



## Covid 19 Risk Assessment

Back of house and Managing staff - The following assessment looks at the importance of staff knowing what to do, how to work and what is expected of them. It will also look at the Back of house areas and suggest the best ways to manage this area.

### PEOPLE EXPOSED

- Colleagues
- Visitors/Guest
- Contractors
- Members of the public

### HAZARDS

- Spreading COVID- 19 amongst staff If controls are not in place then the virus will spread easily amongst all staff members while at work and then spreading the virus in to their homes
- Spreading the COVID -19 virus amongst the wider public community Without any controls in place the virus will potentially spread within the community at a quicker rate
- Spreading COVID-19 through poor contractor control Even though this risk assessment looks at the BOH and staff, contractors will enter these areas and therefore if no controls in place the risk of the virus spreading to other parts of the country increase

### CONTROL MEASURES

- New COVID-19 training
- Enhanced personal hygiene and enhanced cleaning. All staff will be reminded and instructed on the importance of hand washing in dealing with this virus.

- Staff are expected to wash their hands on entrance to the site, and in between a task (as a guide hands need to be washed or sanitised every 15 minutes while at work) Cleaning of hard surfaces and all touch points will be enhanced and should be cleaned around the site every 30 minutes.
- There will be handwashing facilities for staff, wall mounted automatic hand sanitiser and staff will also be provided with their own mini sanitiser which they can attach to their apron
- Where social distance cannot be achieved for a specific reason (There will be times where social distance will be difficult for a few seconds) The risk of the virus spreading is through face to face continuous contact within 2m for 15 minutes. So staff will be advised If you have to pass someone in the kitchen/bar, pass back to back or side to side not face to face. Simple controls will minimise the risk
- Contractors will still be visiting site but they must maintain good personal hygiene and social distancing. Repairs will try to be done out of hours but if social distancing cannot be maintained while the work is going on then the area will need to be closed off.
- Kitchen staff will wear facemasks when communicating with servers due to social distancing being difficult when collecting food.
- All staff will be issued with their own equipment such as pen, pads, tea towels.
- Uniforms should be cleaned before every shift and staff encouraged to change in to their uniform on site and then remove it before leaving site, they will be asked to wash it after every shift.