

SAFE X SECURE

Deciphering how to implement new
health and hygiene guidelines

HEALTH AND HYGIENE ESSENTIALS

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There are four universal areas that apply to nearly every business relative to the protection of their employees, guests and customers.



**SOCIAL
DISTANCING**



**PERSONAL
HYGIENE**



**DISINFECTION /
SANITIZATION**



WELLNESS

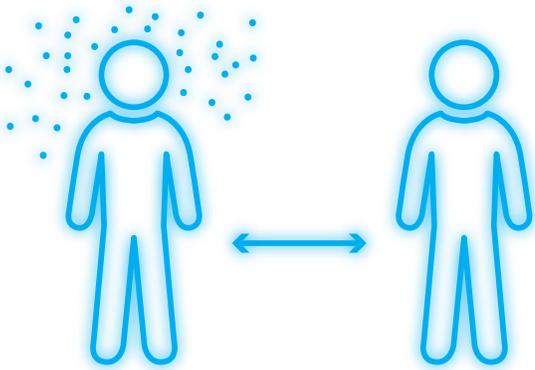
We will walk through each one of these essentials in more detail, but first, we wanted to reference supply availability.

We know that supply chains suffered major disruptions due to high demand when the pandemic started. Supply chain issues are still a major concern for many businesses.

The best way to mitigate supply issues is with these three practices:

- Know what your key essential items are and understand inventory levels
- Identify multiple manufactures of essential items
- Establish partnerships with trusted suppliers and brands

And lastly, don't delay. Prep now for manufacturer inventory replenishment of key essential items.

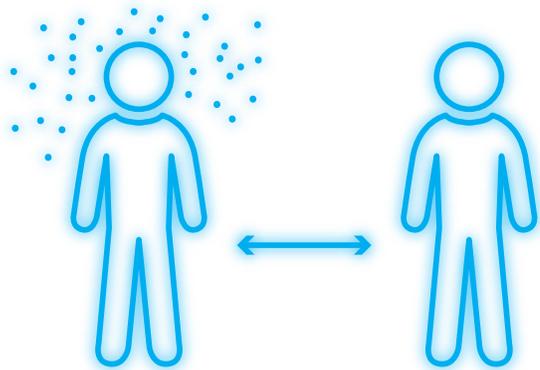


SOCIAL DISTANCING

The national guidance is on social distancing whenever possible. This means avoiding close contact with people and putting distance between yourself and other people outside of your home.

The government has set out a plan to return life to as near normal as we can, for as many people as we can, as quickly and fairly as possible in order to safeguard livelihoods, but in a way that continues to protect our communities and our NHS. This guidance explains the measures that will help you to stay alert and stay as safe as possible as we continue to respond to the challenges of coronavirus.

- Stay at least 1-2 metres from other people, where possible
- Avoid large gatherings – do not hold or attend celebrations where it is difficult to maintain social distancing.
- Wear face coverings in enclosed spaces, e.g. Public transport, shops, supermarkets etc.
- Try to limit the number of people you see.



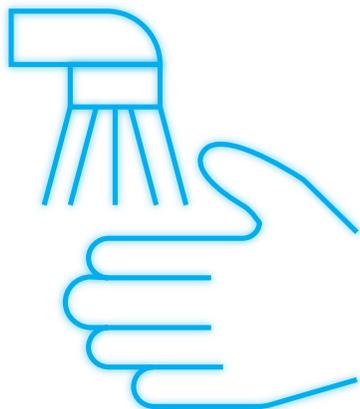
SOCIAL DISTANCING

You should only meet people you do not live with in 3 types of groups:

- You can continue to meet in any outdoor space in a group of up to 6 people from different households
- Single adult households – in other words adults who live alone or with dependent children only – can continue to form an exclusive ‘support bubble’ with one other household
- You can also meet in a group of 2 households (anyone in your support bubble counts as one household), in any location - public or private, indoors or outdoors. This does not need to be the same household each time.

Remember that some people may not present symptoms but are still infectious – the more people with whom you interact, the more chances we spread the virus

In addition to allowing for adequate space between people, you can incorporate additional safety measures such as room dividers and partitions between people. Marking the floor also helps people visualise proper distancing and can create a singular traffic flow to avoid unnecessary contact.



