

We are delighted to welcome back our customers for the reopening of schools in September 2020

As your school caterer, please rest assured our highest priority is the safety of our customers and our employees. We are working in partnership with your school to ensure we are COVID secure.

To enable a safe return to school meals we have put in place extra measures based on government guidelines. These include:

- Completion of a COVID-19 risk assessment for every Pabulum workplace
- Creation of a kitchen health and safety reopening checklist that will be completed before we recommence food production
- Providing our staff with a full health and safety induction before they are permitted to return to work
- Excluding employees from work if they have COVID-19 symptoms or should be self-isolating
- Reinforcing our existing rules on stringent and regular hand washing
- Practising good respiratory and personal hygiene
- Supplementing our cleaning practices with enhanced cleaning and disinfection of touchpoints
- Introducing social distancing measures in the kitchen
- Providing additional personal protective equipment
- Ensuring the kitchen is made ready to reopen in September
- Providing additional health and safety signage in the kitchen
- Creation of a COVID-19 risk assessment for vulnerable employees
- Support and advice from Pabulum's Primary Authority Partner – Surrey and Buckinghamshire Trading Standards

If you have any queries then do not hesitate to contact us at info@pabulum-catering.co.uk