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Adapting to Social Distancing | **Licence Trade + Hospitality**
Design Strategy for the easing of COVID-19 Restrictions

Introduction

As the UK continues to make progress in the battle against Coronavirus – the path out of the crisis currently remains elusive and difficult to navigate.

The crux of the problem is the much talked about R figure, the covid-19 rate of infection. $R=1$ means one person infects on average one other. $R=1.1$ means that ten people will infect 11. $R=3$ (which is approximately what SAGE think covid-19's natural and unsuppressed infectivity rate is) means that 1 person infects 3, those 3 infect 9, 9 infect 81, 81 infect over 6,500. It is easy to see how governments around the world have the Hobson's Choice of imposing a lockdown or face unimaginable infection rates.

The R number is at the heart of the social distancing rules causing all sectors so much angst and uncertainty. As we are all dealing with a novel virus, nobody can accurately calculate what effect the lifting of any measures will have on the R number. At time of writing the governments daily briefings hint at approximately $R=0.7$, but the margin of error is wide. If we open schools for example does this add 0.2 or 0.3 to the R?. If we don't know the current R number today there is a huge risk that if lockdown restrictions are progressively eased too quickly then a second wave of infections will start up. Governments around the world are being extremely cautious for fear of passing above the $R=1$ value and the nation is back to where it was a month ago.

Unfortunately for the Licence Trade and Hospitality sector it's not difficult to see that busy bars and restaurants act as a vector for respiratory virus transmission, and in a second blow to the sector, the government is very likely to ease restrictions on a host of other sectors and industries before it considers what is arguably a luxury compared with say going to school, opening construction sites or retail establishments.

Current government scientific advice, although to date not explicit, leans towards a longer-term social distancing policy for possibly the remainder of the summer, if not the year. The Licence Trade and Hospitality sector looks to be one of the last to open up to anything like business as usual. It is becoming clear that even when businesses are allowed to reopen, they must ensure customers and staff can maintain the current social distancing rules for the safety of everyone as a whole. It is now explicitly clear that lifting the lockdown does not mean the lifting of social distancing rules. This is already clear in recent openings of DIY stores, ongoing restrictions in supermarkets and modification to use of public transport.

In short, until anti-viral drugs or a vaccination can be rolled out worldwide, handwashing, limited social gatherings and 2m distancing rules will continue in some form until we can be 100% sure that R can always be below 1.

As of 23rd April The Scottish Government outlined a framework for the decision making process on how to gradually lift the restrictions on business and social interactions. The implications from this 27 page document are that if businesses cannot adapt and alter their working practice to comply with social distancing rules then they will remain closed until such time it is safe to open for "business as usual", which threatens to be many months away, possibly 2021 or beyond.

At time of publication, the Irish Government has published its strategic plan for easing lockdown restrictions and this broadly aligns with our thoughts on the time-scales and likely measures which may be taken in due course by the UK Government.

Key Strategies

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|  | Premises Licences - A licence with a wide scope of activities is a valuable asset. Apply for minor & major variations simultaneously | Awareness - Increased awareness of personal hygiene to protect customers and staff. |  |
|  | Reduced Occupancy - Group sizes limited and number of covers reduced, creative layout changes & screens used to mitigate losses. | Increased Cleaning - increased cleaning schedules to ensure surfaces have been properly disinfected |  |
|  | Off-Sales - Minor layout adjustments can be made to facilitate an increase in deliveries & drop in take-away service | Temperature Scans - Recommended temperature scans for Customers upon arrival. |  |
|  | Social Distancing - To be demonstrable, observed throughout the premises and enforced by staff | High Temperature - Customers with a temperature over 37.5 should be refused entry and advised to seek medical advice. |  |
|  | External Seating - Apply for areas where opportunities exist & assess weather protection, social distancing rules will apply | Hand Hygiene - Hand sanitisers provided in multiple locations across establishments for both staff and customers. |  |
|  | Increased Signage - Clear FoH & BoH signage for customers and staff with hygiene instructions for PPE. | Hand Washing - Proper and increased hand washing routines for all members of staff, customers reminded in rest-rooms |  |
|  | Communication - Making customers aware of the precautions taken to ensure safety. | PPE - Available for all staff, branded or designed appears less clinical. Mask & glove bags provided at the table for customers use. |  |
|  | Contact Tracing - Assisting with contact tracing by taking details of customers using the premises or using apps when developed. | Local Medical Care - Both customers and staff to be made aware of the location of local Hospitals |  |

Operational Procedures



So what does this mean in practical terms for publicans, restaurateurs and hoteliers across the Nation, and indeed across the globe?

