

Berwickshire Village halls

Coffee Mornings, Coffee Shops and Pop-up Cafes

Updated 15 September 2020

Introduction

Events involving the making and serving of tea and coffee are a common aspect of village hall life. This guidance looks at some of the particular issues that need consideration if such an event is to be held at your hall. However, you should read this in conjunction with our other guidance on Risk Assessment, Physical Distancing and Cleaning. All are available on the Bavs website page [Guidance and Information for Village Halls](#).

Are these events allowed?

So long as you comply with the official guidance; and following a proper risk assessment, it is perfectly possible to run a coffee morning or coffee shop at your hall.

However, you should be aware of and comply with the statutory guidance that applies to the hospitality sector. While a clever lawyer may be able to argue that a village hall was not a hospitality venue, any shortcomings in terms of safety may well reflect badly on the hall. As such, following the hospitality **statutory guidance** is the prudent approach.

What measures are required?

In addition to the physical distancing, cleaning and hygiene measures that arise from your COVID-19 risk assessment, you will need to consult with the organisers of such events to ensure the following:

- You must take **contact details** from those attending, including time in and time out, as required by the **Test and Protect** service. You will need also to display a poster (downloadable from the Bavs website) explaining what this involves and why you are taking people's data. This is a statutory requirement in the hospitality sector. Further details about the purpose and operation of data collection can be found in the [multi sector guidance on the collection of customer and visitor contact details](#).
- One metre **physical distancing** is allowed for hospitality when people are seated. However, you will need to provide sufficient room between tables for people to move and maintain this distance. Also, the one metre exception only applies at the

table area, so you must clearly mark the boundary between two and one metre zones. (You may decide to simply stick with two metres throughout). Where you can, take all reasonable measures to ensure spacing, including back to back and/or side to side arrangements between seated groups. If you have physical separators/screens, use these where necessary, and/or one way systems.

- **Limits to households mixing** apply to all sectors. Tables and chairs should be arranged so that people do not form (physically distanced) groups of more than two households and a maximum of 6 people (although family members under 12 years are not counted). In other words, you must not enable people from one “group” to mix with another group. This is because in for any indoors social environment, household interaction is to be kept to a minimum.
- To discourage people breaking physical distancing, **noise must be controlled**. As such, you must not play background music; and any televisions must be muted. If anyone starts to sing or shout this should be challenged.
- People must **consume food and drink while seated**. A physically distanced queue to order and collect food or drink from a hatch or table is allowed, but people must return to their table immediately they have been served. Alternatively, you can provide table service.

Face coverings

While face coverings are now mandatory in a wider range of premises, including village halls, they are not mandatory for customers when seated in a hospitality setting. As such, when seated to consume food or drink, face masks can be removed. However, they must be worn when moving about (e.g. to go to the toilet). It is now also mandatory for face coverings to be worn by servers, and anyone providing a “front of house” role.

Kitchens and food preparation areas

The application of good hygiene when preparing food and drink is nothing new; and this should be maintained. Indeed, effective and regular cleaning of food preparation and storage surfaces should continue while kitchen areas are in use. Disinfectant sprays and disposable wipes should be available for anyone preparing food and drink.

All kitchen users should practice good personal hygiene, washing their hands for at least 20 seconds with soap and water before handling food; and at regular intervals. Disposable gloves can be used, a fresh pair being required between food and non-food tasks.

All frequently touched surfaces should be cleaned before the facility is re-used by another group.

Crockery and cutlery should be cleaned with warm water, or in a dishwasher, using general purpose detergent; and dried thoroughly before being stored for re-use. As an alternative, you could ask hall users to bring their own disposable paper cups and plates.

Toilet cleanliness and hygiene

You should not assume that pre-COVID-19 cleaning measures will be sufficient. The Scottish Government's guidance is set out in [Coronavirus \(COVID-19\): opening public and customer toilets](#).

- Increase your cleaning frequency
- Use a disinfectant rather than detergent
- Pay extra attention to frequently touched areas
- Deploy and display an enhanced cleaning rota
- Reusable equipment should be replaced with disposable (i.e. replace fabric towels with paper ones)
- Cleaning materials should be available for customers to wipe down surfaces (e.g. if you have a baby change area)
- Ensure liquid soap, paper towels etc. are well-stocked; and that facilities are in working order.
- Apply physical distancing measures (one-way systems, capacity limits, physical barriers etc)
- Raise awareness of good hand hygiene by displaying posters.

Further reading

The guidance and statutory measures that apply to the hospitality sector is contained in the following document:

[Coronavirus \(COVID-19\): tourism and hospitality sector guidance](#)