



CATERING
DESIGN
GROUP

Designing Safe Spaces for Catering Environments by **Catering Design Group**

The Design House
6 Cottesbrooke Park
Heartlands
Daventry
NN11 8YL

T: 01327 314860
info@cateringdesign.co.uk
www.cateringdesign.co.uk

🐦 Twitter @CateringDesignG
📷 Instagram @cateringdesigngroup

Our Approach

We have considered all aspects of an operation with the key objective of minimising risk to staff and customers, whilst being mindful of the timescales and cost to deliver the necessary changes.

We have evaluated all areas of a restaurant operation in order to:

- Protect staff & customers - reduce contamination
- Re-open or keep the facility operational
- Maintain the experience & environment
- Maintain & increase revenue where possible
- Facilitate the hygiene regime

This is intended as a discussion document to highlight the areas where changes could be made. Clearly the options would need to be tailored to each individual operation and with this in mind we have reviewed some recent projects and shown where changes could be implemented.



Design Considerations

Research and review specialist materials & equipment

Increase hygiene points

Review restaurant layout & flows to minimise risk



Minimise touch points within high risk areas

Review storage & waste capacity in line with operational changes

Introduce segregation & distancing in higher risk areas

Operational Considerations

Ordering points

Online ordering apps for mobile & tablets devices e.g. Dynamify.
Single use order points with sanitiser stations

Payment options

Cashless systems such as contactless payments could be encouraged.
Contactless limit could be increased

Review service options

Menu, assisted service, recyclable packaging, disposable cutlery & crockery with designated waste points



Control flow

Consider one way traffic & temporarily changing entrances / exits into the space

Extend service time

Traditional service times could be increased to ensure social distancing is controlled

Review & monitor hygiene & HACCP regimes

How long will the virus remain on everyday surfaces?

Common materials found in catering facilities:

