

Site: 27/06/20  
 Reopening Date 04/07/20  
 Risk Assessment completed by:

What are the hazards?	Who might be harmed	Controls Required	Additional Controls	Action by who?	Action by when?	Done
Spread of Covid-19 Coronavirus	<ul style="list-style-type: none"> <li>Staff</li> <li>Guests to your premises</li> <li>Cleaners</li> <li>Contractors</li> <li>Drivers</li> <li>Anyone else who physically comes in contact with you in relation to your business</li> </ul>	<p><u>Hand Washing</u></p> <ul style="list-style-type: none"> <li>Hand washing facilities with soap and water in place.</li> <li>Stringent hand washing taking place.</li> <li>Employees given Bone Daddies guidance on working during COVID crisis.</li> <li>Drying of hands with disposable blue roll.</li> <li>Gel sanitisers in any area where washing facilities not readily available</li> </ul>	<p>Employees to be reminded on a regular basis to wash their hands for 20 seconds with water and soap and the importance of proper drying with disposable towels. – 15 min timer separate hand sink in use, Workshop sink (FOH)Kitchen line sink for (BOH)</p> <p>Health check to be done daily with all the employee, (covid symptoms, temperatures, any house old that has got sicknesses) training and risk assessment to be completed by the restarting date, and refreshing to be done regularly with all the team members)</p> <p>Disposable blue roll will be available (for BOH &amp; FOH) at all the hand washing facilities, Spray Sanitizer, Gel Sanitizer to be available at the front, middle and back station of the kitchen line</p> <p>To help reduce the spread of coronavirus (COVID-19) reminding everyone of the public health advice –</p> <ul style="list-style-type: none"> <li>Posters, leaflets and other materials are available for display, on trail app and on flow, Posters will be available for staff &amp; customer at the entrance in the middle of the restaurant (on the wall facing frying section) and on our training board on the stairs before entering the staff area. Sanitiser left on tables for customers and staff use around the restaurant-will be located on our sanitizer station outside available for staff and customer and on the Front, middle and back section of the restaurant with the all with signs</li> </ul>	<p>HS Representative on duty. (mauro/Lorraine)</p> <p>(Mauro, Lorraine)</p> <p>(Mauro/Lorraine)</p> <p>(mauro/Lorraine)</p>	<p>03/07/20</p> <p>03.07.20</p> <p>03.07.20</p> <p>03.07.20</p>	

		<p><u>Cleaning</u> Frequently cleaning and disinfecting objects and surfaces that are touched regularly particularly in areas of high use such as door handles, light switches, waiting areas using appropriate cleaning products and methods.</p> <p><u>Social Distancing</u> Social Distancing -Reducing the number of persons in any work area to comply with the government advice 1m+ gap. Taking steps to review work schedules including start &amp; finish times/shift patterns where possible.</p> <ul style="list-style-type: none"> <li>• Redesigning processes to ensure social distancing in place.</li> <li>• Conference calls to be used instead of face to face meetings.</li> <li>• Ensuring sufficient rest breaks for staff.</li> <li>• Social distancing also to be adhered to in staff areas and smoking areas</li> </ul>	<p>15 minute hand wash timer in place in kitchen and on floor, regulated by 2 timers, H&amp;S representative on shift to instruct rules is followed. Rigorous checks will be carried out by line managers to ensure that the necessary procedures are being followed.</p> <p>1 hour cleaning checklist is completed daily and then uploaded to flow- Manager on duty</p> <p>Daily foh and boh cleaning checklists are completed</p> <p>Toilets are cleaned twice daily with cleaning surfaces every 2 hours- And signed on the FOH check list</p> <p>All team will be trained on the two stage sanitizer, which will complete every hour for Both (BOH and FOH) and as soon as customer has left the table,</p> <p>Staff to be reminded on a daily basis of the importance of social distancing both in the workplace and outside of it. Posters will be at the entrance and in the middle section of the restaurant, and one will be on our staff board. <b>Management checks to ensure this is adhered to.</b> All staff member take breaks followings work regulation rules. Shifts start and finish times are outside of rush hour times, minimal staff on shifts. Only staff on shift to be on site. <b>Grouping of teams A and B to be allocate</b> staff will be working next to the same person at all times. Will be sign on the staff area floor allowing only a max of 4 ppl and the correct measure in please and waiting area. Smoking will be permitted one at the time in designated areas.</p> <p>Floor markings are in place through restaurant and kitchen to remind of social distancing. Kitchen sections have been reviewed to have 1 person working on each section at safe distance- <b>how have they be reviewed? Side by side notes/ details</b></p> <p>Staff changing room is 1 person at a time, staff breaks to be taken in restaurant – Sign and rules will be find on the staff board, all staff will be trained before coming back to work.</p>	<p>Manager on duty</p> <p>0</p> <p>(Mauro/Lor raine)</p> <p>(Mauro/Lor raine)</p> <p>(Mauror</p> <p>(mauro)</p>	<p>03.07.20</p> <p>03.07.20</p> <p>03.07.20</p> <p>03.07.20</p> <p>03.07.20</p>	
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