PERSONAL HYGIENE

The advice for everyone to help stop the spread of the virus:

- 1** Wash your hands more often than usual, for 20 seconds using soap and water or hand sanitiser, particularly after coughing, sneezing and blowing your nose, before you eat or handle food, or when you get to work or arrive home.
- 2** Cover your mouth and nose with disposable tissues when you cough or sneeze. If you do not have a tissue, sneeze into the crook of your elbow, not into your hand. Dispose of tissues into a disposable rubbish bag and immediately wash your hands with soap and water for 20 seconds or use hand sanitiser.
- 3** You must wear a face covering by law in some public places unless you have a face covering exemption because of your age, health or another condition. You are also strongly encouraged to wear a face covering in other enclosed public spaces where social distancing may be difficult and where you come into contact with people you do not normally meet. Social distancing, hand washing and covering coughs and sneezes, remain the most important measures to prevent the spread of COVID-19. Face coverings do not replace these. See the [staying safe outside your home guidance](#), and you can find guidance on [how to wear and make a cloth face covering](#).
- 4** Clean and disinfect regularly touched objects and surfaces using your regular cleaning products to reduce the risk of passing the infection on to other people.

When drying hands, you can air dry hands or use a clean or single-use disposable towel.

If soap and water are not readily available, **use a hand sanitiser that contains at least 60% alcohol**. Cover all surfaces of your hands and rub them together until they feel dry.

DISINFECTION / SANITIZATION



Cleaning and disinfection

Daily cleaning of areas where a high traffic has passed through such as corridors, can be cleaned thoroughly as normal.

All surfaces and frequently touched areas such as bathrooms, door handles, telephones, grab rails in corridors and stairwells should be cleaned and disinfected

Use disposable cloths or paper roll and disposable mop heads, to clean all hard surfaces, floors, chairs, door handles and sanitary fittings – think one site, one wipe, in one direction.

Use one of the options below:

- A combined detergent disinfectant solution at a dilution of 1,000 parts per million available chlorine (ppm av.cl.)
or
- A household detergent followed by disinfection (1000 ppm av.cl.). Follow manufacturer's instructions for dilution, application and contact times for all detergents and disinfectants
or
- If an alternative disinfectant is used within the organisation ensure that it is effective against enveloped viruses

Avoid mixing cleaning products together as this can create toxic fumes. Avoid creating splashes and spray when cleaning. Any cloths and mop heads used must be disposed of and should be put into waste bags.

DISINFECTION / SANITIZATION



Sanitising with Light

Lab tests show visible light disinfection (LVD) uses non-UV light to significantly reduce pathogens over time including Strep, Staph/MRSA, E.Coli, Salmonella and many other bacteria, mold and fungi. LVD is safe for human contact, can be used continuously and are already available in products like desk and floor lamps, under counter lighting and ceiling fixtures.

Ultraviolet C (UVC) light uses ultraviolet light to kill 99.9% of germs in the air and on surfaces. It breaks down harmful microorganisms at the cellular level and makes bacteria, viruses, molds and protozoa incapable of reproducing and infecting. UVC works quickly (10-60 minutes depending on distance), is used for rapid cleaning and is not safe for use on skin and eyes. Products using UVC are either standalone sterilization units, containers or handheld wands.



WELLNESS

General wellness guidelines include:

- Temperature checks upon arrival
- PPE (facemasks)
- Replace filtration systems
- No sharing work tools
- Single-use supplies

To prevent illness, employees and customers should have their temperature checked using contactless thermometers and anyone with a fever or other COVID-19 symptoms may not enter.

Employees and customers should be required to wear Personal Protective Equipment (PPE) like facemasks in public settings where social distancing measures are difficult to maintain.

New technology is emerging that offers stationary body temperature and facial recognition scanners to enhance health and safety measures. These more robust systems can provide integration with attendance tracking for employees or students. And the facial recognition scanners allow for easy visual detection to determine compliance with mask wearing protocols.



WELLNESS

Air filters in AC units and air purifiers may need to be changed more regularly. The longer a filter is in place, the more dirt, dust and allergens are trapped clogging the filter and decreasing their efficiency.

Encourage everyone to use their own work tools. If sharing is necessary, refer to the disinfection and sanitization rules.

Provide single-use supplies like paper towels and food service items whenever possible.

