

RØSSO

THE NEW ROSSO EXPERIENCE

Rosso Restaurant & Bar has been working hard to bring back the experience you know, love and expect. Paramount to this, more so than ever in this new world we open to, is the health, safety, wellness and well-being of our customers, staff and all involved in making Rosso, Rosso.

Accordingly, we have assessed and developed new ways of working throughout the business. Our new policies are routed in advice and guidance provided by the government, industry bodies and external safety consultants. Some of the key points to help you enjoy your experience with us, but not limited to, are:



REDUCED MENU

The scale and range of menus we offer has been reduced to allow us to operate with fewer staff in our kitchen.



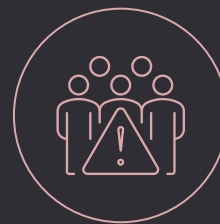
RISK ASSESSMENT

Both an internal and external COVID19 specific risk assessment has been conducted prior to reopening. Necessary controls and measures being implemented on completion.



CONTACTLESS PAY

Guest are able to make contactless payments across all areas of the restaurant and bar.



STAFF TRAINING

ALL staff will have completed COVID specific training modules to enhance full awareness before reopening.



WELLNESS CHECK

Completed daily for all staff members prior to starting their shift. Anyone displaying symptoms will be excluded from the workplace.



HAND WASHING

All Rosso staff have been retrained, as part of their COVID specific training, in the correct frequency and method for effective hand washing.



PPE

Personal Protective Equipment (PPE) is provided and readily available throughout the restaurant.



CLEANING

Our cleaning protocols prior, during, and after service have been reassessed and enhanced. Extra cleaning for hand-contact surfaces and in the toilets has also been introduced.



SYMPTOMS

We ask our guests not to visit our restaurant if they are displaying any symptoms of COVID19, however mild.



TEMPERATURE CHECK

Thermal temperature checking technology is installed in our entrance and exit ways.



NEW LAYOUT

The layout of the restaurant has been reconsidered to allow for enhanced distancing at all points with extra attention on areas of high volume.



HAND SANITISER

Guests will be offered a sanitising station upon arrival and extra sanitiser will be made available throughout their experience with us.