



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

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<b>Contracting Covid-19 during drink service operations: Internal Customers</b>	Team members & customers	<ul style="list-style-type: none"> <li>• Hand sanitiser on entry into pub. .</li> <li>• Automatic glass washing with 80C+ rinse of glasses.</li> <li>• No re-use of glasses without washing.</li> <li>• Signage for extra handwashing.</li> <li>• Customers encouraged to book tables to manage demand.</li> <li>• Card payment encouraged over cash. Contactless where possible.</li> <li>• Tables and other hard surfaces fully cleaned in between customers</li> <li>• Publication of risk assessment on website and entrance into buildi</li> </ul>	<ul style="list-style-type: none"> <li>• Customers advised to use track and trace where wanted</li> <li>• Customers advised to continue to use face coverings where wanted.</li> </ul>	Manager  Manager	19/07/21  19/07/21	Yes

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<p><b>Contracting Covid-19 during drink service operations: Internal Customers cont....</b></p>		<ul style="list-style-type: none"> <li>• Customers given 'tab' facilities where possible to reduce payment transactions.</li> <li>• Customers advised to continue to use face coverings where wanted.</li> <li>• Team members advised to continue to use face coverings where wanted</li> <li>• Card payment terminals regularly disinfected.</li> </ul>				

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<b>Contracting Covid-19 during food service operations: Internal Customers</b>	Customers & Team Members	<ul style="list-style-type: none"> <li>• Hand sanitiser on entry into pub.</li> <li>• Automatic washing of cutlery &amp; crockery with 80C rinse</li> <li>• Menus cleaned regularly</li> <li>• On-line menu available for customers to look at.</li> <li>• Tables, hard surfaces and condiments cleaned in between customers.</li> <li>• Card payment encouraged over cash. Contactless where possible.</li> <li>• Customers encouraged to book tables to manage demand.</li> <li>• Signage for extra handwashing.</li> </ul>		N/A	N/A	Yes

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<b>Contracting Covid-19 during food service operations: Internal Customers, cont...</b>		<ul style="list-style-type: none"> <li>• Customers advised to use track and trace where wanted</li> <li>• Card payment terminals regularly disinfected.</li> </ul>				
<b>Contracting Covid-19 in toilets</b>	Customers, team members, contractors, visitors, delivery drivers	<ul style="list-style-type: none"> <li>• Daily sanitising of all hard surfaces</li> <li>• Separate cloths, mops used to reduce cross contamination.</li> <li>• Use of hand driers and disposable towels.</li> <li>• Mechanical ventilation in use.</li> <li>• Touch free taps</li> </ul>	<ul style="list-style-type: none"> <li>• Increased cleaning operations.</li> <li>• Cleaning checklist in place</li> <li>• Windows kept open for increased ventilation.</li> </ul>	N/A	N/A	Yes

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<b>Team member who has contracted Covid-19</b>	Customers, team members, contractors, visitors.	<ul style="list-style-type: none"> <li>• Team members instructed to not to come to work with covid symptoms</li> <li>• Team members instructed to follow NHS trace and track rules</li> <li>• Team members with Covid symptoms to self-isolate as required days and get a test.</li> </ul>	<ul style="list-style-type: none"> <li>• 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</li> <li>• Review of risk assessment after a positive test in the team</li> <li>• Temperature test and return to work interview of team members before return to work after self isolation.</li> </ul>	Manager	As needed	Yes
<b>Team member who has a track and trace notification</b>	Team members	<ul style="list-style-type: none"> <li>• Follow self-isolation requirements as directed</li> </ul>	<ul style="list-style-type: none"> <li>•</li> </ul>	N/A	N/A	Yes

More information on managing risk: [www.hse.gov.uk/simple-health-safety/risk/](http://www.hse.gov.uk/simple-health-safety/risk/)



# The Stag at Walton

Health and Safety  
Executive