



**Nestling quietly in the famous Cotswold hills, surrounded by some of Gloucestershire's most delightful countryside is The Painswick, a member of the luxury Calcot Hotel collection.**

The landmark Palladian property has been renovated to create 16 luxurious bedrooms and suites, treatment rooms and a restaurant. As other members of Calcot Hotels, including Calcot Manor Hotel & Spa, Barnsley House Hotel, the Lord Crewe Arms and the Village Inn were already Safeguard Members, it was a logical step for The Painswick to follow.

This meant that the team were able to focus on renovating the hotel without having to worry about the health and safety and food safety areas of the business.

Prior to opening, Envesca worked with the team to create a Food Safety and Health and Safety Management System. Vital risk assessments were also carried out including fire, legionella and COSHH.

Obviously, a new hotel brings with it a new team, one that requires training. Envesca have provided food safety and health and safety induction training to all staff members together with fire safety training.

*"Before we opened, we wanted to ensure that everyone had a clear understanding of their legal duties and responsibilities under Health and Safety, Food Safety and Fire Safety regulations.*

*Our guests are our number one priority and it was important that the whole team were confident and fluent with health and safety matters right from the beginning."*  
Luke Millikin, General Manager.

“ *Our standard operating procedures are more thorough and robust as a result of the guidance and training we received and continue to receive from Envesca.* ”