Copper – 4 hours

Aluminium – 2/8 hours

Cardboard – 24 hours

Plastics (e.g. Corian) – 2/3 days

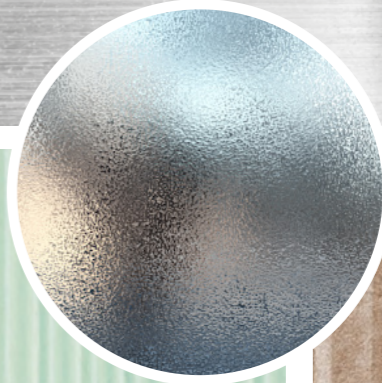
Stainless steel – 2/3 days

Wood – 4 days

Glass – 4/5 days

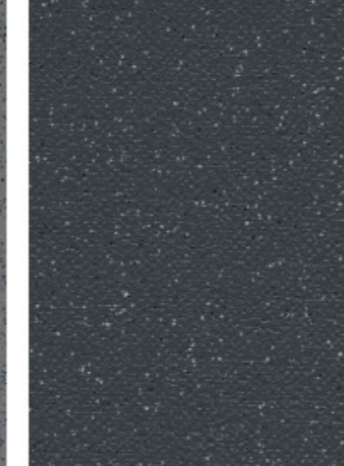
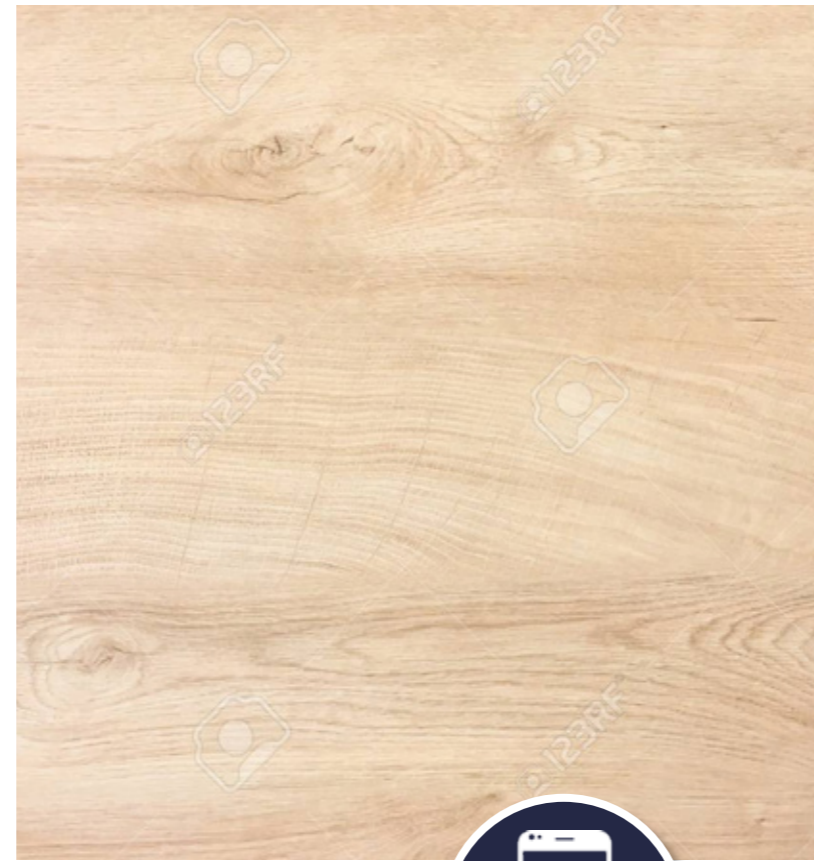
Paper – minutes up to 5 days

Metal – 5 days



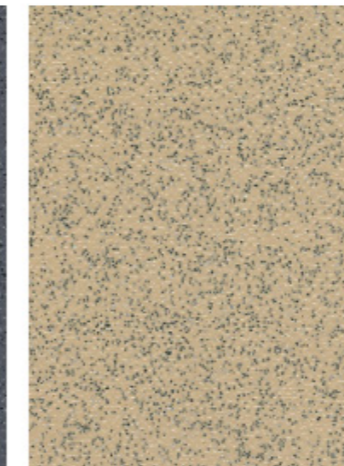
Anti-bacterial Materials & Hands Free Sanitisation

- Hygienic wall cladding e.g Biomax
- Anti-microbial upholstery
- Anti-bacterial touch screen technology
- Touchless sanitisers
- Air & surface hygiene steriliser
- Anti-bacterial surface treatment
- Anti-bacterial, safe & durable floor coverings



