

<p>Task/Activity</p> <p>Working at The Butcher’s Social during the Covid-19 Coronavirus pandemic.</p>	<p>Overall risk level with existing controls</p> <p>Low</p>
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<p>Who is at risk from the hazard?</p> <p>Staff, Cleaners, Contractors, Visitors including Customers – anyone who physically meets you in relation to the business / comes onto your premises</p> <p>Vulnerable groups e.g. Elderly, Expectant mothers, those with existing underlying health conditions</p>

<p>What is the main hazard?</p> <p>Covid-19 Coronavirus</p>
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<p>What are the main potential outcomes from the hazard?</p> <p>Covid-10 Coronavirus: causing or spreading illness which may be asymptomatic, mild, moderate, severe or fatal</p>
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<p>How do we control these risks?</p> <ul style="list-style-type: none"> • Monitoring the health of staff and visitors • Effective hygiene and cleaning practices • Physical distancing and separation • Making other changes to operational practices • Training of staff as to the risk and the necessary controls <p><u>Monitoring the health of staff and visitors</u></p> <p>All returning staff must complete a ‘return to work’ health questionnaire All staff will be subject to temperature checking before starting work Staff are asked to provide information about their health in relation to Covid-19 and their living arrangements Symptomatic staff will not be allowed to return to work until three days after symptoms have passed and seven days after symptoms started Staff who live with someone who is showing signs of Covid-19 should self isolate for 14 days and will not be allowed to return to work during that period Pregnant staff risk assessment will follow current Government guidance in relation to Covid-19 Guests will be requested to not enter the premises if they are showing Covid-19 like symptoms</p>

Effective hygiene and cleaning practices

Hand Hygiene

Hand washing facilities are available with antibacterial soap, water and disposable paper towels
Where possible, alcohol-based sanitiser (minimum 62% alcohol) will be provided to supplement hand washing

Four portable hand sanitiser stations in place around the business

Employees trained in the correct hand washing technique

Staff require to increase hand washing frequency and particularly:

- When arriving at work
- After breaks, eating, drinking and touching face
- Washing of hands between activities, e.g. before and after deliveries, using communal equipment, serving customers etc

Cleaning

Frequently cleaning and disinfection of objects and surfaces that are touched regularly by anyone

Use of appropriate cleaning products and method with correct dilution and contact times

Thorough cleaning regime to be followed: remove debris, use detergent, sanitise

More rigorous cleaning schedules for start of day and end of day. All staff to be monitored that tasks are completed daily

Kitchen newly renovated with new cooking equipment

Toilets

Signage to encourage hand washing and to demonstrate the correct procedure should be considered

Anti-bacterial liquid soap will be available

Hand lotions and other products will be removed

Disposable hand towels provided

Hourly toilet checks carried out by staff and surfaces sanitised each hour

Only easy access toilet in use for visitors to avoid overcrowding the stairway

Physical and social distancing

Staff areas

Maintain two metre separation in all work areas *where possible*:

- Reduce the number of staff working; in total, in specific pinch point areas, at specific times (e.g. stagger start and finish times), in close proximity to the least amount of time possible
- Modify work activities, including the range or services and products provided to customers, in order to reduce the staff requirement
- Reduced menus in place
- Disposable menus in place
- Think about how specific activities are undertaken and consider if changes need to be made to keep people safe, e.g. work in the cellar etc and ensure mitigating actions are used

- Consider and encourage having staff work back to back or side by side, rather than face to face
- Reorganise work areas to accommodate spacing where possible
- Move work activities to alternative locations if these are available
- Consider how technology may help reduce interaction, e.g. contactless card readers etc

Where none of the above can be enacted, consider providing additional Personal Protective Equipment (PPE) such as face coverings, non-latex gloves etc and ensure staff are trained in the safe use of this equipment

Front of House

Consider how to manage the bar area and how customers will place and receive orders

Floor markings in front of bar so that customers maintain social distance

Bar signage to ask customers to not lean on bar

Reduce capacity to ensure customers are able to adhere to social distancing and how this will be controlled

Limiting online bookings to only 6 guests

Remove tables and chairs to reduce capacity or swap for more compact furniture to maximise available space

Remove furniture which causes pinch points for staff or visitors

Stools in main corridor removed

Tables removed from bar & restaurant

Establish a 'one way system' where possible. Signage will be present in high traffic areas of the business, such as main corridor, bar area

Designated waiting area for restaurant diners

Permanent host on shift to ensure guests are sat safely & quickly

Providing signage which reminds visitors of the need for social distancing and explains any controls you have put in place

Hold open doors during trading hours where this does not conflict with fire safety requirements

Main bar entrance will be kept open where possible

Smoking areas may need to be moved or enlarged to ensure social distancing rules can be followed

Designated smoking area to the front of the building (green benches)

Training of staff as to the risk and the necessary controls

Staff will be trained in the contents of this risk assessment and the controls established to reduce the potential spread of infection. In particular this will include:

- Understanding the importance of declaring any changes in health status
- The need for effective hygiene, including personal hand hygiene
- How to clean to the required standard
- Physical and social distancing measures
- Changes to operational practices which have been made

Management will ensure that training is applied, and that this is recorded.

Management will ensure staff consistently follow the controls which have been established.

- Clear and visible signage to encourage and remind of social distancing

- Our guidelines for visitors will be emailed to guests upon booking and will also be shared on our website & social media platforms

Symptoms of Covid-19

If any member of staff becomes unwell with any one of the symptoms of Covid-19:

- High temperatures
- New continuous cough
- Loss or change to your sense of smell or taste

They will be sent home and advised to follow the Government's self isolation guidance.

For employees with symptoms, a test should be ordered at www.nhs.uk/coronavirus or telephone [119](https://www.nhs.uk/coronavirus). Staff will be requested to confirm the results of the test.

Where confirmation is received that a member of staff or the public has tested positive for Covid-19 and were at the premises the following should be considered:

- Targeted cleaning of the areas where the individual was present if in the last 72 hours
- Notification to other staff who worked alongside the individual that a positive test has been recorded