A NOTE ABOUT SUSTAINABILITY

Strategise Sustainability

When the world emerges from the crisis, Highlands predicts that consumers will have a renewed interest in protecting humanity against existential risks, and they will seek leadership from companies to help fight that battle.

Maintain Trust and Brand Consistency

According to CEO Magazine, “...sustainable business activities have the power to engage consumers, enhance operations and deliver value to an organisation’s bottom line.”

Companies that have a sustainable and value-driven positioning will resonate with a growing worldwide readiness to change social, economic and environmental processes for the better. These companies offer promise. Customer care and shared company values are a new level of customer relations. They outline a new approach in marketing communications that enables companies to make a profit by creating common good, with the support of their customers. Instead of promoting products and benefits, the company can create an ecosystem of the brand and its community. This community will not only share and promote but will live by the brand’s messages because it believes in them.



Sustainable Disposables

We mentioned single-use, disposable items a few times already. But this doesn't mean that you have to suddenly increase the amount of waste you create. There are many, planet-friendly disposable product solutions available – so you can continue protecting the environment while also keeping people healthy.

'Green' Your eCommerce Experience

Based on a Forbes magazine article published on May 4, 2020, a key finding from a recent Oxford Economics study of 1,000 supply chain executives was "Sustainability will be a growing focus for organizations across industries over the coming years as they seek to meet internal goals, satisfy consumer demand, and comply with regulations." In addition, the majority of respondents (71%) from the study say their organizations have a plan to reduce carbon emissions. Supply chain leaders (the top 12% of respondents) are even more in tune with the importance of sustainability, with 86% saying a sustainable supply chain is a competitive differentiator.



I. OFFICE & WORKSPACES

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We foresee the home and office work environments will be radically different once we return to a more normal period of social and work engagement post COVID-19. Many employees that found themselves working from home for the first time had to figure out how their workspace could be isolated from other family members as well as how they could make themselves the most productive. “Away-from-home” from an office perspective will become “at-home” for many individuals post pandemic. As reported by Global Workplace Analytics, it is estimated that 25-30% of the workforce will be working from home multiple days a week by the end of 2021.

Enhanced disinfecting of home-work surfaces and social distancing will become commonplace. For those that will be returning to their offices, they will likely find changes in their physical environment as well as new rules for group meetings, lunch and breakroom protocols, and even reduced use of elevators.

Workstation UV lighting will provide a constant source of disinfection at the desk or meeting area utilized by the employee. The illumination from the light source will produce eyestrain reduction of 51%, and offer clear, crisp illumination that is easy on the eyes.

I. OFFICE & WORKSPACES

As set out in the Social distancing for workers guidelines

the following social distancing guidelines should be maintained in the office to keep employees safe:

You must maintain social distancing in the workplace wherever possible.

Where the social distancing guidelines cannot be followed in full in relation to a particular activity, businesses should consider whether that activity can be redesigned to maintain a 2m distance or 1m with risk mitigations where 2m is not viable. Mitigating actions include:

- Further increasing the frequency of hand washing and surface cleaning. Keeping the activity time involved as short as possible.
- Using screens or barriers to separate people from each other.
- Using back-to-back or side-to-side working (rather than face-to-face) whenever possible.
- Reducing the number of people each person has contact with by using 'fixed teams or partnering' (so each person works with only a few others).

Where the social distancing guidelines cannot be followed in full, even through redesigning a particular activity, businesses should consider whether that activity needs to continue for the business to operate, and if so, take all the mitigating actions possible to reduce the risk of transmission between staff.

Social distancing applies to all parts of a business, not just the place where people spend most of their time, but also entrances and exits, break rooms, canteens and similar settings. These are often the most challenging areas to maintain social distancing and workers should be specifically reminded.

I. OFFICE & WORKSPACES

Employers should consider implementing basic infection prevention measures. As appropriate, all employers should implement good hygiene and infection control practices including the promotion of frequent and thorough hand washing by providing workers, customers and worksite visitors with a place to wash their hands. If soap and running water are not immediately available, alcohol-based hand rubs containing at least 60% alcohol should be provided.

For people who work in one place, workstations should allow them to maintain social distancing wherever possible. Workstations should be assigned to an individual and not shared. If they need to be shared they should be shared by the smallest possible number of people. If it is not possible to ensure workstations comply with social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable, is acceptable), then businesses should consider whether that activity needs to continue for the business to operate, and if so take all mitigating actions possible to reduce the risk of transmission.

