

COVID-19

Risk Assessment

Customer Safety

Hazards
Infection spread by staff with symptoms of COVID-19
Infection spread by customers with COVID-19
Infection spread from surfaces and equipment infected with COVID-19
Who might be harmed
Customers
Guests
Staff
Suppliers
Visitors
Controls in place
Physical distancing measures will be in place to permit customers and social groups to physically distance whilst queuing and whilst inside the premises (see physical distancing risk assessment)
Queues will be avoided where possible through the use of a contactless virtual queuing app
Posters and notices will be displayed detailing the rules in place to prevent the risks of infection from COVID-19 at point of entry and throughout the premises. Such posters will include detail of physical distancing and hand washing arrangements
Customers exhibiting symptoms of COVID-19 will be politely asked to leave the premises for the safety of others
Hand wash stations in public areas and toilet facilities will be stocked with suitable hand soap, hand drying facilities and 60% alcohol hand gel. Hot water will also be available to all hand wash basins
60% alcohol hand sanitising gel stations will be positioned throughout the premises for customers to use. Staff will be encouraged to remind guests of the need to use these gels
All tables will be completely cleared before customers are seated. No tables will be set prior to customers sitting at their table i.e. no cutlery, crockery, glasses etc. Tables will be cleared and sanitised before seating guests
Customers will be encouraged to use contactless payments where possible, without disadvantaging older or vulnerable customers
Tables will be kept clear of any sundry items e.g. bottled condiments and menus
Customers will be provided with a QR code enabling them to view the menu on their phones. Hard copy menus are also available but will be single use, disposable copies only. Customers will not have physical contact with the allergy guides – instead it will be explained by staff

PPE

Hazards
Infection spread by staff with symptoms of COVID-19
Infection spread by customers with COVID-19
Infection spread from surfaces and equipment infected with COVID-19
Who might be harmed
Customers
Staff
Suppliers
Visitors
Controls in place
The use of PPE is to be considered a last option for control and should only be used where absolutely necessary
Tasks shall be assessed to determine the use of PPE as a method of avoiding COVID-19 infection
Where gloves are deemed necessary as PPE, they must be worn for relevant tasks only. Hand washing rules must be applied as per normal where gloves are not worn i.e. changing gloves every 20 minutes and avoiding touching face
Face coverings will be encouraged where staff use public transport to get to work. Due to supply shortages, the use of 'surgical' masks is not encouraged

Physical Distancing

Hazards
Infection spread by staff with symptoms of COVID-19
Infection spread by customers with COVID-19
Infection spread from surfaces and equipment infected with COVID-19
Who might be harmed
Customers
Guests
Staff
Suppliers
Visitors
Members of the public
Controls in place
The occupancy level of the business is to be reviewed to allow for adequate physical distancing to be achieved and determined and a record of this number kept
MD's are to regulate the number of people within the building with a one in, one out rule to be operated when full occupancy capacity is reached
Queues will be avoided where possible through the use of a contactless virtual queuing. Where customers are required to queue to access the premises, the queuing area is to be identified and distance markers placed on the floor at 2 metre intervals (or no more than 1 metre if mitigating controls are set in place).
Where there is more than one point of access, doors will be designated for entry and exit. Consideration will be given to the safety of access and egress routes e.g. avoiding exiting onto busy main roads, unmade surfaces etc.
Signage is to be placed at the entrance to advise customers of physical distancing rules within the premises
Floor markings will be positioned inside the premises to facilitate compliance with current physical distancing advice, particularly in the most crowded areas, such as serving counters and tills
The layout of the floor will be adjusted and the number of tables and chairs within the premises reduced to allow for appropriate physical distancing to be achieved
Tables and chairs will be set out to provide the current recommended gap between seated customers/groups inside and outside of the premises
Where physical distancing cannot easily be achieved then mitigating controls will be set in place to reduce the risk of face to face seating of different social groups e.g. table layout and direction chairs face
Signage shall be placed throughout the premises to remind customers of the need to maintain a physical gap to current recommended distances between social groups

Cleaning

Hazards
Infection spread by staff with symptoms of COVID-19
Infection spread by customers with COVID-19
Infection spread from surfaces and equipment infected with COVID-19
Who might be harmed
Customers
Staff
Suppliers
Visitors
Controls in place
Paper roll and sanitised cloths and mop heads will be used to clean all hard surfaces, floors, chairs, door handles and sanitary fittings
Manufacturer's instructions will be followed for dilution, application and contact times for all detergents, disinfectants and sanitisers used within the business. Staff will be trained in the effective and safe use of all chemicals
Only company approved cleaning chemicals shall be available for use. These shall include detergents and sanitisers which are effective against enveloped viruses such as COVID-19
'Touch points' will be routinely cleaned using a sanitiser solution and disposable roll on a routine basis of no less than every 30 mins
Customer dining areas will be cleaned and disinfected/sanitised between each service. This will include the sanitising of all hard surfaces i.e. tables & chairs
Customer toilets will be checked to ensure hand washing and hygiene provisions are in- place every 30 minutes
All work surfaces and touch points will be sanitised at the start of the day prior to any activities taking place. All surfaces and touch points will also be cleaned throughout the day and then sanitised as a last task at the end of the working day

Employee Safety

Hazards
Infection spread by staff with symptoms of COVID-19
Infection spread by customers with COVID-19
Infection spread from surfaces and equipment infected with COVID-19
Who might be harmed
Customers
Guests
Staff
Suppliers
Visitors
Controls in place
Advice will be provided to employees on measures to adopt when travelling to and from work including the wearing of masks if using public transport and cleaning hands on arrival at work and back home
Training will be provided for all employees on new provisions to combat the spread of COVID-19. Staff will apply the controls in place to prevent the risks of infection to each other and our customers
Staff will be trained to avoid touching eyes, nose, and mouth. Where they do touch their face etc. they should wash their hands immediately
Hand washing regimes will be in place using soap and hot water for at least 20 seconds. Hand sanitiser with at least 60% alcohol will be used if soap and water are not available
If employees indicate they are at risk of infection they will be excluded from work and asked to remain away from the workplace for 14 days
Training and guidance will be provided on how to communicate our controls to customers/guests and on how to deal with any person/s who fail to adhere to the controls in-place
Touch points such as door handles, tills, card machines, keyboards, touchscreens, telephones, surfaces and handrails will be cleaned and sanitised every 30 minutes with a 2-stage cleaning process including a 30 second chemical contact time
Dirty surfaces will be cleaned with detergent before disinfection with a sanitiser
The use of PPE will be carefully assessed. The use of face masks and gloves will only be considered for essential tasks where personal hygiene standards are not considered to be a suitable control. See PPE risk assessment
As far as reasonably possible, physical distancing to current recommended standards will be maintained between employees at work
Staff uniform requirements will be reviewed, especially the use of hats in areas where the risk of food contamination is low to assist with the reduction of hand to face contact
Staff will be encouraged to avoid the use of public transport to get to work. Where they do have to use public transport then they will be advised to follow government guidelines
Rota planning will take into account arrival at work time with times staggered to avoid large groups arriving at any one time. Rota planning will also look to achieve a Team A and Team B approach
Records of staff rota's will be retained for a minimum of 21 days to assist with the NHS Test & Trace Scheme operation

Review Date: 25th June
Reviewed By: Sadie Davies – Director