

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

COVID-19 Controls For Takeaway Operations

This risk assessment covers the serving of takeaway food or drink from a premises during the COVID-19 outbreak. These premises may have already been trading as a takeaway or have converted to a takeaway in response to the outbreak. 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 and 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 and understood by the relevant team.

PEOPLE EXPOSED

- Colleagues
- Visitors/ Guests
- Contractors
- Members of the Public

HAZARDS

Spread of COVID-19 virus

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.

Threat of violence and aggravated theft

Team members may be attacked in order to obtain goods or money. There may be aggression from customers or members of the public.

Burns and scalds

Hot food or drink spilling and causing burns and scalds.

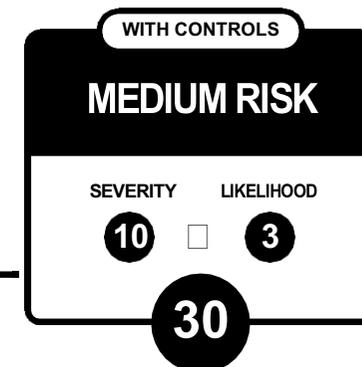
CONTROL MEASURES

If ordering by phone, collection time communicated

Customer is to be given a time to collect order. Instructed not to arrive before the allocated time. If they arrive early, then to remain outside of the building. Consider taking mobile phone number and customer can be called when order is ready to collect.

Cleaning

Enhanced cleaning of hand contact surfaces. Use sanitizer that is effective against COVID-19. Contact time to be adhered to. Cleaning frequency to be based on how busy the site is, but



minimum would be once an hour to clean hand contact points - eg door handles.

Lone working

Team are not to lone work. There must always be at least two people within the business.

Training

All team members are trained in COVID-19 precautions with special emphasis on hand washing.

Take away food packaging

All prepared food packaged safely and securely to minimize risk of hot food or drink spilling on collection.

Hand sanitizer

Hand sanitizer, with minimum alcohol content of 60%, to be provided on entrance to building and signage displayed requesting people collecting order use it.

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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