

Reopening checklist

If you plan to reopen on 12th of April or after this date, you need to give careful consideration to the steps required to ensure your business is safe for customers and Covid secure.



Review your Covid secure risk assessments to ensure they continue to be relevant and fit for purpose.

You can find the latest Government advice for "[Restaurants, pubs, bars and takeaway services](#)" on gov.uk. You can also consult the [HSE website](#) for further advice.



Review your operational procedures

From the 12th of April, alcohol licensed businesses such as pubs and bars can serve customers outdoors. Review your operational procedures to ensure customers can safely move around your venue, safely use the facilities, and ensure you can comply with the various requirements such as mandatory face coverings. Remember customers must be seated when ordering, eating and drinking.



Review your staff training requirements

Assess your staff training requirements prior to opening to ensure you have enough staff that are trained to the correct standards. This includes food hygiene, [alcohol sales](#) and other training to ensure you can manage your customers safely and in accordance with the regulations and guidance.



Communication with customers

Consider, where appropriate and practical, providing customers with advance notice and communication on operational and safety issues such as procedural changes, new requirements and expectations.



Staff testing

Consider introducing Covid testing for your staff. Free rapid tests are now available for all businesses for regular workplace testing.

You can [visit gov.uk to register](#) your business and order free lateral flow coronavirus tests for your staff.

Safe premises considerations

There are a number of important things to consider when reopening your premises after an extended period of closure.



Water system management and Legionella

The total or partial closure of buildings raises the need for [effective controls to maintain the safety of water systems](#).



Kitchens and food

Food Standards Agency's "[Reopening checklist for food businesses during COVID-19](#)"



Evidence of pests

Inspect your premises to check for any evidence of pests. Where necessary, contact a [pest control specialist](#) on gov.uk. You can also consult the [HSE website](#) for further advice.



Ventilation and air conditioning

Good ventilation (including air conditioning) can help reduce the risk of spreading coronavirus. [There are simple steps you can take](#) to improve ventilation while maintaining a comfortable



Fire safety systems

Recorded maintenance of fire safety systems including fire alarms, fire extinguishers, emergency lighting, etc. might not have been continued. Contact your contractor to undertake a full review of your fire safety systems if needed.