

OMNINO

COVID-19 PROTOCOLS AND PROCEDURES

Omnino can't wait to welcome back our guests.

The safety of our clients and staff is our utmost priority.

In response to the COVID-19 pandemic we are implementing government guidelines and advice to provide the safest environment for all.

We are reopening with our original Omnino philosophy of providing great food and service. Hygiene and health and safety are always at the forefront at Omnino and now more than ever.

We have undertaken a full COVID-19 risk assessment

We are working tirelessly behind the scenes to give our guests as normal an ambience as possible, while ensuring the safety of our staff and guests.

Below are some examples of the protocols we are implementing

Our team will have their temperature taken before entering the restaurant

Our team will be following government guidelines on self-isolating

Our team will be required to wash their hands at regular timed intervals

Our team will follow our COVID-19 Procedures and Training

Hand sanitisers will be placed throughout the restaurant

Social distancing will be followed, tables will be distanced appropriately

Our menus will be laminated and disinfected after each use

All tables and seating will be disinfected after each guest

The restaurant will be cleaned and disinfected at regular intervals

We strive to provide our guests with a relaxing and enjoyable dining experience while ensuring the safety of all those under our care.

If you have any specific concerns or requirements, please do not hesitate to contact us.

****Please note that due to the ongoing updates to government guidelines and advice around COVID-19, our measures are subject to change at any given point to ensure a safe environment for our guests and staff**