Across the globe is pertinent because many operators will be aware that their business will benefit from the tourist pound, which to compound the problem will also be sadly missing as international travel remains limited at best.

At the most basic level it means modifying operational procedures, loose furniture layouts, building fabric and exploring untapped potential to maximise opportunities during the transition period, allowing Local Authorities to see that social distancing rules can be maintained and the premises can operate safely. It is not clear at this moment, but it's not beyond the realms of possibility that in order to reopen or shortly after reopening, there will be some form of LSO, EHO and/or building control inspection.

It is not the intention of this document to wax lyrical about all the possible managerial operational procedures that the licensed trade can adopt. There is a wealth of information available on provision of condiments on tables, cleaning regimes, wearing of staff and public PPE (and why not brand them at that), wireless food ordering, single use cutlery, etc. These are all practices each operator will consider in regard to their own premises and how it is best for them to adopt and implement. The purpose of this document is to highlight design opportunities, architectural and statutory alterations which could assist in broadening the revenue stream of premises which will be restricted by ongoing social distancing rules.

Traditional bars with standing area aprons clearly cannot continue the way they are set up to serve large volumes of customers in high occupancy settings. This will be an issue for customers social distancing and staff safety. Typically, in a standing bar, the apron could contain 2 people per sqm (based on an Occupancy Load Factor (OLF) of 0.5). If the 2m rule is maintained over the foreseeable future then capacity at the bar apron is cut eightfold (one person per 4msq). Where you had say 48 people standing at the bar apron, now only 6 separate individuals are allowed, and these 6 will almost certainly be within 2m of staff working behind the bar and therefore screening may be required. Other areas within the premises with an O.L.F. of 1.0 will have an occupancy reduced to a quarter based on distancing alone however creative seating and screening solutions could raise this occupancy back up.

Clearly a bar apron with individual or small groups of customers spaced at 2m from each other is not going to recreate in any way the social norm that was going to the pub. We suspect that most bar aprons will be handed over to table covers with full table service, to boost depleted occupancy elsewhere or the apron will become a check out style queuing area for service as most bar tills / serving stations are spaced over 2m apart. This will be for each operator to consider based on their model and the aesthetics. Going out to eat and drink is a socially enjoyable experience and we must create temporary environments where the customers are going to want to come back.

In restaurants and bars with seating areas the most obvious issue is the number of covers in any given area. Many restaurants are laid out with a specific size table for

Operational Procedures



2 which can be moved round to create tables for 4, 6 or more as needed by booking profiles. Passing spaces between seat backs are often less than typical door widths to maximise covers and reduce circulation space. Clearly the capacity of the restaurant will need to reduce to maintain safe distancing, either by rearranging table layouts, installing affordable creative dividers or by simply not place setting every second or third table so at least the restaurant does not look sparse. This means reduced takings over the period, so businesses will need to adapt to generate new income streams and streamline expenditure. The public will also need to adapt if they want the sector to survive and this would include dining out Sunday to Thursday during traditionally quieter trading times, perhaps encouraged with targeted offers, menus and events.

It goes without saying that every employer has a duty of care to staff and their safety has to be equally as important as the safety of patrons and guests. The usual means of serving and social interaction of serving staff may need to adapt. Traditionally restaurants pride themselves on service delivery and staff knowledge – however social distancing to protect your staff may limit contact and alternatives to delivering a quality service will need to be built into the operation to balance this and maintain a high quality experience for customers which is also equally safe for guests and staff alike. Crucially, public confidence in the modified operation is key for success.

Hours of Operation

All licensed premises will have hours of operation noted in the premises operating plan and may benefit from extended hours applications as well. Operators who wish to alter their hours to tap into a breakfast or evening market (if their existing licence does not have that flexibility) may wish to vary their licence and in some cases this may require planning action to address previously imposed restrictions on hours. This is common for cafés and deli's that were previously granted changes of use on the basis of a restricted service and hours of operation. It is not uncommon to have to submit planning applications for acoustic upgrades and adjustments to conditioned hours of operation in order to facilitate such a change, and we can assist with this process.

Reduced Occupancy



So what actions can be taken for reduced covers and reduced occupancies?