- Spacing between desks and partitions should be modified to allow workers to maintain a safe distance from each other.
- Help facilitate easy room sub-division with partitions and room dividers.
- Using floor tape or paint to mark areas to help people comply with social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable, is acceptable).
- Only where it is not possible to move workstations further apart, using screens to separate people from each other. Avoid use of hot desks.
- Use remote working tools to minimise meetings, the need for mobile visual communication products to help workers collaborate will be highly sought after.
- Whiteboards and interactive whiteboards will provide for increased collaboration, learning and communication.



II. MANUFACTURING / PRODUCTION FACILITIES

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As employees enter their workplace there will be a need for temperature scanning and workstation disinfection. This can be accomplished at the workstation with desk lights that utilise UV light that continuously cleans and breaks down harmful microorganisms. Temperature scanning and facial ID equipment will allow an orderly way to check employee temperatures as well as mask compliance. These machines will be in two forms: a floor model as well as a desktop. Results can be sent instantly to a destination of choice for monitoring and compliance.

To maintain social distancing wherever possible staggering arrival and departure times will reduce crowding into and out of the workplace. Using markings and introducing a one-way flow at entry and exit points.

Provide hand sanitiser stations for staff on arrival to the workplace.

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Social distancing applies to all parts of a business, not just the place where people spend most of their time, but also entrances and exits, break rooms, canteens and similar settings – antimicrobial door handles will help in the reduction of transmission of bacteria in high traffic areas.



III. HEALTHCARE

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Those most at risk within the UK are professionals working in health and social care sectors. This is because these sectors are responsible for providing essential treatment and care for those who are confirmed to have COVID-19, are symptomatic or are highly vulnerable. They are in prolonged close contact with individuals who are symptomatic or particularly vulnerable to infection.

The UK government and devolved administrations published clear guidance on appropriate PPE for health and social care workers. This has been written and reviewed by all 4 UK public health bodies and informed by NHS infection prevention control experts. The guidance is consistent with World Health Organization (WHO) guidance for protecting health and social care workers from COVID-19.

Protect healthcare personnel

- Emphasize hand hygiene
- Install barriers to limit contact with patients at triage
- Cohort patients with COVID-19
- Limit the numbers of staff providing their care
- Prioritise respirators for aerosol generating procedures

Temperature scanning and facial ID equipment can be used for hospital employees, visitors, and patients. The results can easily be monitored in real-time allowing staff to make necessary cautions and recommendations.



IV. RESTAURANTS / FOODSERVICE

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Keeping Customers and Visitors Safe

Steps that will usually be needed:

- Calculating the maximum number of customers that can reasonably follow social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable) at the venue. Taking into account total indoor and outdoor space, specific venue characteristics such as furniture as well as likely pinch points and busy areas.
- Reconfiguring indoor and outdoor seating and tables to maintain social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable) between customers of different households or support bubbles. For example, increasing the distance between tables.
- Working with your local authority or landlord to take into account the impact of your processes, including queues, on public spaces such as high streets and public car parks.
- Working with neighbouring businesses and local authorities to provide additional parking or facilities such as bike-racks, where possible, to help customers avoid using public transport.
- Reducing the need for customers to queue, but where this is unavoidable, discouraging customers from queuing indoors and using outside spaces for queueing where available and safe. For example, using some car parks and existing outdoor services areas.
- Managing outside queues to ensure they do not cause a risk to individuals, other businesses or additional security risks, for example by introducing queuing systems, having staff direct customers and protecting queues from traffic by routing them behind permanent physical structures such as street furniture, bike racks, bollards or putting up barriers.
- Providing clear guidance on social distancing and hygiene to people on arrival, for example, signage, visual aids and before arrival, such as by phone, on the website or by email.
- Managing the entry of customers, and the number of customers at a venue, so that all indoor customers are seated with appropriate distancing, and those outdoors have appropriately spaced seating or standing room. This is to ensure that the venue, including areas of congestion does not become overcrowded. Managing entry numbers can be done, for example, through reservation systems, social distancing markings, having customers queue at a safe distance for toilets or bringing payment machines to customers, where possible.

