained. For the near future we don't have any standing/bar areas to enjoy a drink before your meal, we all will miss this element, but it wasn't practical with our current challenges.

- Sanitising areas placed throughout:

Upon arrival at Tapas Brindisa you will find contactless sanitising stations for you to use upon arrival. Further sanitising is provided in the bathrooms along with handwipes for contact points. Staff have stations at the bar, kitchen and each waiter's station as well as reception desks. We have also invested in giving each team member their own belt with a sanitising bottle to keep with them at work and at home. They can bring to work each day and fill.

- Ensuring physical distancing:

As well as the above we have also taken steps with our colleagues to ensure their safety, these include staggered arrival and finishing times so team members don't get use staff facilities at the same time.

- Limiting our menu offer:

We have given much consideration to having a reduced menu offer during this period. This will aid in ensuring operational efficiency and reduce loading on the food production areas.

# Control measures cont:

- Chemicals:

Where applicable we have replaced all our chemical needs with upgraded solutions. We have worked with our supplier to ensure everything we use will help to maintain our environment.

- Sanitising stations:

We have invested in arrival sanitising stations - this is for everyone entering the premises. We ask that they sanitise their hands, it is contactless for peace of mind.

- All contact points are cleaned every 20 minutes:

Both Kitchen and front of house clean every contact point every 20 minutes using medical grade wipes, this includes before you sit at the table - everything is sanitised. Handwashing is also done by each team member every 20 minutes on top of the job by job hand cleaning also in operation.

- Deliveries

Deliveries no longer are accepted on the premises but received outside, team members receiving wear disposable aprons, gloves and masks. When goods are checked the packaging is removed, placed in black bags along with the PPE, and disposed of. Then the delivery can be moved inside.

- Restrooms:

As above our restrooms are cleaned sanitised every 20 minutes and we also provide wipes spray and hand sanitising for customers' use in each cubicle.



# Control Measures cont:

- Single usage:

We have looked at ways to minimise multi contact, we have removed all bar equipment from the bar, such as napkins, stirrers & straws, we have removed all table items, glassware, plateware and cutlery. This will arrive to your table clean as required.

- Reduce staff in the main kitchen by limiting menu offer:

Many commercial kitchens are relatively restricted areas where social distancing can be very difficult. We have therefore considerably reduced our menu offer so that the minimum number of staff are required to work within our kitchen in order to still provide a viable menu and efficient service.

- Where possible single visits to your table:

We have taken the decision to try to minimise visits to your table during your meal. For example, we will leave you with your wine after pouring your first glass, for you to continue to pour at your convenience. Your food will arrive in larger batches and where possible all together.

- Cashless:

We have taken the decision to make each of our sites cashless to again minimise contact. You will be able to multitap many time removing the need to key in your pin.

# Staffing

- Staff Health Declaration:

Staff will not only be trained in updated controls but monitoring their health too. Any team member who notices symptoms will telephone their manager rather than traditionally coming to work and reporting.

- Arriving at work:

Upon a staggered arrival time team members will have their temperature taken with a laser probe, if clear they will get changed into a clean uniform that stays on the premises.

- Covid Awareness Training:

Prior to commencement of work, all staff will have received Covid Awareness Training comprising of basic information on the Covid-19 virus and the controls which are in place within our workplace. They will also be reminded of the symptoms of Covid-19 illness and the action to be taken should they suffer from any such symptoms.

- Covid 'Champions':

AT LEAST one member of staff will be designated as a 'Covid Champion'. That person(s) will assume responsibility for monitoring the Covid control procedures to ensure that they are being followed. A sample Covid Control Monitoring checklist is included with this document.

- Additional measures:

Staff will be given their own clip on sanitiser to use at all times including away from work, Staff will have the option to wear any PPE they wish in the work place which will be provided for them upon request.



# Menu



TAPAS  
BRINDISA

## TAPAS BRINDISA

### PICOTEO

PAN DE COCA CON TOMATE ⑤	4	CROQUETAS DE JAMÓN	6
Catalan 'coca' flatbread, tomato & garlic		Iberian ham croquettes (3)	
PERELLÓ GORDAL OLIVES	4	CROQUETAS DE PIQUILLO Y MANCHEGO ⑤	6
Perelló Gordal olives, orange & oregano		Manchecho & piquillo pepper croquettes (3)	
CALAMARES A LA ROMANA	8	PIMIENTOS DE PADRÓN ⑤	6
Fried squid rings, alioli		Galician Padrón peppers & rock salt	

### VEGETABLE TAPAS

GAZPACHO ⑤	5
Chilled Andalusian tomato & garlic soup	
TORTILLA ESPAÑOLA ⑤	6.5
Potato & onion omelette & alioli	
PIQUILLO RELLENO	8
Goat's curd-stuffed piquillo pepper, mojo verde	
ENSALADA DE MELOCOTÓN ⑤	5.5
Peach, tomato & basil salad	
PATATAS BRAVAS ⑤	6
Fried potatoes, spicy tomato sauce & alioli	
ENSALADA DE ZANAHORIA ⑤	7
Carrots, beets & seeds	
GARBANZOS CON ALMENDRAS ⑤	7.5
Chickpea & almonds, saffron picada	

### MEAT & FISH TAPAS

CORDERO CON ARROCINAS	15
Lamb rump, Arrocin beans & mint	
ARROZ NEGRO	10
Squid ink black rice & alioli	
GAMBAS AL AJILLO	9
King prawns, chilli, garlic & olive oil	
LEON CHORIZO	9
León chorizo on toast, piquillo pepper & rocket	
POLLO CON ROMESCO	12.5
Free-range chicken, artichokes & romesco sauce	
HUEVOS ROTOS CON SOBRASADA	9
Broken eggs, potatoes & sobrasada (soft chorizo from the Balearics)	

### BOARDS & SWEET

TABLA DE CHARCUTERIA	23	TARTA DE SANTIAGO	4
Salchichon, lomo doblado, chorizo & picos de pan		Galician almond tart, vanilla ice cream	
TABLA DE QUESOS	18	PERFECTLY PAIRED WITH...	
Cabra del Tiétan, Moluengo, Valdeón & Villarejo, house breads, quince, tomato chutney & fruit		PX MAESTRO SIERRA	7.5
JAMÓN IBÉRICO DE BELLOTA, Extremadura	22	RECONDITA ARMONIA MONASTRELL	7.5
Hand-carved from Señorío de Montanera		CASTA DIVA MOSCATEL	7.5



# Customer Notice

We wish to ensure that all of our customers are provided with their food in a safe manner and in accordance with current Covid-19 distancing measures. We are asking you for your assistance by:

- Asking you to arrive promptly for your booking
- Sanitising your hands when entering the service area using the facilities provided
- Keeping correct physical distancing when in the restaurant/service area
- Observe the queuing markers where applicable
- Using contactless payment whenever possible
- Thank you for your assistance in ensuring that we can operate safely
- Lastly thank you for supporting and being patient with us during these challenging times



# Evaluation

This process has been incredibly valuable to us as a business to ensure we do our utmost to protect both staff and customers alike.

In these unprecedented times we are facing unique challenges which we have addressed within this manual.

This is a working document and will sit side by side with our HACCP. Updated as required and as the business returns to full operations.

All staff will be given a copy of this when they restart and used as an induction piece.

Any questions or concerns please feel free to address with us directly.

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# Thank You

