

# MOONSHINE*bars*



*COMPANY  
COVID-19 POLICY*

**The Rose**

BAR, KITCHEN & GARDEN

*H/O: Moonshine Bars, 1 Harwood Terrace, London. SW6 2AF*

Dear Colleagues & Customers,

In March we were obliged to close our pubs for the safety of our team and our customers.

We have prepared a reopening strategy. We have worked with trade bodies, discussed with close friends and considered the Governments guidance to ensure we do this safely and responsibly.

This has resulted in this Policy document in order to ensure the well-being of our employees, suppliers, customers and neighbours.

We have also considered the results of the actions of similar businesses across the world and have taken these into account as well.

We have and will continue to invest in PPE, signage, training, and equipment that will add to the safety of all.

From July 4 we will commence phased reopening of our pubs.

The reopening will inevitably result in new ways of working

The last few months have been very difficult for everyone, our team, and our supplier partners. Getting the pubs reopened will give us the opportunity to continue the great work which has gone into the building of our business.

I look forward to getting the team together and seeing you all again.

Best wishes

A handwritten signature in black ink, appearing to read 'Robbie Gill', with a stylized flourish at the end.

Robbie Gill  
Managing Director  
Moonshine Bars Ltd & Munich Cricket Club Ltd

## COVID-19 Policy

- We recognise that COVID-19 presents unique challenges and will take all steps necessary to help reduce the risk of its transmission.
- We will identify the hazards associated with COVID-19 in our sites via a process of risk assessment and will implement all control measures necessary to help protect the welfare of our staff, our customers and any suppliers or contractors who visit our site(s).
- We will ensure that adequate resources are made available to help protect our staff, customers and visitors whether this be via the provision of hygiene equipment such as hand sanitising stations, signage and notices throughout the site(s) or personal protective equipment for use as necessary.
- We commit to ensuring that all our staff receive training in the control of COVID-19 and will undertake refresher training on a regular basis to ensure that our safety procedures are always at the highest of standards.
- We believe that the best resource is our team. We will ensure that they are consulted with regularly and where concerns are raised, we will listen to them and act accordingly. Where staff request measures over and above our own standards to help protect their welfare and that of others, we will endeavour to meet with those requests.
- We will continually monitor our performance, whether by internal or third-party audit. Upon identifying any improvements necessary during any audit, we commit to ensuring that these are acted upon immediately and without hesitation. We will also strive to achieve certification to our safety consultants 'COVID-19 Secure' standard within all our site(s).
- We recognise that COVID-19 management is a continually evolving matter. We will monitor Government and other agency advice and implement their best practice recommendations should they differ from our own processes. We will continue to employ the services of a third-party safety consultancy, currently Food Alert, and will regularly liaise with them to ensure that they keep us up to date with all best practice measures.
- This policy, our procedures and our risk assessments are under continual review and we will revise their content regularly should the need arise.

**IF YOU HAVE ANY QUESTIONS or CONCERNS, PLEASE  
ASK – WE ARE HERE TO ASSIST & SUPPORT YOU  
EVERY STEP OF THE WAY.**

**WE HOPE THAT THIS DOCUMENT & ACTION ASSURES  
YOU THAT WE TAKE STAFF & GUEST SAFETY &  
WELLBEING AS THE HIGHEST IMPORTANCE.  
WE WISH YOU A SAFE & ENJOYABLE RETURN**

**CLUB**



**HAUS**