

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

COVID-19 Controls For Restaurant Environment

This risk assessment covers the risk of COVID-19 spread in a restaurant premises. It recognizes that restaurants are environments where team members would normally have to work in close proximity to one another and members of the public. The assessment must be read in conjunction with the East Coast Concepts Rise Again document. 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

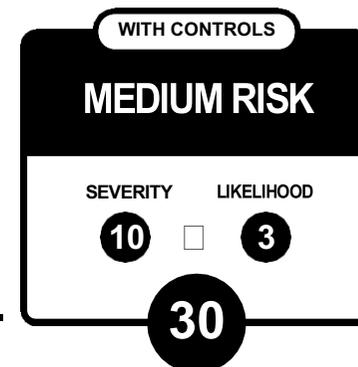
Team are to observe the latest government guidance regarding self isolation. Managers to be aware of the symptoms of COVID-19.

Restriction of access to the Restaurant

Access to the restaurant is limited to guests free from COVID-19 symptoms only. Bookings can be made for parties containing guests from two households or support bubbles only – in line with government guidelines.

Entrance and Exiting the Venue

Sufficient signage on queuing policy, flow of guests and signage of flow around the venue must be in situ and observed by guests, contractors and team members.



Training

All team members to receive COVID-19 specific training.

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>

Handwashing

A supply of hot and cold, or appropriately mixed, running water to be maintained in all toilets. Supply of liquid anti-bacterial soap to be maintained at all wash hand basins with working hand dryers available at all times and disposable hand towels as back up. Hand sanitizer (minimum 60% alcohol) can be provided to compliment hand washing, but is not a substitute. Designated and signposted hand sanitation stations are available at multiple locations around the restaurant environment and marked on the guest and team facing floor plans.

PPE

It is optional for all front of house team members to wear face coverings. It is optional for all guests to wear face coverings at all times when not eating and drinking. 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. 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 and drink services and hand contact surfaces are to be disinfected at the beginning and end of the shift and regularly throughout. Every guest table and chairs to be fully sanitized after each guest table is vacated before being resealed. 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.

All cutlery, crockery, drinking vessels must be effectively cleaned and disinfected before use by different persons.

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