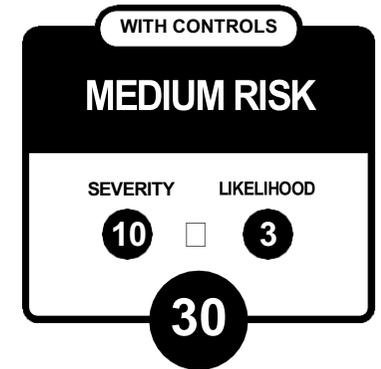


East Coast Concepts Risk Assessments Post Covid-19 – 19th July 2021

COVID-19 Controls For Kitchen Environment

This risk assessment covers the risk of COVID-19 spread in a kitchen environment. It recognizes that kitchens are environments where team members would normally have to work in close proximity to one another. The assessment must be read in conjunction with the food safety management system for the operation and the high standards of hygiene and hand washing implemented. This risk assessment was updated on 19th July 2021. The COVID-19 situation is dynamic and hazards and controls must be updated as government advice changes. In order for this risk assessment to be suitable and sufficient, the contents must be reviewed, controls amended to reflect the operation and then adopted. The use of a sign off sheet is recommended to record the adoption of the risk assessment and that findings of the risk assessment have been communicated to and understood by the relevant team.



PEOPLE EXPOSED

- Colleagues
- Contractors
- Visitors / Guests



HAZARDS

Spread of COVID-19 from person to person, both from team and other visitors to the operation.

COVID-19 is transmitted from small droplets that are created when infected persons sneeze or cough. These can be directly transmitted to another person or a surface and then transferred if a person touches their eyes, mouth or nose.



CONTROL MEASURES

Fitness to work

Team are to observe the latest government guidance regarding self isolation. Managers to be aware of the symptoms of COVID-19 and exclude workers if they exhibit these symptoms.

Social Distancing

To facilitate social distancing start times will be staggered for those arriving and departing work, reducing congestion at entrances and exits.

Training

All team members to receive COVID-19 specific training.

Deliveries to the kitchen

Deliveries to the kitchen must be left in the designated area.

Distance between team members

A distance of at least 1 meter is encouraged between team members. Where this is not possible teams should try to work side to side or back to back for as short a period of time as possible.

Handwashing

A supply of hot and cold, or appropriately mixed, running water to be maintained to the kitchen. Supply of liquid soap and disposable towels to be maintained at all wash hand basins. Hand sanitizer (minimum 60% alcohol) can be provided to compliment hand washing, but is not a substitute. As per normal food hygiene practices, the wearing of gloves is not a substitute for washing hands and can increase the spread of organisms.

PPE

It is optional for all front of house team members to wear face coverings. It is optional for guests to wear face coverings. This includes visits to and from the toilets and on entering and leaving the venue. It is optional for BOH team members to wear face coverings.

Manual handling

Some manual handling tasks may require a two person lift or carry. This means team members potentially coming into close contact of one another. The task should be reviewed to consider if it is absolutely necessary or if an alternative approach could be used e.g. rather than moving kitchen equipment for cleaning, using a wet and dry vac to clean behind. If the lift or carry is absolutely necessary, then minimize the time team are in close proximity with one another. This can be achieved by ensuring the path is clear of obstructions and one person prepares the area ahead of the lift or carry. Note - the lift or carry should not be rushed, as this could increase the likelihood of injury, It is about minimizing the time that team members are in close proximity to one another by preparing for the lift or carry.

Disinfection of surfaces

Food preparation and hand contact surfaces are to be disinfected at the beginning and end of the shift and regularly throughout. The chemical used must be effective against COVID-19 and the dilution rate and contact time implemented correctly. Relevant touch points are to be disinfected immediately after there has been a visitor to the kitchen, for example a delivery person.

Rest periods

Team are encouraged to maintain a 1 meter rule during rest periods. This could be achieved by staggering the team taking breaks or reducing the furniture in the rest rooms. A supply of disinfectant to be provided to the rest area and team instructed to disinfect the area before and after they have used it.

Kitchen Utensils/Moveable Equipment

Sharing of handheld equipment only where unavoidable. Any utensils must be sanitized/washed before being used by another team member or gloves worn.

Ventilation

Windows and doors should be left open to encourage ventilation. This action must not impact other safety considerations, for example security or fire safety. Ventilation

systems should be adjusted to achieve the maximum number of air changes possible.

First Aid

All first aiders/responders have been consulted in the first aid review and retrained in the new practices. Please see <https://www.resus.org.uk/covid-19-resources/covid-19-resources-general-public/resuscitationcouncil-uk-statement-covid-19>

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