

Risk assessment template

Company name: The New Inn

Assessment carried out by: Stephen Riby

Date of next review: ongoing

Date assessment was carried out: 27/6/20

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Done
<p>Spread of Covid-19 Coronavirus</p>	<p>Staff, Patrons, Delivery/ Dray staff, Contractors.</p> <p>May become infected by coronavirus.</p>	<p><u>Hand Washing</u> Hand sanitiser at both entrances. Paper towels at all sinks. Staff to wash hands stringently for 20 seconds at regular intervals. One way system to be implemented (in through the front, out through the back). Disposable gloves to be worn</p>	<p>Encourage staff to report any problems and carry out skin checks as part of a skin surveillance program. https://hse.gov.uk/food/dermatitis.com Remind staff to catch coughs and sneezes in tissues. Catch it, bin it, kill it and to avoid touching face, eyes, nose and mouth with unclean hands. Tissues will be made</p>			

		by staff during shifts.	available throughout the workplace.			
		<p>Social Distancing. Everybody to maintain 2 meters distance wherever possible. Where it is not possible a distance of 1 meter plus is to be maintained with mitigating conditions put in place. Staff will insist on customers maintaining social distancing or may be asked to leave.</p>	<p>Only 1 person at a time allowed into the toilets. Please lower the toilet lid before flushing. Customers strongly encouraged to pay by electronic means other than cash to reduce contact through money.</p> <p>Glass screens erected around the bar. Movable screens in bar. Customers would be advised to book their seats in advance. They will also need to supply their names addresses and telephone as per most recent government guidelines. Table service only, no sitting at the bar. Furniture</p>			

			spaced to encourage social distancing. Trays will be used to limit contact with glasses etc. Clean fresh glasses to be used for every order. Staff to wear clean aprons provided, washed after each use. Prepared food will no longer be served until further notice.			
		<u>Cleaning</u> Special attention to be paid to sanitising the pub at regular intervals particularly points of contact such as door handles. All surfaces to be kept clean. All seating areas to be sanitised before use	 Checks and cleaning schedules to be put in place.			

More information on managing risk: www.hse.gov.uk/simple-health-safety/risk/