

COVID-19 RISK ASSESSMENT

HAZARDS	WHO MAY BE HARMED	CONTROLS IN PLACE
Spread of Covid-19 Coronavirus	<ul style="list-style-type: none"> - Staff - Guests - Suppliers - Contractors - Cleaners - Vulnerable groups 	<p><u>STAFF:</u></p> <ul style="list-style-type: none"> ➤ Temperatures shall be taken on immediate arrival at the work place via non-contact infra-red gun. Where results are positive, a second reading shall be taken. If again positive, the staff member will be asked to leave the workplace. ➤ Where 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. ➤ When greeting & saying goodbye, staff shall avoid physical contact hugging/kissing/shaking hands/etc. This is in relation to both colleagues & guests ➤ Hand washing will occur at least every 20 minutes using soap and hot water for at least 20 seconds with an emphasis on proper hand drying with disposable towels. Hand sanitiser will be provided on all workstations to be used regularly. ➤ Staff will be trained and regularly reminded of the need to practice good hygiene at all times, especially regular hand washing, avoiding touching eyes, nose, and mouth. ➤ Staff shall be trained to sanitise the epos screens and credit card machines on a regular basis ➤ Staff shall avoid congregating in numbers during service. This shall be monitored at all times by manager on duty ➤ Staff shall use the changing rooms and cashout one at a time ➤ Staff uniforms will be placed in clean lockers or bagged where necessary. ➤ Changing areas will be regularly cleaned and disinfected. ➤ Face coverings to be worn by all staff from the 24th September 2020 throughout the restaurant

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Action by whom: PARITOSH RAY, NICHOLAS PALMER

Action by when: UPDATED 24TH SEPTEMBER 2020

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