



SURROUNDINGS YOU
CAN TRUST

Amazonico

10 BERKELEY SQUARE, MAYFAIR
AMAZONICO.CO.UK

Introduction



At Amazónico a high standard of cleanliness has always been a priority, however the global outbreak of COVID-19 has required us to raise our standards to an even greater level to guarantee the wellbeing of our guests, employees and wider community.

Here you will find an outline of the key protocols and measures we have put in place that ensure a secure and sterile environment at all times. We are of course monitoring government guidelines and public health advancements closely and will continue to make changes as necessary to our procedures.

If you have any questions or concerns please do not hesitate to ask a member of staff.

We are committed to keeping our Amazónico family safe, so trust you are in good hands.

Aurelien Pottier
General Manager
Amazónico London

Amazónico Key Principles



Protect

Our guests, our employees
and our wider community



Reassure

Via communication of the comprehensive
measures and procedures put in place



Reconnect

Build trust to ensure
future wellbeing

To Ensure Health, Safety And Wellbeing

For Our Guests

- To comply with NHS Test & Trace the lead guest for each party entering the restaurant must provide their contact details (first name, last name and telephone number).
- Hand sanitiser available upon arrival and throughout the restaurant.
- Face masks will be available at reception and must be worn whilst moving around the restaurant.
- Guests are kindly asked to respect social distancing guidelines at all times.
- Waiting or standing at the bar or reception areas is prohibited.



For Our Employees

- All staff will have medical grade COVID tests every month.
- Body temperature checks will be conducted at the beginning and end of every shift.
- Those exhibiting temperatures of 37.6C and above will not be permitted inside the restaurant and will only return to work upon presentation of a health certificate.
- Face masks must be worn at all times.
- Food handlers gloves and masks will be changed frequently.
- Restaurant staff must wash hands for at least 20 seconds at regular intervals.
- A safe social distance to be kept at all times between both colleagues and guests.

For Our Environment

- Hand sanitiser will be available at all times throughout the venue.
- Kitchens will be fully sanitised a minimum of every four hours.
- Our toilets will be sanitised at regular intervals.
- All common surfaces will be sanitised a minimum of every hour.
- There will be at least 1 meter between all dining tables.
- Maximum of six guests permitted at each table.
- All menus will be digital with laminated hard copies upon request.



Amazonico

FOR MORE INFORMATION ON
OUR HEALTH, SAFETY AND WELLBEING
STANDARDS, CONTACT US ON

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