

Understanding and improving ventilation in hospitality venues

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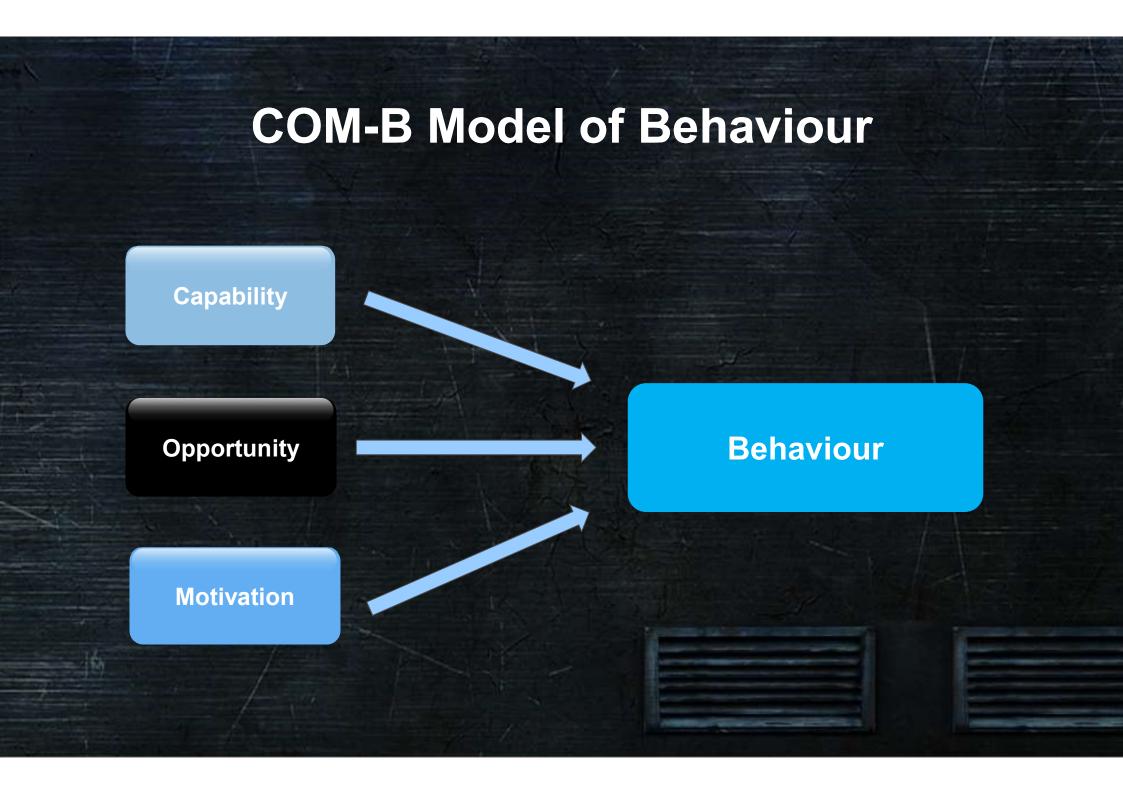
Understanding ventilation in hospitality venues

CO₂ monitoring and survey

- CO2 monitors installed in hospitality venues.
- Monitors left in place for 1-2 weeks, ensuring they cover a busy period.
- Venue size measured and existing ventilation systems/practices assessed.

Behaviour research

- Interviews with managers/ venue owners.
- Information gathered on knowledge, views and behaviours regarding ventilation.
- Collected information used to identify the key barriers and facilitators to effective ventilation.



Capability: A basic understanding of ventilation

Having an exchange of air really reduces the risk of picking [COVID] up. I think I only understand on a very basic level because of how much we've been encouraged to be outside. I don't particularly understand the science behind it

I can hear [the fans] doing something and I can see sort of bits moving in front of them, so I know they are pulling out air

Opportunity: Limited opportunities to improve ventilation

So what I found, particularly with the government guidelines was all the talk about yes, ventilation is really important et cetera... but apart from saying open doors or windows, there wasn't a vast amount of guidance that I could find

This is not my building, at the end of the day the structural work is down to the landlord

Motivation: Effective ventilation is not a top priority

Every time we opened a door a customer would get up and close it. If they're cold they will close the door, and they will complain if they're cold. They won't put a coat on. They're in an indoor venue.

Noise complaints put our license at risk... so definitely, ventilation's not really high on the agenda

Co-designing an intervention to improve ventilation in hospitality venues

Workshops with people from hospitality

Explored barriers
and facilitators to
ventilation in
hospitality
venues from
perspective of
owners,
managers and
staff

Workshops with EHOs

Hospitality
business
owners/manager
/employees to
identify priorities
and solutions for
improving
ventilation in
hospitality
venues

Online follow-up questionnaire

Public health stakeholders to identify solutions for improving ventilation based on priorities of people working in hospitality Develop Intervention prototype

Hospitality
business
owners/
managers/
employees to
evaluate ideas
and solutions
generated from
the workshops

Appraise Intervention prototype

We will develop an intervention prototype that can be tested to see if it improves ventilation in hospitality venues

Which do you think are the most important barriers to address?



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Which do you think is the most important barrier to address?

- 1. Lack of knowledge about how to ventilate the venue
- 2. Concerns about thermal comfort of the venue
- 3. Concerns about maintaining the right atmosphere in the venue
- 4. Unable to install/upgrade ventilation due to lack of money
- 5. Unable to install/upgrade ventilation due to lack of control over the building (e.g. lease constraints, listed buildings)
- 6. Cost of heating
- 7. Customers do not think ventilation is important
- 8. Managers/staff do not think ventilation is important
- 9. Noise pollution and/or noise complaints
- 10. Security concerns

BARRIERS & SOLUTIONS

Which barrier(s) from the list does this solution address

The Solution

What is your solution? What would it do?

Resources/Materials

What would we need to make this happen? (e.g. change of policy, new guidance)

The who/where/how

Who would deliver it? How would it be delivered?

PROS & CONS

	What are the PROS of this solution?	
/hat's go	ood about it? Why do you think it will address the iss	ue?
V	What are the CONS of this solution? What's not good about it? What could go wrong?	