Some operators are already taking a proactive approach to managing future business. Black Sheep Restaurants based in Hong Kong invite any and all interested parties to read their own 'manifesto' on how to cope with the changed landscape of the dining experience in Hong Kong post covid-19. It can be downloaded by anyone to assist and inspire with changing your own operation.

We have as a practice already started consultation process with clients on how to adapt existing premises to a potential, staged and partial lifting of lockdown restrictions. In the same way we would produce a Pre-Construction Health & Safety Plan to discuss and agree site operations with a Main Contractor, we are now underway with producing a 'Post Coronavirus Action Plan - PCAP' for individual premises. Some measures will be easy to implement, some will not, but it is a starting point for an action plan on how to adapt during the transition period. We are in the process of reviewing premises and producing layouts showing potential operational and physical alterations which could be implemented for existing clients.

Our solutions can be broadly classified as Small/Medium/Large

S: Reviewing an existing operation and layout plan for changes in loose and flexible seating, simple screening and movement flows to retain as many covers as possible.

M: A plan review and movement analysis with a further study working to maximise activities allowed under the premises licence operating plan, for example increasing the takeaway proportion of the business, applying for canopy and awning permissions for existing outdoor seating, and suggesting limited internal alterations. Such alterations may include adjustment of fixed seating and other non-structural works which would require either no variation or only a minor licence variation to be submitted.

L: A comprehensive space study including an enhanced scope of any statutory consents including planning for new or extended licensed areas and larger works Building Warrants along with the preparation of any major licence variation drawings for submission by licensing agents.

The process itself highlights the 'no brainer' moves, the less obvious but relatively easy changes and the more difficult decisions that operators will undoubtedly need to take. We are confident that by getting all ideas down on a single annotated drawing it can be the start of a positive action plan to adjust operating procedure, introduce simple measures to increase safety and if needed, basic and minor changes to the building fabric to increase flexibility and facilitate a temporary or even permanent alteration to the way the premises operate. Typical changes we are discussing with existing clients include;

Solutions



External Seating - Apply for your Permissions & Alterations now.

With the summer fast approaching those with external seating areas will benefit from the additional covers these areas can provide, even better if they are partially or fully covered. Depending on the situation these areas may need planning permission, pavement café permits and/or consent from private landlords in the case of mall and similar developments. We have secured numerous external seating areas from private 600mm wide strips for single tables only to inverted corner openings into listed buildings providing covered balconies. A number of years ago we secured consents and developed a terrace to the rear of 38 George Street, Edinburgh for a licensed café over a nightclub. Reviewing those drawings now shows that the terrace can likely accommodate more customers than the café during the transition period.

For those applications requiring planning consent there is a statutory 8-week planning period (often longer) and having these areas licensed may require a major variation so it is best to commence with these plans now in order to hopefully secure some summer trading. Advertising banners, awnings, heaters, furniture, serving arrangements all need to be considered, detailed and presented to your Local Authority in a Planning Application and/or an Advertising Consent application.

Whilst Local Authorities need to consider individual applications on merit, local policies could move in the direction of road closures to assist with social distancing on the public footpath. On 16th April the Department for Transport published revised temporary guidance for Local Authorities in England to make it easier to advertise and process TRO's where LA's may wish to close roads to help with maintaining social distancing rules. Assuming that the Scottish Government may do something similar, this may present itself as an opportunity to claim some of that shared space for an outdoor seating area.

Within our own city the International and Fringe Festivals have been cancelled, however, some of the TTRO's and outdoor venues that would have otherwise hosted shows and events during the summer could be upheld so that space previously used for the festival could be adopted for outdoor areas for local operators. Planning permissions can be time limited and restricted to activities on a certain number of days, weeks or months per year such as the marquees that are often used for hotel gardens during Rugby events.

Solutions



Part of the public health mantra of the pandemic is to maintain hand hygiene.

Hygiene

It would not take much to install hand sanitiser stations in WC's, corridors, entrances, or even in these changed times, added to part of the individual table set ups. In some of our past projects we are looking into what it would take to set up a 'one way system' for rest-room access and general circulation where the layout allows for this.

If your premises does not make an exhibition of the cooking and plating of the food with a dedicated and carefully designed food pass, then a temporary or permanent serving station can be designed and built to suit - complete with heat lamps. The degree to which many restaurants use a service area which is open to the kitchen varies, and these can easily be designed to present dishes, maintain temperature, high standards of hygiene and limit kitchen to service staff contact. The theatre of the Front of House kitchen space is a feature of many restaurants and the chance for customers to connect may be a positive part of the dining experience.

