



Beyond Corona: Operating Safely around Covid-19

From the Operating Safely working group

Lead by Lee Browning, Managing Director, The Boardroom

INTRODUCTION

This is the first email from the ABC with regard to what safe operations will look like once climbing walls are able to reopen. The ABC is looking at, and working with other, organisations internationally and in the UK and this is changing daily. Recommendations on good practice are a little way off as everyone in the UK will need to abide by government recommendations that haven't been released yet.

We expect a lot of what climbing walls do to fall under guidance that will come out from other bigger sectors, for example:

- The gym industry will certainly have direct guidelines from the government
 - Any food offering that a climbing wall provides will come under government guidelines
 - Reception and climbing wall shops will be similar to, if not the same as retail or the hospitality industry
-

WHAT CAN YOU DO NOW?

Think about your employees. This is a major area that climbing walls can consider currently. Whatever situation we are reopening into, we, as employers, have to keep our staff safe. This is not going to change. So, areas to consider:

- Do you have enough disinfectant and cleaning supplies?
 - Do you have enough hand gel?
 - Consider PVC screens to keep staff safe
 - Plan staff rotas so that if one person has symptoms the whole staff team don't have to isolate
 - Are your cleaners still working and do they have the right equipment/supplies for when you do open?
 - Can you increase your cleaning if required?
 - Can staff keep a distance from each other/customers?
-

SOCIAL DISTANCING

There is healthy concern about what minimum customer numbers climbing walls could open with.

There is a possibility that restrictions on gyms will be based around the sqft of the building for example 100sqft per person. So, a 10,000sqft building would be a 100 people at any one time. So while we don't know what this will look like yet, climbing walls can work out what their baseline is and answer questions like: What is our breakeven point? What capacities could we open at?

The ABC will release more information around this, when there is more clarity.

Plan ahead:

Calculate your breakeven point is and how you would manage this so you are ready to react once there is more clarity. Things to look at in your spread sheet:

- What your opening hours would be
- Staffing levels
- Food business income
- Groups income
- Best case/worst case scenario

OPERATIONS

There will be more to come in this area from the ABC. Such as: Do we need to close showers? Do we need single serve ketchup? Do we need to close water fountains?

Until we are closer to opening, and clear government advice for the food/gym/retail etc industries has been released, guessing at these factors is not going to help the industry.

ANY QUESTIONS?

Please contact Lee Browning: lee@theboardroomclimbing.com