

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: 15 th June 2020 | | Next Review Date 15 th September 2020 | | | | |
|--------------------------------|---|--|---|--|--|----------------------------------|--------------------|--------------------|
| 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 N/a Y Y | 1 2 3 4 6 7 8 9 | None | PM CH | Ongoing |
| 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 Limited menu offering to reduce staff numbers in the kitchen Hand sanitising facilities at entrance to restaurant. Traffic routes are clearly marked to allow for social distancing | Y Y Y Y Y | 1 2 3 4 6 7 8 9 | None | PM | Ongoing |

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| 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 • 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 | <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> <p>Y</p> | <p>1 2 3 4 6 7 8 9</p> | None | <p>PM</p> <p>CH</p> | <p>Ongoing</p> |
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