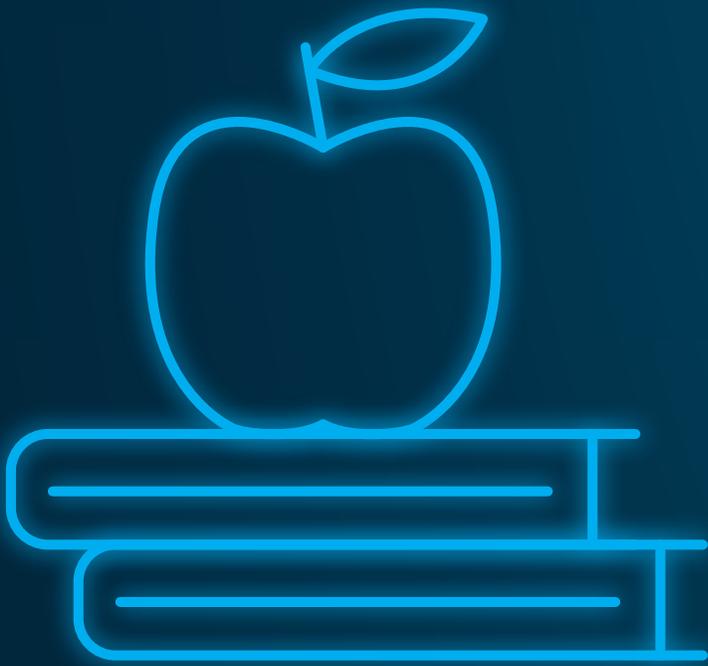
IV. RESTAURANTS / FOODSERVICE

- Making customers aware of, and encouraging compliance with, limits on gatherings. For example, on arrival or at booking. Indoor gatherings are limited to members of any 2 households (or support bubbles), while outdoor gatherings are limited to members of any 2 households (or support bubbles), or a group of at most 6 people from any number of households.
- Encouraging customers to use hand sanitiser or handwashing facilities as they enter the venue.
- Ensuring any changes to entrances, exits and queue management take into account reasonable adjustments for those who need them, including disabled customers. For example, maintaining pedestrian and parking access for disabled customers.
- Reminding customers who are accompanied by children that they are responsible for supervising them at all times and should follow social distancing guidelines.
- Keeping indoor and soft play areas closed. For guidance on opening outdoor playgrounds safely, [see guidance for managing playgrounds](#) published by the Ministry of Housing, Communities and Local Government.
- Looking at how people move through the venue and how you could adjust this to reduce congestion and contact between customers, for example, queue management or one-way flow, where possible.
- Planning for maintaining social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable) in the event of adverse weather conditions, being clear that customers cannot seek shelter indoors unless social distancing can be maintained.
- Working with neighbouring businesses and local authorities to consider how to spread the number of people arriving throughout the day for example by staggering opening hours; this will help reduce demand on public transport at key times and avoid overcrowding.
- Determining if schedules for essential services and contractor visits can be revised to reduce interaction and overlap between people, for example, carrying out services at night.

IV. RESTAURANTS / FOODSERVICE

Managing service of food and drink at a venue

- Steps that will usually be needed:
- Maintaining social distancing (2m, or 1m with risk mitigation where 2m is not viable) from customers when taking orders from customers.
- Using social distance markings to remind customers to maintain social distancing (2m, or 1m with risk mitigation where 2m is not viable) between customers of different households or [support bubbles](#).
- Minimising customer self service of food, cutlery and condiments to reduce risk of transmission. For example, providing cutlery and condiments only when food is served.
- Providing only disposable condiments or cleaning non- disposable condiment containers after each use.
- Reducing the number of surfaces touched by both staff and customers. For example, asking customers to remain at a table where possible, or to not lean on counters when collecting takeaways.
- Encouraging contactless payments where possible and adjusting location of card readers to social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable).
- Minimising contact between front of house workers and customers at points of service where appropriate. For example, using screens or tables at tills and counters to maintain social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable).
- Ensuring all outdoor areas, with particular regard to covered areas, have sufficient ventilation. For example, increasing the open sides of a covered area.



V. EDUCATION

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Schools are preparing for all pupils to return full-time from the start of the autumn term, including those in school-based nurseries.

Schools must comply with health and safety law, which requires them to assess risks and put in place proportionate control measures.

