

# the studio

## Clean and safe in our venues...

- Sanitation hand gels are available and positioned around the venue for your use.
- Anti-bacterial wipes are available for you to use before touching “touch points” such as coffee machines, water taps and door handles etc.
- You are safe in our hands; all of our team are fully trained in chemical competence, safe use of equipment, biohazard cleaning, sanitation, disinfection, cross contamination control, hazard points and the PPE which we supply for them.
- The chemicals we use to regularly clean and sanitise our hard surfaces and touch points are compliant and on the approved chemicals for the control of COVID19 outbreaks. **Sani 4:1** and **Diversey D10**.
- We use industry colour coding guidelines for all cleaning operations.
- Your snacks throughout the day will be served in a manner that has had limited handling and has been heat sealed for freshness and cleanliness.
- Our lunches are served as a “**grab and go**” healthy, balanced offer, accommodating options for dairy free, gluten free and vegan dietary requirements.
- Disposable cups, wrapped disposable cutlery and condiments are available for your use.
- Our team are on rotas in “work pods” which means they work with the same people as much as is possible, to enable the ease of any future track and trace requirements.
- The team have a welfare check at the beginning of each shift to check on their health and well being.
- Our chefs and food handlers work to standards outlined by the **FSA; Food Safety Act UK**.

### Please adhere to our safety in our venues advice:

Wear a face covering when moving around the venue  
Wash your hands regularly and use hand sanitiser  
Follow the one-way systems and adhere to social distancing  
Avoid touching your face



Our **high standards** adhere to all measures under the **Health and Safety at Work Act 1974** and the **Control of substances Hazardous to Health 2002**. We have a **long-standing relationship** with **CIM Associates**, who are our **health, safety and cleaning consultants**, keeping us on track, fully informed and well trained.

They are **ROSPA** (Royal Society for the Prevention of accidents) **GOLD accredited** and are training and assessors for **BICSc** (British Institute of Cleaning Science).