

Covid-19 Risk Assessment Version 1.3

Company name: Cheshire Food & Drink Co

Assessment carried out by: L Hammersley

Date of next review: 31/10/20

Date assessment was carried out: 18/09/20

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
Contracting Covid-19 during take away operations	Customers & visitors	Contact free collection of take aways. Contact free payments. Provision of hand sanitiser,	None	N/A	N/A	Yes
Contracting Covid-19 during take away operations	Team members	Separation of duties, extra requirement to wash hands, contact free delivery of food trays, provision of hand sanitiser.	None	N/A	N/A	Yes

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<p>Contracting Covid-19 during take away operations</p>	<p>Contractors & delivery drivers</p>	<ul style="list-style-type: none"> • Separation of delivery staff and pub team. • Social distancing between pub team and contractors. • Requiring hand washing. • Provision of hand sanitiser. • No signing of delivery / work notes. 	<ul style="list-style-type: none"> • Instruct delivery companies that drivers may only access the premises one at a time. • Any contractors or visitors on the premises for more than 15 minutes must provide track & trace details 	<p>Manager</p> <p>Manager</p>	<p>03/07/20</p> <p>18/09/20</p>	<p>Yes</p> <p>Yes</p>

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Contracting Covid-19 during drink service operations: Internal Customers	Team members & customers	<ul style="list-style-type: none"> • Hand sanitiser on entry into pub. • Social distancing of 2m where possible or 1m+ where not between tables. • Automatic glass washing with 80C+ rinse of glasses. • No re-use of glasses without washing. 	<ul style="list-style-type: none"> • Customers taken to tables by staff to control spacing. • All products table service only • Signage to remind customers not to move around • Signage to advise customers to not allow children to move around. • Tables removed to create extra space. • Signage for extra handwashing. • Customers met at entrance and taken to tables to promote distancing. • One-way entrance / exit in use where practical. • Customers given verbal advice on guiding to table. 	Manager Manager	04/07/20 22/09/20	Yes

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<p>Contracting Covid-19 during drink service operations: Internal Customers cont....</p>			<ul style="list-style-type: none"> • Customers encouraged to book tables to manage demand. • Card payment encouraged over cash. Contactless where possible. • Tables and other hard surfaces fully cleaned in between customers • Publication of requirements on website and entrance into building, staff training. • Customers given 'tab' facilities where possible to reduce payment transactions. • Government tracking system in use. • Card payment terminals regularly disinfected. 			

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Contracting Covid-19 during drink service operations: Internal Customers, ..cont.			<ul style="list-style-type: none"> Background music level kept low to avoid people raising voices. 			
Contracting Covid-19 during food service operations: Internal Customers	Customers & Team Members	<ul style="list-style-type: none"> Hand sanitiser on entry into pub. Social distancing of 2m where possible or 1m+ where not between tables Automatic washing of cutlery & crockery with 80C rinse 	<ul style="list-style-type: none"> Customers taken to tables by staff to control spacing Table service only for internal customers. Social distancing as much as possible for order taking. Tables removed to create extra space. No laying of tables in advance. 	Manager	04/07/20	Yes

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<p>Covid-19 during food service operations: Internal Customers, cont...</p>			<ul style="list-style-type: none"> • Promotion of contactless take away options. • Replace menus with laminated menus daily single use. • On-line menu available for customers to look at. • Replace sauce pots with single use where possible • Tables, hard surfaces and condiments cleaned in between customers. • Card payment encouraged over cash. Contactless where possible. • Customers encouraged to book tables to manage demand. • Rule of 6 applied 			

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<p>Contracting Covid-19 during food service operations: Internal Customers, cont...</p>			<ul style="list-style-type: none"> • One-way entrance / exit in use where practical. • Customers given verbal advice on guiding to table. • Signage to remind customers not to move around. • Signage to advise customers to not allow children to move around. • Signage for extra handwashing. • Government tracking system in use. • Card payment terminals regularly disinfected. • Background music level kept low to avoid people raising voices. 			

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Contracting Covid-19, food and drink operations: external customers	Customers and Team Members	<ul style="list-style-type: none"> External tables positioned to achieve 2m distancing. Cutlery/crockery/glassware all automatically washed with rinse temperatures over 80C 	<ul style="list-style-type: none"> Rule of 6 in place Table service only Gazebo table removed to create extra space. Track ad trace system in place. 	Manager	15/09/20	Yes
Staging live entertainment		<ul style="list-style-type: none"> Quiz nights running with social distancing and rule of 6 in place Board games removed 	<ul style="list-style-type: none"> N/A 	Manager	14/09/20	Yes
General Pub operations	Customers, team members, contractors, visitors, delivery drivers	<ul style="list-style-type: none"> N/A 	<ul style="list-style-type: none"> 10pm closing time every day Deep cleaning on closed days to reduce risk or virus transmission Staff performing extra cleaning duties during service hours. 	Manager	22/09/20	Yes

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			<ul style="list-style-type: none"> Staff issued with instructions on Covid-symptoms 			
Contracting Covid-19 in back of house operations	Team members, contractors, visitors, delivery drivers.	<ul style="list-style-type: none"> Kitchen cloths and non-disposables washed at 90C. 	<ul style="list-style-type: none"> Food / Bar service staff to avoid crossing over each other. Work in own areas as much as possible. No music playing back of house – avoid raising voices. 1 person at a time only in restricted areas: walk in fridge, brewery, storage areas. Staff to take breaks alone. Hand sanitising points in place back of house. Single users to accept deliveries Social distancing during deliveries. 	Manager	04/07/20	Yes

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Contracting Covid-19 in back of house operations, cont....			<ul style="list-style-type: none"> • Kitchen to re-open only after completing FSA re-opening checklist. • Chefs encouraged to work back to back and side by side not face to face. • Contractors given space to work with social distancing. • Legionella checks to be completed prior to opening. 			
Contracting Covid-19 in toilets	Customers, team members, contractors, visitors, delivery drivers	<ul style="list-style-type: none"> • Daily sanitising of all hard surfaces • Separate cloths, mops used to reduce cross contamination. • Use of hand driers and disposable towels. • Mechanical ventilation in use. 	<ul style="list-style-type: none"> • Increased cleaning operations. • Cleaning checklist in place • Windows kept open for increased ventilation. 	Manager	04/07/20	Yes

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		<ul style="list-style-type: none"> • Touch free taps 				
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Team member who has contracted Covid-19	Customers, team members, contractors, visitors.	<ul style="list-style-type: none"> • Team members instructed to not to come to work with covid symptoms • Team members instructed to follow NHS trace and track rules • Team members with Covid symptoms to self-isolate for 14 days and get a test. 	<ul style="list-style-type: none"> • Deep clean of work area if a team member tests positive and has been at work within 48 hours of a positive test or symptoms • Review of risk assessment after a positive test in the team • Temperature test and return to work interview of team 	Manager	17/09/20	Yes

The Stag at Walton

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			members before return to work after self isolation.			

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