



## Covid 19 Risk Assessment

### Service style

The following assessment must be used while COVID-19 measures are in place set by the government. This shows the process of how we serve and deal with customers to ensure the pub being open does not risk the increase of COVID-19 spreading within the community, as much as is reasonably practicable

### 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
- Increased Violence and aggression as new rules are in place not every member of the public will like the new rules and this may increase the risk of violence and aggression towards the operator and their team

### CONTROL MEASURES

- Use of disposable cloths by using disposable cloths as per the FSMS this will limit the risk of the virus being contained and spread
- Customers need to wait to be seated so we can control the numbers within the site at any one time and clearly explain the options available to the customer.

- Once seated it is explained to the group how to order food and drinks. If they chose to use the bar then it is explained that only one person goes to the bar and order for the group and they stand in the area by the pay point.
  - Food & drink will be delivered to the table to stop trips to the bar.
- Hand washing In between every food serve staff will wash their hands before serving another group
- When serving a group staff may ask a member of the party to move away from the table to maintain that distance and separation
- All cutlery will be served by the staff within pre sanitised condiments boxes. These boxes will be sanitized after every use along with everything within in the box. Condiment sachets will also be available on request.
- Sanitation of tables In between each group the table will be completely cleared and sanitised down with approved chemicals
- To limit customer movement all plates and glasses will be cleared by staff. Customers will be discouraged from bringing empty glasses back to the bar
- The member of staff whom is sitting people down and controlling the numbers, needs to be well trained and confident in the role. The communication skills are key so this is probably going to be the operator or someone in a Manager / Supervisory role