



School Visits - Welcoming You Back Safely

Creating a safe and enjoyable space for our visiting schools has always been an absolute priority to our pizzeria teams and with this in mind, we will be maintaining a number of the safety measures we have introduced over the past year to help keep everyone extra safe during their visit to our pizzerias.

SHOWING SYMPTOMS



We politely request that if any of your pupils are suffering from any of the symptoms related to COVID-19, that they **MUST** not participate in the School Visit. The full list of possible COVID-19 symptoms can be found [here](#).

BOOK IN ADVANCE



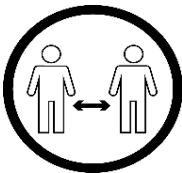
All school visits must be made in advance so that we can ensure that we cover all your requirements. Bookings can only be made online and due to limited availability School Visits are assigned on a first come first served basis.

FACE COVERINGS



We want to continue to achieve the right balance of safety and comfort in our pizzerias, so we'll be recommending that our teams continue to wear face coverings when interacting with school visits. **Please note that school children and their helpers will not be asked to wear face coverings while seated and will no longer be required to wear one while moving around our pizzerias.**

SOCIAL DISTANCING



Our pizzeria teams will continue to maintain our social distancing protocols throughout your visit and will ensure that school visits are being run with socially distancing measures in place if there is any chance, they share space with other groups or customers.

ENHANCED CLEANING & VENTILATION



Our strict cleaning regimes will all remain in place. This includes regular cleaning in each pizzeria every 2 hours, and each team member washing their hands every 20 minutes (more regularly if handling food). Hand sanitiser stations will all remain in place and available to use throughout our pizzerias. We will also continue to keep windows and doors open as much as possible to aid ventilation.

COVID COMPLIANT



We are so committed and confident of our high standards of safety that we have invited the HSE (Health and Safety Executive) to complete COVID spot checks on all our restaurants in England, Scotland and Wales.

School Visits Risk Assessment

The aim of this Risk Assessment is to:

Assess the risks to all school children visiting us during a Schools Visit taking into account their psychological and physical immaturity, inexperience and lack of awareness of existing or potential risks and to introduce control measures to eliminate or minimise the risks so far, as is reasonably practical.

Provision of Supervision

We recognise that the appropriate level of supervision is particularly important for school children because of their immaturity and unfamiliarity with the working environment.

Our policy is that for every Schools Visit, the following ratio of supervision must always be maintained:

Age of Children	Ratio between teachers or adult helpers and children
Reception (ages 4-5)	1 teacher/adult helper per every 4 children
Years 1-3 (ages 6-7)	1 teacher/adult helper per every 6 children
Years 4-6 (ages 8-11)	1 teacher/adult helper per every 10 children

Please note: Any restaurant staff present during a Schools Visit DOES NOT count for the purpose of the above table and we reserve the right to refuse to conduct a School Visit where these supervisory levels are not met.

The following also applies to EVERY School Visit:

- A qualified first aid appointed person must always be present during a School Visit
- Any disabilities, allergies or asthma conditions must be notified by the School prior to the visit
- Children are not permitted to have any hot drinks
- Children are not permitted in the kitchen area at any time
- Drinks for the children must be poured into plastic or cardboard cups, no glasses
- Children are not permitted inside walk-in fridges and freezers



Significant Findings of the Assessment with the Appropriate Control Measures

Hazard	Risk & Risk Rating	Control Measures
Pizza oven	Contact with hot surfaces resulting in burns HIGH RISK	Supervision/staff awareness to ensure children are not permitted into the Kitchen area at any time
Sharp objects such as knives, slicing equipment, etc	Contact with sharp edges resulting in cuts or grazes HIGH RISK	Supervision/staff awareness to ensure children are not permitted to handle knives or other sharp objects Ensure all knives are stored properly and are kept away from work surfaces, tables, etc when not in use
Hot water	Contact with hot water resulting in scalds or burns HIGH RISK	Set thermostat controlling hot water, prior to visit to ensure suitable temperature check this just before visit commences Supervision whilst children are washing their hands
Heavy doors leading to the toilets	Trapping fingers in heavy doors resulting in fractures, cuts, etc MEDIUM RISK	Wedge all heavy outside toilet doors open prior to visit Remove wedges once visit concludes
Hot pizzas	Contact with hot pizza given in the box resulting in burns MEDIUM RISK	All pizzas in pizza boxes must be cooled to a reasonable temperature before they are passed out to the children Instruction to children on how to hold a laden pizza box

Other Safety Information

- Pen markers use for putting names on hats will be non-toxic
- Teachers and helpers will be asked to consume hot drinks away from the children
- Children **MUST** be escorted to the toilets and supervised whilst washing hands in the presence of a teacher/adult helper
- The restaurant floors will be clean and completely dry before the children arrive
- Teachers will be advised that our pizzas should be consumed within 2 hours of cooking
- Any hazards specific to the restaurant will be communicated to both the teachers and the children at the start of the visit
- Any accidents involving children **MUST** be reported immediately to the manager on duty who will ask you to complete and Incident Log form that will be reported to our Quality & Safety Team who may investigate