



HEALTH AND SAFETY MEASURES PUT IN PLACE BY DANS LE NOIR ? TO PROTECT ITS GUESTS AND ITS TEAM

Our team's health is of utmost importance to us as a family here at Dans le Noir ? and thus for you our guests.

We, at Dans le Noir ?, are taking all necessary Health & Safety measures to ensure your protection at all times.

- **We ask that you please wear your mask in our meeting and greeting area. This is to ensure optimum care is taken by our guests arriving and departing.**
- Please allow us to take a **temperature reading** and record it with your first name only under the booking. This will ensure that we have records for our guests in case of a government or council audit.
- **Hand sanitiser** distributors will be installed in several places in the restaurant. Guests will be invited by our team to disinfect their hands or use our handwashing facilities on arrival, as well as before and after their meal.
- Our team members will wear visors to protect you: our guest, as well as our team members.
- Our teams are temperature checked each and every day at the start of their shift; and weekly fill out a wellness form in line with Government recommendations. They will be tested as soon as any symptom is shown.
- Our team works in small bubble teams (kitchen, darkroom and front of house). This ensures minimum contact with bubbles outside of our work family bubble and our teams own family bubbles.
- All our team members have been trained in our thorough and rigorously followed Covid Due Diligence Protocol. It has been created by examining each and every movement and interaction with people and contact surfaces that can be made within our restaurant and to then apply thorough cleaning measures. Some of these are after each action and others are done each and every half hour.
- This ensures that each and every step of all of our interactions: food delivery from our approved suppliers thru to using our menu, movement flow thru the building, including the dark room, bar and greeting area thru to our entire food and drinks service are all calmly and cleanly executed with the latest upgraded antiviral medical grade cleaning products. Safety and excellent service for you and our team is our primary goal.
- We sanitise ourselves and all equipment every half hour or after each guest has been served- whichever occurs first and we must wash our hands every 30 minutes.
- Similar health and safety measures have been asked to our suppliers and deliverers.
- We have installed lamps emitting type C, i.e. short wavelength, ultraviolet rays, which destroy bacteria and viruses by damaging their DNA and RNA, without the need for chemicals to clean rooms and to protect the food.
- Kitchen is equipped with single use plates, cutlery, and cups. These are compostable and have dedicated compost bins to ensure we keep our commitment to the environment. Food is stocked in a room with regular UV type C treatment after delivery.



- In continuing accordance with the UK Government guidelines, the restaurant cannot accommodate group bookings of more than 6 people.
- The entrance in the dark room will be done table by table for each reservation (no entrance with unknown other guests).
- Our guests' timings of arrival will be spread to maintain social distancing between each guest on arrival and at the till to avoid a large number of people crossing each other in our lit areas. Schedules can be revised post-booking to reduce interaction and overlap between people.
- To maintain social distancing, our guests will be asked to select their menu and communicate about dietary requirements before arriving to the restaurant.
- Separation between groups in the dark room (1m distance minimum) and by a Plexiglas.
- Disinfection of tables and chairs between each guest.
- Disinfection of points of contact, handles, lockers, toilets several times during the service.

Please ask our manager should you have any other queries about our Covid-19 measures that we have implemented for your safety at every stage of your journey with us.

NB: Until further notice and in line with the Government guidelines, access to our dark dining room will not be possible for guests with fever or with cough symptoms. Guests with those symptoms will be asked to leave the venue.

With all these measures, we believe in ensuring maximum protection for our teams and our visitors. However, we recommend vulnerable people to postpone their visit for a few months so as not to take any risk with their health.

For more than 14 years we have been sharing these unique human and sensory experiences with you thanks to our teams, our chefs as well as the kindness and competence of our guides. Experiences acclaimed in many cities around the world where we have won many awards. The whole team is prepared to welcome you in the best conditions to continue to amaze you with our experiences in pitch dark. We can't wait to see you soon!

Dans le Noir ? London Team