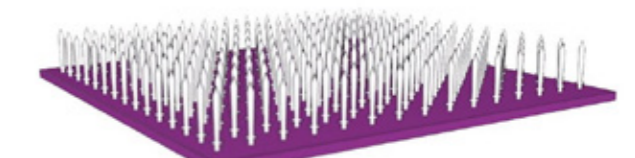
DURAGRIP STEELWORK

5733 DURAGRIP STORM BURST



5754 DURAGRIP MOONLIGHT

5758 DURAGRIP LINEN



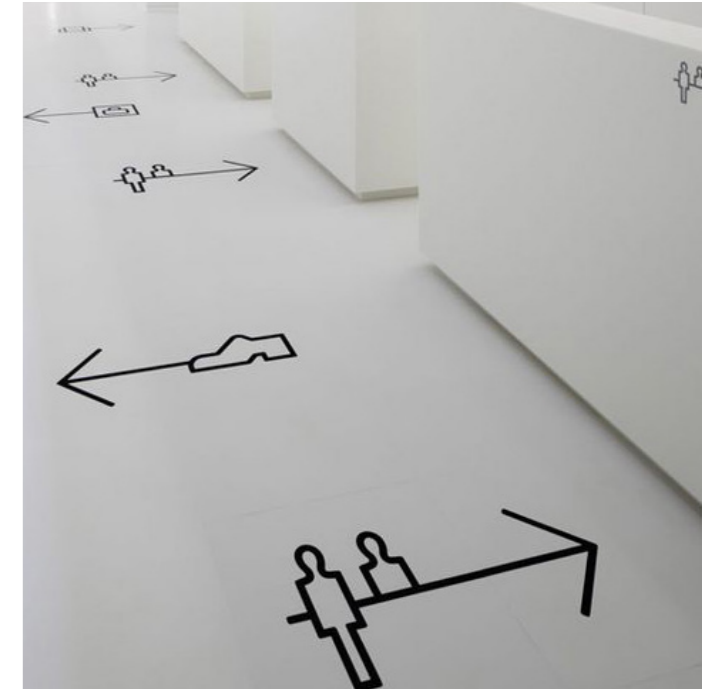
Back of House

- Maintenance of relevant equipment to ensure correct operational performance
- Zoning/re-orientation of areas
- Increase sanitisation points
- Air & surface hygiene steriliser
- Review logistics and storage
- Review flows/work stations to reduce elevated risk of cross contamination
- Review waste management processes
- Consider anti-bacterial finishes e.g Biomax wall cladding