Schools should thoroughly review their health and safety risk assessments and draw up plans for the autumn term that address the risks identified using the system of controls set out below. These are an adapted form of the system of protective measures that will be familiar from the summer term. Essential measures include:

- A requirement that people who are ill stay at home
- Robust hand and respiratory hygiene
- Enhanced cleaning arrangements
- Active engagement with NHS Test and Trace
- Formal consideration of how to reduce contacts and maximise distancing between those in school wherever possible and minimise potential for contamination so far as is reasonably practicable

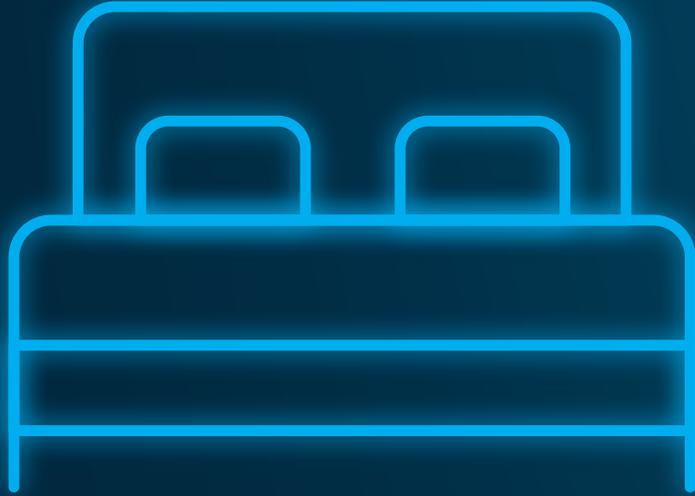
How contacts are reduced will depend on the school's circumstances and will (as much as possible) include:

- Grouping children together
- Avoiding contact between groups
- Arranging classrooms with forward facing desks
- Staff maintaining distance from pupils and other staff as much as possible

V. EDUCATION

Steps to take towards Prevention

- 1 Minimise contact with individuals who are unwell by ensuring that those who have symptoms, or who have someone in their household who does, do not attend school.
- 2 Clean hands thoroughly more often than usual.
- 3 Ensure good respiratory hygiene by promoting the “catch it, bin it, kill it” approach.
- 4 Introduce enhanced cleaning, including cleaning frequently touched surfaces often using standard products, such as detergents and bleach.
- 5 Minimise contact between individuals and maintain social distancing wherever possible.
- 6 Where necessary, wear appropriate personal protective equipment (PPE).



VI. HOTELS / LODGING

VI. HOTELS / LODGING

This guidance is to help employers, employees and the self-employed understand how to work safely when providing takeaway and food delivery services during the COVID-19 pandemic.

Cleaning and disinfection

- To comply with the general rules for food hygiene, you are required to have in place your own cleaning, disinfection and hygiene procedures as part of your Food Safety Management System (FSMS). This is essential to produce safe food and should reduce the risk of cross-contamination. This includes avoiding tainting and preventing microorganisms from spreading to food.
- You should follow guidance on [good hygiene practices in food preparation](#). This should include ensuring that objects and surfaces that are touched regularly are frequently cleaned and disinfected using your regular cleaning products.
- Any chemicals used in food establishments to [clean and disinfect food contact surfaces and equipment](#) must be approved as food safe. You are advised to follow the manufacturer's instructions for preparation and for use, paying particular attention to contact times.
- The [Safer food, better business \(SFBB\) for Caterers](#) pack ([Safe Catering](#) guide for Northern Ireland), advises food businesses to use disinfectants and sanitisers that meet BS EN standards. Because new products come onto the market and others are discontinued or change formulation, we do not hold a list of products that comply with BS EN standards.
- A [directory of disinfectants](#) is available for reference, but you should always check the label, and where necessary check with the manufacturer to ensure suitability.

VI. HOTELS / LODGING

Personal Protective Equipment (PPE)

The use of Personal Protective Equipment (PPE) in the food industry can be for the protection of workers, and where appropriate to prevent the contamination of food during production. The current situation should not change these requirements.

You should continue to ensure that the use of PPE is as set out in your Food Safety Management System (FSMS), and in line with your current Health and Safety at Work policies.

You should:

- Stress the importance of more frequent handwashing and maintaining good hygiene practices in food preparation and handling areas. Employees should wash their hands for at least 20 seconds, especially after being in a public place, blowing their nose, coughing, or sneezing.
- Ensure that objects and surfaces that are touched regularly, are frequently cleaned, and disinfected using your regular cleaning products.
- You can refer to our [Safer food, better business guidance](#) ([Safe Catering](#) in Northern Ireland) for further guidance on expected food hygiene standards.

