We've made some changes around the bar to help you relax and enjoy your dining experience with us.

Our post COVID-19 hygiene practices are outlined below but if you have any further questions please feel free to come and ask us. Your health and safety are our number one priority.

**HYGIENE PRACTICES**
Bar Uma’s hygiene, health and safety measures are designed to address a broad spectrum of viruses including COVID-19 and are guided by the high standards of the West Australian Department of Health and recommendations of the World Health Organisation. We adhere to the internationally benchmarked HACCP certifications relating to food safety and all staff have completed the COVID-19 specific hygiene training accredited by the Australian Hotels Association WA and as mandated by the Government of Western Australia.

**CLEANING PRACTICES**
Outside of the bar, all public areas, including lifts and bathrooms, are cleaned hourly with alcohol based cleaning products. Surfaces, including tables, chairs, door handles, lift buttons, ATMs and card terminals are routinely wiped down after use.

**CLEAN HAND STATIONS**
When entering and exiting the bar we’d appreciate it if you could use the hand sanitiser located at the entrance.

**MENUS AND CONDIMENTS**
Our menus have been replaced with the board located at the entrance and if you'd like any condiments, please ask and we'll be happy to bring them to your table.

**TABLE SPACING**
Tables have spaced in order to provide the required 2 square metres of floor space per patron in the dining area.