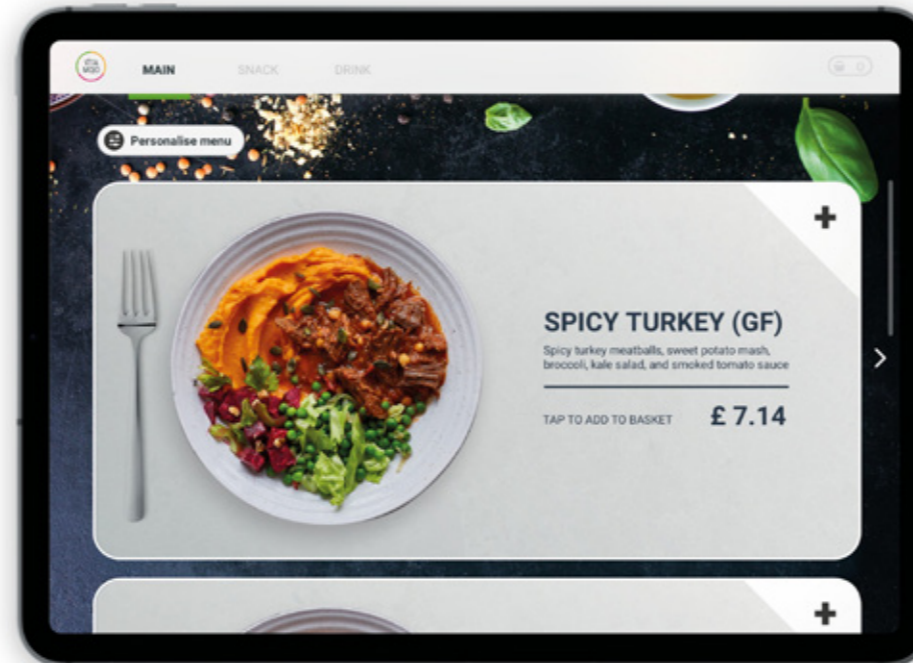
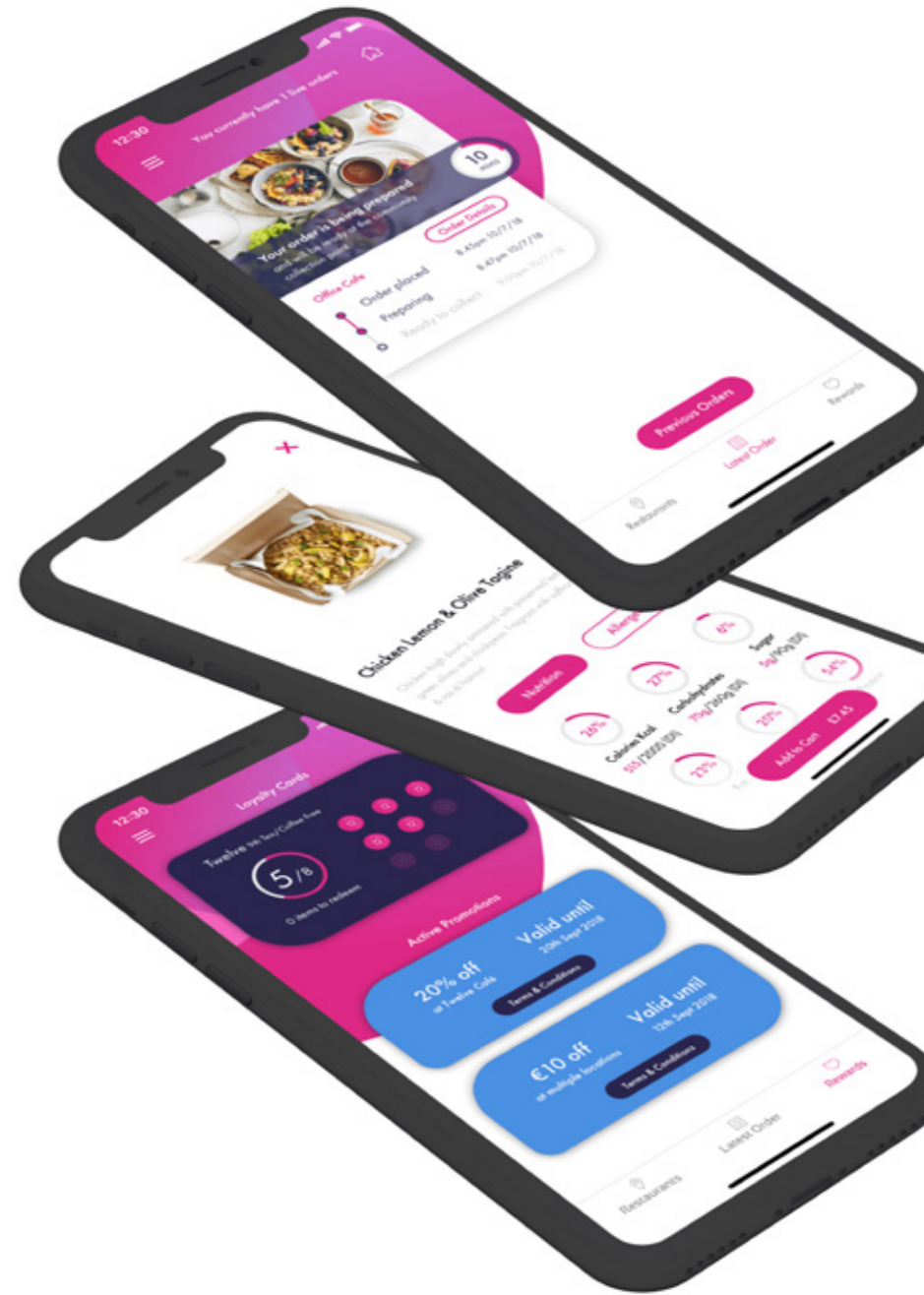
Control Flows & Promote Self-Distancing

- Sanitisation stations on entrance/exit
- Directional wall graphics
- Directional one way routes
- Stairway markers
- Floor grade vinyl markers
- Table top vinyl graphics
- Easy removeable vinyl graphics



Technology & Apps

- Online order & delivery options e.g Dynamify
- Online payment
- Contactless card payments
- Apple pay
- Digital signage