Toilets

We have included a sample plan with this report which shows a project where a one-way toilet system could be set up in an anti-clockwise route to ensure limited social contact.

Public sanitary facilities in bars, restaurants and hotels can vary significantly and there are a number of points to consider. Firstly, the inevitably reduced occupancy capacity will generate a reduced toilet provision requirement, and the Technical Standards can assist you with this calculation. Secondly, there is a requirement for a ventilated intervening space (lobby) between a toilet and an area used for the preparation or consumption of food. Simply keeping a lobby or main toilet door open to assist people not accidentally bumping into each other may not work. Further circulation, provisions and operational considerations will highlight themselves as plans are studied and worked through. Clearly unisex cubicles with integral WHBs will be the easiest toilets to comply, however others will require an out of order or screening facility to correctly space out cubicles, WHBs and urinals.

Kitchens

Licensed premises kitchens are usually compact and set up specifically for serving the menu in the most hygienic and efficient way. When we design a kitchen layout, there is a natural pathway and system from gathering ingredients, prep, cookline, plating up, dishwash and disposal. There is also a great emphasis on the reduction of cross contamination from dirty dish returns and clean food exiting along with raw and ready to eat food prep areas. Many of our projects are therefore already designed with limited cross over opportunities and this is something we can advise on as part of any analysis or action plan.

Solutions



Re-arranging the furniture.

Nobody wants an empty sparse looking restaurant, bar or hotel lounge. Certainly, many licensed premises do not have the storage space for loose tables and chairs, we know this from the design. By only place setting the loose tables destined for use, the spare loose tables naturally act as a space buffer and conveniently a set down surface for those who will still do table service thus keeping some distance.

Loose seats which are back to back will be closer than 2m from each other, therefore if a screen or divider was introduced between them, this could create an adequate protection between guests. Clearly if there was a wall between the seats then they could be right up against said wall so there is a degree of assessing when a screen provides a suitable degree of protection. We can all see premises which are now trading that have screens of say 800mm wide between customer and service provider with cut outs for the passage of goods and or money. We would take the view that a 2m or taller screen projecting beyond the width of table and chair it is enclosing may be a suitable solution.

Fixed seating is generally provided in 2 formats; the traditional end entry booth with seats either side of a table, or the run of fixed seating with loose tables used for flexibility. The latter usually have upholstered sections at 1.5 to 2m lengths and these upholstered joints are proving to be acceptable for the insertion of thin screens which can then have a simple floor fixing and be 1800mm high. The former traditional end entry booths are nearly always back to back and affordable, well designed screens can easily be applied between them. These screens can take the form of affordable solutions such as reeded polycarbonate in a simple aluminium U-channel or even Perspex with branding. Other solutions can include laser cut metal panels bonded to clear polycarbonate, patterned or printed glass, rustic reclaimed doors depending on your theme or the trendier crittal theme which are still in vogue. The fact is that these solutions are quick, can be made or ordered to template and are mostly inexpensive.

Where in previous projects we have seen the use of bespoke designed and articulated screens to section off areas as 'overspill' or exclusive 'private dining areas' or even screening the end of banquette seating – now it may be desirable to have movable, beautifully designed and easily cleaned screens to separate tables, or smaller areas of the restaurant. The larger fixed end entry booths would generally need to be retained for couples and larger groups owing to their inflexibility to divide.

We would clarify that whilst it is not a requirement for your premises layout plan to show fixed seating, it may be the subject of a previously Granted Building Warrant and notable amendments may require a new Building Warrant. This is because significant areas of fixed seating create aisles and movement corridors that impact clear escape widths, diagonal and direct escape route distances and may reduce flexibility in the variety of seating for ambient and disabled persons.

Solutions



Other Fixed Installations

Off sales at bars are a growing trend in smaller premises who specialise in rare and boutique craft beers. Dedicated pick up points/serving points for off sales may be able to be designed into existing bar counters, or temporary service counters, perhaps near the entrance, and doubling as the welcome desk. On-line sales pick up and or contactless payment will also mitigate unnecessary contact. Writing as designers - small, mobile and stylish service desks can easily be procured and kitted out with IT and power and are not unusual as welcome desks and service stations. Similarly many restaurants have adapted to facilitate a take away option where customers can collect in a managed way. This would not normally be considered appropriate for some premium establishments where the dining experience or the quality of meal would suffer as a take away option.