VI. HOTELS

Hotels and other guest accommodation have a duty to reduce workplace risk to the lowest reasonably practicable level by taking preventative measures. Employers must work with any other employers or contractors sharing the workplace so that everybody's health and safety is protected. In the context of COVID-19 this means protecting the health and safety of your workers, volunteers and customers by working through these steps in order:

- 1 In every workplace, increasing the frequency of handwashing and surface cleaning.
- 2 Businesses and workplaces should make every reasonable effort to enable working from home as a first option. Where working from home is not practical, workplaces should make every reasonable effort to comply with the social distancing guidelines set out by the government.
- 3 2m or 1m with risk mitigation (where 2m is not viable) are acceptable. You should consider and set out the mitigations you will introduce in your risk assessment.
- 4 Where the social distancing guidelines cannot be followed in full, in relation to a particular activity, businesses should consider whether that activity needs to continue for the business to operate, and if so, take all the mitigating actions possible to reduce the risk of transmission between individuals.

VI. HOTELS

- 5** Further mitigating actions include:

 - Increasing the frequency of hand washing or hand sanitising and surface cleaning (including disinfection of high footfall areas or common touchpoints and toilet/restrooms).
 - Keeping the activity time of any activity where social distancing cannot be maintained as short as possible
 - Using back-to-back or side-to-side working (rather than face-to-face) whenever possible
 - Reducing the number of people each person has contact with by using 'fixed teams or partnering' (so each person works with only a few others)
 - Using fixed screens or barriers to separate people from each other.
- 6** Finally, if people must work face-to-face for a sustained period with more than a small group of fixed partners, then you will need to assess whether the activity can safely go ahead. No one should be forced to work in an unsafe work environment.
- 7** In your assessment you should have particular regard to whether the people doing the work are especially vulnerable to COVID-19.
- 8** You should also consider the security implications of any changes you intend to make to your operations and practices in response to COVID-19, as any revisions may present new or altered security risks which may need mitigations.

VI. HOTELS

Fuller considerations for hotel operators are set out by [UKHospitality](#), but particular consideration should be given to:

- 1
 Taking measures to make reception areas safer, with increased cleaning, keeping the activity time as short as possible and considering the addition of screens between guests and staff.
- 2
 Considering minimising lift usage from reception, and providing clear signage for new lift rules.
- 3
 Where offering room service, taking measures such as dropping butler's trays outside door, and encouraging tips to be added to the bill.
- 4
 Ensuring that housekeeping staff follow government handwashing guidelines, and making a checklist of all hand contact services to be cleaned when each guests vacates.
- 5
 Encouraging guests to wear masks on communal corridors.
- 6
 Checking the latest government guidance on opening of additional guest facilities (e.g. swimming pools, saunas).
- 7
 Ensuring that any bar or dining area is only opened in a way compliant with UK government guidance on the hospitality sector.

FINAL THOUGHTS

As you continue to pivot through this pandemic, interpreting health and safety guidelines for your unique business and implement them to keep your employees and patrons safe, we want to remind you of the importance of communication.

We think it will be increasingly important to communicate how your business is implementing new safety measures and how you are keeping your employees and your customers safe.

Give everyone peace of mind by letting them know how seriously you are taking safety recommendations and help them feel safe and secure.

For up to date information and guidelines
www.gov.uk/corona

ABOUT HIGHLANDS

Highlands started in 1962 as a regional rep group, based in Atlanta, GA – mainly selling office products to dealers across the southeast. Since then, we’ve evolved a lot. Today, we provide sales, marketing and eCommerce services in multiple sales channels. We work alongside our clients to secure product placement with some of the world’s largest B2B re-sellers. We also organise uniform and consistent deployment across the USA, Europe and Canada. And, by the way, we can help with end-user engagement too, securing contractual specification for your products.

Today, we work across multiple channels and categories, including office products, workplace and home furniture, business machines, cleaning supplies, breakroom products, facilities management, hospitality, MRO, FF&E and more. We only work with manufacturers who are looking for a partner to work alongside. For more information, visit thinkhighlands.com.

SOURCES

GOV.UK

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