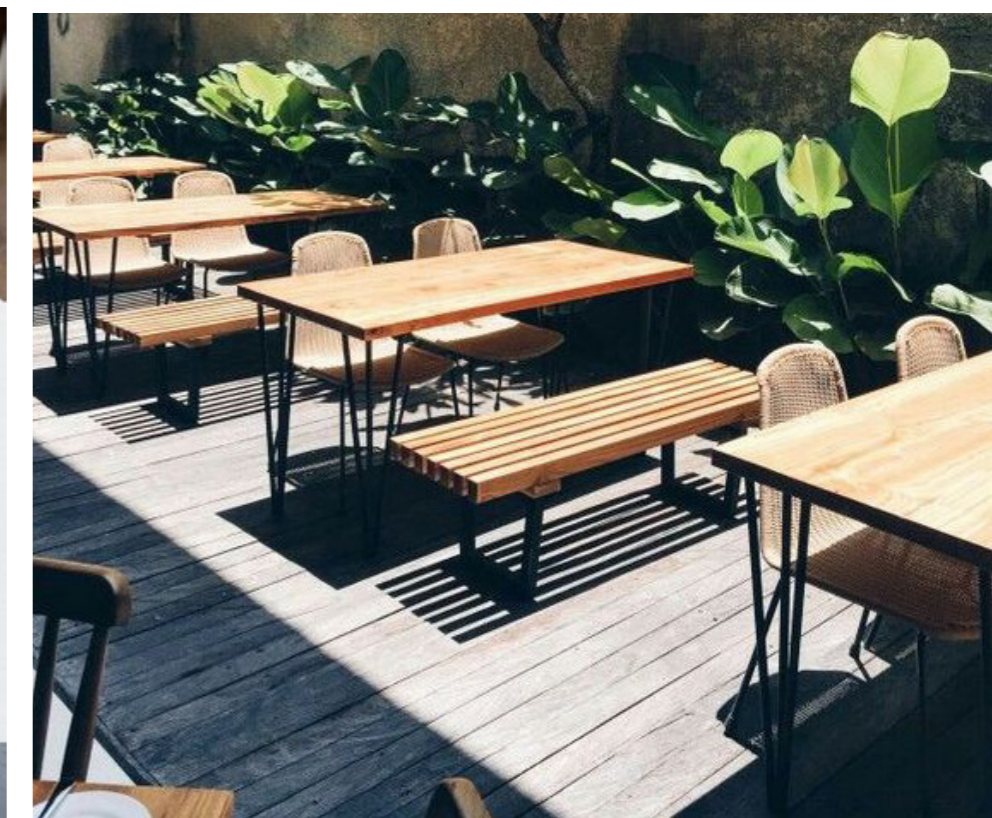
Food Serving Areas

- Protective screens to existing counters
- Protective screens to till stations
- Include manifestation on protective screens
- Control flow with directional flooring markers
- Temporary order & collection points
- Simple counter top/front signage with instructions