Contact Materials

Copper and its alloys (brass, bronze & zinc alloy) are known and proven to have anti-bacterial and scientific papers have been written on how copper surfaces destroy Flu viruses by 99.9% over 6 hours. While nobody can say what it's effects are on covid-19 – at the very least it can look fantastic as a finish material and the anti-bacterial properties of Copper are not in dispute. A decision to fit copper handles to public pass doors that cannot be held open may be worth consideration.

Lighting and Environment

If you are lucky enough to have a lighting set up that uses track fittings with magnetic or 'clip in' fittings – the lighting and intimacy of a more sparsely populated restaurant or bar can be maintained by simply moving fittings around to suit your new layout. We have used flexible lighting layouts and specifications before where the mood and scene setting changes with the time of day. Adaptable lighting can and will maintain the intimacy and energy of the space and will be critical to the atmosphere of a reduced capacity bar or restaurant where the ambience needs to be maintained as part of a social dining customer experience.

Mechanical Ventilation & Air Conditioning

There are unanswered questions on the role of mechanical ventilation and air conditioning as a vector for airborne contagens, as indeed further studies are required on the natural circulation of Covid-19 in open and enclosed spaces. We can only speculate on how air circulation affects the transmission of the virus, however we can be reasonably sure that the volume of air outdoors is simply so much greater and therefore provides less risk.

Generally in the past when we have put together an outline MVAC proposal for a premises we design it is around the basic principle of a direction of air flow and positively pressured areas pushing air to extraction points. Given that occupancies will be greatly reduced in premises it may be possible to lower the duty of the MVAC system to reduce the rate of air circulation, and instead rely more on natural ventilation through windows. Simple extract and supply ducted systems or wall mounted fans will not recirculate and mix stale air in the same way as an AC cassette however supply air grilles can still cause significant air movement within a premises and opportunities to lower fan speed should be considered.

Public Confidence



Safety comes first

It is an inevitable consequence that premises will be operating at lower occupancies, with lower profits, no profits or a lower rate of losses being incurred during transition. There is no guarantee at time of writing that the JRS will be extended beyond June and it may be the case that a reduced operation can be supplemented with a broader range of services, operational flexibility and hopefully further industry wide financial assistance until full relaxation of all restrictions. There is a growing realisation that the last of the business sectors to be released from lockdown restrictions will need further Government assistance.

Of course, there are a wide range of other possibilities in using spaces and generating interaction which may or may not generate secondary revenue. Allowing people to work remotely while enjoying a coffee may be acceptable and by offering a snack/coffee menu and USB charging points, it's one more attraction for customers. Power socket faceplates can be changed over to incorporate dedicated USB charging without the need for plugs and chargers. A recent article in The New York Times interviewed the owner of a restaurant who was musing with the idea of running online cook school live from the kitchen. There are certainly live cocktail making classes and virtual tastings going on right now – and you can be sure that while this is not a direct revenue generator, it's well established that exposure may lead to bums on seats in the future.

One emerging issue that is being talked about more and more is instilling public confidence in the hospitality sector. It is one thing to say that measures are in place to prevent or reduce infections and transmission of coronavirus, it's another thing to instil confidence in your customers enough to feel comfortable and relaxed enough to enjoy their time in your premises and return regularly. It is therefore worth considering further measures which go above and beyond what can be considered minimum advice. Contact tracing will become a critical measure in the next stage of virus management, and it's perhaps worth considering taking contact details for every customer as a way to assist this process. Many other countries are using hand-held thermometers to test customers and guests on entry to premises.

These options may go beyond what operators consider reasonable and brings with it staff training, friction if guests are refused service and the expense of procuring and operating them, but the other side of the coin is that guests who are in your premises can be more confident that other guest do not currently have a fever – one of the main unseen symptoms of covid-19. There have been recent rumours in the media that reopening public transport to non-essential sections of the public will require temperature checks, so it may become part of the broader scheme to control covid-19 in the UK in the future.

