

CORONAVIRUS CONTROL AT THE BRIDGE

Risk assessment

COVID CONTROL RISK ASSESSMENT

NB: This risk assessment relates specifically to the Covid-19 risk associated with the business operation. All other non-covid controls contained in the company Health & Safety documentation should also be followed.

Location: The Bridge		Date: 4 th May 2021		Next Review Date 4 th May 2022				
Department:		Assessor Patrick Marshall						
Task	Hazard	Person at risk?	Existing controls/safe system of work	Satisfactory Y/N	DEGREE OF RISK* LOW <> HIGH 1-----9 <small>The risk is significant if a score greater than 3 is given</small>	What further action is required?	Action Plan	
							Responsible person	Date of completion
Travel to Work	Contamination with Covid-19 virus through contact with infected persons or surfaces	Staff and the public	<ul style="list-style-type: none"> Whenever possible, staff should not use public transport to travel to work and they should be encouraged to use private vehicles, cycling or walking. Where this is not possible, staff should use social distancing measures to protect themselves. Flexible working hours should be considered. Kitchen staff should change into their uniform at work Staff should bring their own pen to work and avoid using other pens 	Y	1 2 3 4 6 7 8 9	None	PM	Ongoing
				N/a				
				Y				
				Y				
Front of House	Cross-infection by staff, customers or visitors	Staff, customers,	<ul style="list-style-type: none"> Staff numbers on site to be minimised. Staff temperature checks and Covid symptoms checked when arriving at work 	Y	1 2 3 4 6 7 8 9	None	PM	Ongoing
				Y				
				Y				
				Y				

			<ul style="list-style-type: none"> Laminated menus wiped after each customer use Salt, pepper & sugar sachets only Tables and chairs must be thoroughly cleaned using viricidal spray after use and then polished in the normal way Cash is not being handled on the premises – contactless payment only 					
Back of House	Cross-infection of staff from an infected carrier of the virus	Staff, visitors, contractors	<ul style="list-style-type: none"> Reduced number of staff in production areas. Zoning of production areas is achieved Regular sanitising of 'touch points' Staff are required to complete a Health Declaration prior to returning to work. All staff have received instruction as to the action to be taken if they, or another person in the area, shows symptoms of Covid symptoms. Staff are washing their hands frequently and correct facilities are provided to encourage this. Staff are provided with face coverings where social distancing is not possible. When a member of kitchen staff needs to pass another ie to wash hands they must communicate to other members of staff that they are passing and the other members of staff must face away from that member of staff Disposable gloves are worn and changed regularly 	Y	1 2 3 4 6 7 8 9	None	PM CH	Ongoing

			<ul style="list-style-type: none"> • Staff are aware that they must report any 'Covid safety' concerns. • Staff 'Covid Awareness in the Workplace' training has been provided' • Covid Champions' have been appointed to monitor standards. • All waste to be handled hygienically and sealed in plastic bags prior to removal. • Deliveries to be checked and decanted into our own containers or vac packed foods to have packaging cleaned 	Y					
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