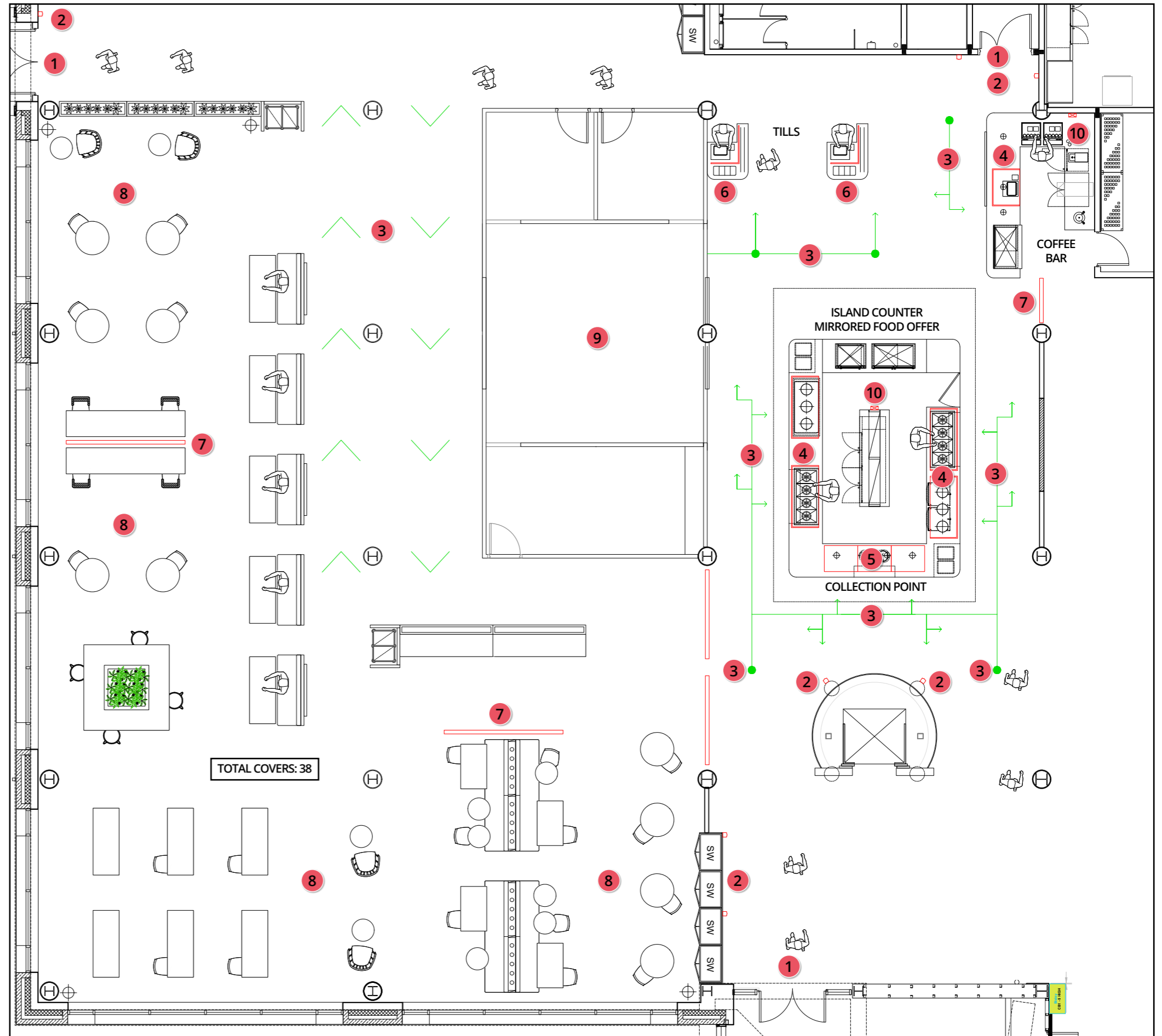
Dining Areas

- Zoning with partitions
- Vinyl graphics on table tops
- Screens fixed to table tops
- Consider additional seating areas (eg unused meeting rooms or alfresco dining)
- Consider temporary structures (eg Portakabins, Marquees)
- Reduce number of tables & chairs to manage social distancing - consider storage for these
- Increase sanitisation points



Site Solutions - Example Site

- 1 Consider entrance/egress points
- 2 Touchless sanitisers
- 3 Control flow with directional flooring markers & waiting points
- 4 Protective screens with manifestation surrounding existing food display
- 5 Pre-order collection point
- 6 Protective high screen surrounding till points
- 7 Zoning with temporary partitions
- 8 Reduce number of tables & chairs to manage social distancing - consider storage for these
- 9 Consider additional seating areas (eg unused meeting rooms or alfresco dining)
- 10 Air & surface hygiene steriliser





Designing Safe Spaces for Catering Environments



The Design House
6 Cottesbrooke Park
Heartlands
Daventry
NN11 8YL

T: 01327 314860
info@cateringdesign.co.uk
www.cateringdesign.co.uk

 Twitter @CateringDesignG
 Instagram @cateringdesigngroup

Terms & Conditions of copy right & intellectual property
All rights, title and interest in and to the information contained in, and relating to, the proposal, including without limitation, any accompanying designs and any identifiable and original ideas or concepts (collectively, the "Proposal"), shall remain the exclusive property of Catering Design Group Limited to be held in trust and confidence. The Proposal may not be used in any way (including communication to any third party) without the prior written consent of Catering Design Group Limited. No interest, license or any right respecting the Proposal is granted to you by implication or otherwise.