



Covid 19 Risk Assessment

Managing the risk when the sites are open and trading (Main risk assessment) The following assessment looks at how we will manage the risk of COVID-19.

PEOPLE EXPOSED

- Colleagues
- Contractors
- Visitors / Guests
- Members of the Public

HAZARDS

- Spreading COVID-19 amongst staff by having no additional controls in place then the risks of someone bringing in the disease and spreading it further is possible
- Spreading COVID-19 to the wider public community by having no controls in place this will allow COVID 19 to enter the premises and not be controlled to employees but will spread around the local community and possibly further.
- Increased violence and aggression as the public are not necessarily used to being told what to do in a pub environment if restrictions are in place this may cause issues

CONTROL MEASURES

- Excellent personal hygiene practices by all employees which means staff members wash their hands at the beginning, during and after shifts. They are actively encouraged to clean their hands after every task completed. Contractors and visitors will be instructed to wash their hands on entrance to the site and customers will be reminded as well with clear sanitiser stations, and with posters and regular toilet checks.

- Maintenance of social distancing (employees and customers) Where possible for all employees and customers the 2m/1m social distancing mean that we have reduced our capacity by 25% to allow for social distancing at tables. Were staff can't physically social distance back to back and side to side working will enforced.
- Hand sanitising stations will be located at the entrance and exit points along with this clear posters and signage encouraging all customers, visitors to wash and sanitise their hands as they enter and leave the site.
- We will have a clear policy, and give training on what to do if a member of staff has COVID-19, either suspected at work or they ring in.
- Contactless payments will be encouraged but cash will still be accepted. Staff and customers will be asked to sanitise their hands after contact with money, sanitiser will be available at till point and servers will carry sanitiser with them.
- Bar staff will undergo refresher training of Perfect Pour making sure they are aware of positioning of their hands on glasses to prevent cross contamination.
- We will have a perspex barrier at the till to provide a physical barrier as this will give better protection to employees when they are most likely to be in contact with the public
- Traffic flow and markings to maintain social distance to help the public maintain a social distance
- We have hand wash facilities at the bar as well as an automatic hand sanitiser. All staff will also be issued with their own personal sanitiser which will be attached to their apron.
- Moisturiser and barrier cream will be available for staff as overhand washing my cause others issues for the staff.
- Due to the layout of the kitchen and the collection of food by servers, chefs and kitchen staff will wear face coverings where social distancing can't be met.
- If any members of staff have been off work sick a full return to work interview will be conducted. It will also be a requirement for staff to notify us if anyone in their households are displaying symptoms of Covid 19.

- We will minimise touch points as well as having enhanced cleaning. We will prop open doors that are not required so this minimises the need to touch them in the 1st place. Internal fire doors DO NOT apply and must be kept closed.
 - Although we want to create an atmosphere in the pubs, we need to consider we do not need people to shout. By shouting this could potentially spread germs further. Therefore, keep music and other background noise to a minimum
 - We will ensure all touch points are cleaned every 30 minutes