B Guide Reopening Checklists

This guide is interactive!

Find more on www.bii.org

Starting Now... Checklist

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Check Government funding on our "Financial Support page" to ensure that you have applied for everything you are entitled to.

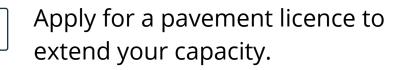
> <u>Click here to visit our</u> <u>Financial Support page</u>

<u>Click here to read the</u> <u>Government protocols</u>

Check all of your contracts with suppliers, negotiate wherever possible and make a list of things you need to reopen (utilities and insurance for example).

> <u>Visit our directory of</u> <u>Trusted Partners here</u>

Test your equipment and ensure everything is working, book in maintenance wherever needed.



<u>Click here to learn more &</u> <u>apply via GOV.UK</u>

Start to think about the days and times you are going to open, if you are opening outside from Step 2 (no earlier than 12th April).

<u>Read our guide on each</u> <u>Step to Reopening here</u>

Register for free training through CPL and the Licensed Trade Charity, available for you & your team.

> <u>Sign up for the free</u> <u>training here</u>



Check Government protocols using the BII's interactive guides.

<u>Our Support Guides are</u> <u>available here</u>



Contact staff to discuss their return from furlough:

• Our HR Helpline is always available to help with any queries.

<u>Find our Helplines number</u> <u>here</u>

Your BII Team can remind you of your membership number:

<u>Contact us on 01276 684</u>

Ensure all staff contracts are in place:

Access the Bll Staff Contract Builder here

Order all cleaning and sanitising products that you will need, e.g. PPE:

<u>Find our "Cleaning &</u> <u>Healthcare" suppliers here</u>

Deep clean your front and back bar, take everything off shelves & check glassware.

Look at your P&L & financial model for the first 8 weeks of trading.

<u>Learn from our Industry</u> <u>Expert Accountants</u>



Plan your reopening hours for Step 3 of the Roadmap to Reopening.

Destruction of draught beer - follow BBPA protocols & speak to your supplier.

Find the Draught Beer Destruction protocols here

Three weeks to reopening...



Deep clean any outdoor kitchen/bar areas.

Deep clean cellar and beer lines, checking any dates on stock.

<u>Find our Cellar & Bar</u> <u>checklist here</u>



Check stock levels and start to place orders (for delivery the week before reopening).

> <u>Learn more about our</u> <u>Partners IDC here</u>

Review your GPs and pricing, update your bar tariff.

Find our Business Calculators & Tools here Plan exactly how you will service the outdoor area in terms of ordering & payment.

<u>Learn more about our</u> <u>Technology Partners here</u>

Start to plan your staff rotas for the first weeks of reopening.

Find out more on Roslyns' <u>toolkit</u>

Keep up to date on any changes to legislation via INNfocus (our weekly e-newsletter) and the BII website.

View our website here

Check all authority guidelines on reopening (e.g. the Food Standards Agency).

<u>Visit our "Reopening your</u> <u>Business" page here</u>

Two weeks to reopening...



Complete any online or in-house training with staff after their return from furlough.

View the free CPL X LTC courses here

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Advise staff on rotas and individual return dates.



Test till systems and ensure everything is working correctly.



Check stock levels of extras like toilet rolls and cleaning materials.



Check outdoor areas, hanging baskets, seating, tidy flower beds, clear leaves etc. Fill out your FREE **BII** & **Shield Safety Group** Reopening Risk Assessment.

> <u>Download your risk</u> <u>assessment here</u>

<u>Find out more about Shield</u> <u>Safety Group here</u>

Your social media countdown begins!

<u>View your BII Social Media</u> <u>guide for more info</u>

Download your NHS Covid-19 QR code and display at all customer entrances to your venue.

> <u>Download your QR code</u> <u>here</u>

Download our friendly printable posters here

One week to reopening...



Internal deep clean of all areas, including back of house & beer lines.



Print Bll Test & Trace sheets for staff and customers if needed.

View our Data Collection page here

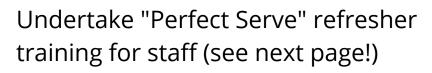
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Complete any face-to-face training sessions so staff are clear on Government protocols.

> <u>Read through our FAQs</u> <u>here</u>



Check all internal and external signage is up to date (like your **BII window sticker**!)



Renovate your glassware & ensure any new equipment has been cleaned before use.

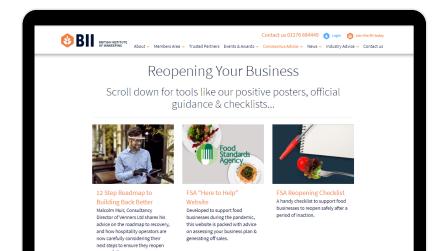
Plan a 7 day countdown on your social media channels.

View our Social Media guide for more info

Look at your pub through a "customers eye view":

- Website/Google listing
- Is it clear upon entry they need to wait to be seated?
- Will they know to wear a mask while moving through the venue?
- Is hand sanitiser visible?
- Is it clear where outdoor seating is?

Further Rending





<u>Visit our "Reopening your</u> <u>Business" page here</u> <u>Diageo training on the</u> <u>"Perfect Serve"</u>

<u>View CPL's list of courses</u> (many are free) here

<u>Sign up for the LTC's free</u> <u>Mental Health training</u>



Your BII Team are on hand to help!



Your Bll Team - 01276 684449 Bll Helplines - 0330 058 3878 Email us: membership@bii.org

WWW.BII.ORG

Keep up to date with the latest news:



<u>@BritishInstitute</u> <u>ofInnkeeping</u>

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£1,334	£2,000	£3,000	Click here to access	<u>Via Local Council - Click</u> here to apply		
£4,000	£6,000	£9,000	Click here to access	<u>Via Local Council - Click</u> here to apply		
£1,000	£1,000	£1,000	Click here to access	<u>Via Local Council - Click</u> here to apply		
Discretionary - dependant on Local Council	Discretionary - dependant on Local Council	Discretionary - dependant on Local Council	Click here to access	<u>Via Local Council – Click</u> here to apply		
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