Example COVID-19 Strategy Plan

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- 1 All public entering will arrive at this temporary meet & greet point where elective contact tracing and temperature checks can be carried out
- 2 Existing mid height table fixed to floor at stage edge so chairs can be used one side and stools on the other side
- 3 Existing fixed high tables to have screens fixed between and additional table added at bar end which seals up secondary bar access point
- 4 Central table cluster formed from high tables with mid height ones between which provide a good food set down surface to limit social contact. These clusters limit the need for screens

- 5 End on table to bar example which would require screening at the counter
- 6 Side on table to bar example which maintains a 2m distance and would not require screening.
- 7 Accessible counter used as a dirty dish set down area to limit staff crossing over this area when busy
- 8 Bar BoH facilities have 2 access points per room to allow for clockwise or anti-clockwise staff movement
- 9 Existing A WC removed from service as it's use could result in continuous breaches of the 2m rule
- 10 Existing doors kept in the open position to allow direct views into the communal WC areas so users can access if there is room for them to go in. As the female WCs are all cubicles this still provides privacy

- 11 Existing M WC to be removed from service as the 4 urinals near the 2 WHBs which not be possible to use safely. WC to be used as a single F cubicle
- 12 Existing F WC facilities to be reduced in-line with occupancy reduction and to reduce the chances of people crossing paths at the WHBs
- 13 Existing PODs previously for the hostel to be used as the temp M WCs which reduces queuing in the main toilet corridor
- 14 Existing A WC previously used for the hostel to be used as a temp A WC for the bar customers to reduce queuing and the likelihood of breaches of the 2m rule on the main toilet corridor
- 15 Customers leaving the ground floor toilet circuit will need to give way at some point in time to hostel guests exiting from the first floor limited accommodation when this is safe to come back into partial use.

- Denotes clear decorative branded signage informing customers that there are dedicated entry and exits where 2 or more access doors exist
- Denotes a wall mounted hand pumped sanitiser unit located at a key risk location
- Denotes an infra red thermometer station
- Denotes a floor applied 'Keep 2m sign' for areas with a potential for queuing
- Denotes decorative branded signage informing customers that this facility is out of use
- Denotes decorative branded signage informing customers that there is a one way clockwise or anti-clockwise route in place to reduce the occurrence of 2m rule breaches

- Denotes clear decorative branded signage informing customers that they should give way to customers coming from the side by 2m
- Denotes staff cleaning station for cover change overs
- Denotes an area of accommodation out of use in this case to facilitate the one way toilet system and because it's use (hostel) is speculated to be one of later relaxation
- Denotes accommodation brought into the bar use in this case to facilitate toilet provisions
- Denotes a beautifully designed screen



This example plan is for a ground floor public bar with a strong emphasis on food, the premises also has an 18 room, 144 bed hostel. We have shown how the F&B offer could be brought into operation first assuming there will be a phasing of opening based on risk profile. We have used all existing loose furniture in the layout and managed to retain 58-60% (depending on booth occupancy of 4-6) of the existing covers. This is a sports themed rock bar with TV screens behind the bar which lends itself to the bar table arrangement.

Appendix

JA Leask Architects Ltd is Scotland's leading specialist licence trade Architectural Practice who can facilitate all ranges of design, technical design, project management, cost control, statutory consents, principle designer roles, brewing and distilling work.

This body of writing is educated and logical speculation at the moment as policy making bodies remain reluctant and/or simply unable to give detailed sector by sector guidance on how individual businesses can navigate the post covid-19 world. We have tried as best possible to put together our experience and specialist knowledge into a clear and concise thought provoking article by applying logic and reasonable assumptions. It is based on our own understanding of outline government advice and observation of the progress of covid-19 in other countries and analysis of other media editorials and conversations. We will adapt and refine our advice to clients and industry partners as the official government advice is refined and published. Our aim is to make sure the discussion is as advanced as possible in order to help the industry prepare and adapt for future success.

The Black Sheep Restaurants Covid-19 Handbook can be downloaded here:
<https://blacksheeprestaurants.com/>

The Scottish Government Decision Making Framework Guide can be downloaded here:
<https://www.gov.scot/binaries/content/documents/govscot/publications/strategy-plan/2020/04/coronavirus-covid-19-framework-decision-making/documents/coronavirus-covid-19-framework-decision-making/govscot%3Adocument/coronavirus-covid-19-framework-decision-making.pdf>

UK Government Press Release on take away licensing can be viewed here:
<https://www.gov.uk/government/news/government-to-grant-permission-for-pubs-and-restaurants-to-operate-as-takeaways-as-part-of-coronavirus-response>

Notes & Revisions

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