

## 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:<br>The Bridge<br>Department: |   |                   | Date:<br>4 <sup>th</sup> May 2021<br>Assessor<br>Patrick Marshall   |                     | Next Review<br>4 <sup>th</sup> May 2022                              | Next Review Date<br>4 <sup>th</sup> May 2022 |                                    |            |
|--|---|-------------------|---|---------------------|--|--|------------------------------------|------------|
| Task                                   | Hazard Person a<br>risk?  |                   | Existing controls/safe system of<br>work  | Satisfactory<br>Y/N | DEGREE OF RISK*<br>LOW <> HIGH<br>19<br>The risk is significant if a | What further<br>action is<br>required?       | Action Plan<br>Responsible Date of |            |
|  |   |                   |   |                     | score greater than 3 is given  |  | person                             | completion |
| Travel to Work                         | Contaminati<br>with Covid-1<br>virus throug<br>contact with<br>infected<br>persons or<br>surfaces | 9 the public<br>h | <ul> <li>Whenever possible, staff should<br/>not use public transport to travel<br/>to work and they should be<br/>encouraged to use private<br/>vehicles, cycling or walking.<br/>Where this is not possible, staff<br/>should use social distancing<br/>measures to protect themselves.</li> <li>Flexible working hours should be<br/>considered.</li> <li>Kitchen staff should change into<br/>their uniform at work</li> <li>Staff should bring their own pen<br/>to work and avoid using other<br/>pens</li> </ul> | Y<br>N/a<br>Y<br>Y  | 12346789   | None   | РМ                                 | Ongoing    |
| Front of House                         | Cross-infect<br>by staff,<br>customers c<br>visitors  | customers,        | <ul> <li>Staff numbers on site to be<br/>minimised.</li> <li>Staff temperature checks and<br/>Covid symptoms checked when<br/>arriving at work</li> </ul>   | Y<br>Y<br>Y         | 12346789   | None   | РМ                                 | Ongoing    |



|     | Limited menu offering to reduce  |     |   |  |
|-----|--|-----|---|--|
|     | staff numbers in the kitchen   | Y   |   |  |
|     | <ul> <li>Hand sanitising facilities at</li> </ul>  |     |   |  |
|     | entrance to restaurant.  | Y   |   |  |
|     | <ul> <li>Traffic routes are clearing</li> </ul>  |     |   |  |
|     | marked to allow for social   | Y   |   |  |
|     | distancing   | Y   |   |  |
|     |  |     |   |  |
|     |  |     |   |  |
|     | <ul> <li>Right of way through gate to</li> </ul>   | Y   |   |  |
|     | decking giving priority to those   |     |   |  |
|     | coming onto the deck. Those  | Y   |   |  |
|     | leaving the deck to wait until the   |     |   |  |
|     | exit is clear  | Y   |   |  |
|     | • Queueing markers on floor at   | Y   |   |  |
|     | 2m intervals   | Y   |   |  |
|     | <ul> <li>Entrance and Exit one way</li> </ul>  |     |   |  |
|     | routes to be adhered to  | Y   |   |  |
|     | • Tables/Chairs are organised in a   | Y   |   |  |
|     | manner to allow social   |     |   |  |
|     | distancing this may include  |     |   |  |
|     | screening  | Y   |   |  |
|     | <ul> <li>Enhanced cleaning and</li> </ul>  |     |   |  |
|     | sanitising of touch points every   | Y   |   |  |
|     | 30 minutes   |     |   |  |
|     | Covid champion to checklist  | Y   |   |  |
|     | every shift using forms provided   |     |   |  |
|     | Face visors to be worn   | Y   |   |  |
|     | Gloves available   |     |   |  |
|     | • Aprons to be washed at high  | Y   |   |  |
|     | temperature at the end of every  |     |   |  |
|     | shift  | Y   |   |  |
|     | • Hand washing every 20 minutes  |     |   |  |
|     | Delivery procedures follow   |     |   |  |
|     | correct social distancing  |     |   |  |
|     | procedures and sanitising of   |     |   |  |
|     | loose bottles  |     |   |  |
|     | • Only one member of staff   |     |   |  |
|     | behind bar at a time   |     |   |  |
|     | Mobile phones strictly   |     |   |  |
|     | prohibited whilst at work  |     |   |  |
| I I | president and a contraction of the second se | L L | 1 |  |



|               |  |                                    | <ul> <li>Laminated menus wipe<br/>each customer use</li> <li>Salt, pepper &amp; sugar sa<br/>only</li> <li>Tables and chairs must<br/>thoroughly cleaned usin<br/>viricidal spray after use<br/>polished in the normal</li> <li>Cash is not being handl<br/>premises – contactless<br/>only</li> </ul>   | nchets<br>t be<br>ng<br>e and then<br>way<br>led on the  |          |      |          |         |
|---------------|--|------------------------------------|--|--|----------|------|----------|---------|
| Back of House | Cross-infection<br>of staff from<br>an infected<br>carrier of the<br>virus | Staff,<br>visitors,<br>contractors | <ul> <li>Reduced number of staproduction areas.</li> <li>Zoning of production areas.</li> <li>Zoning of production areas.</li> <li>Zoning of production areas.</li> <li>Staff are required to conpoints'</li> <li>Staff are required to confect the area are provided to the area are provided to encour are provided to encour</li> <li>Staff are provided with coverings where social distancing is not possib</li> <li>When a member of kitch needs to pass another in hands they must comm to other members of staff must away from that members</li> <li>Disposable gloves are wichanged regularly</li> </ul> | reas is Y<br>puch Y<br>puch y<br>pomplete a<br>pr to Y<br>tion to be Y<br>er person<br>ptoms of Y<br>hands Y<br>facilities<br>rage this. Y<br>face Y<br>chen staff<br>ie to wash Y<br>nunicate<br>taff that Y<br>he other<br>face Y<br>er of staff | 12346789 | None | РМ<br>СН | Ongoing |



|  | <ul> <li>Staff are aware that they must<br/>report any 'Covid safety'<br/>concerns.</li> <li>Staff 'Covid Awareness in the<br/>Workplace' training has been<br/>provided'</li> <li>Covid Champions' have been<br/>appointed to monitor standards.</li> <li>All waste to be handled<br/>hygienically and sealed in plastic<br/>bags prior to removal.</li> <li>Deliveries to be checked and<br/>decanted into our own<br/>containers or vac packed foods<br/>to have packaging cleaned</li> </ul> | Y<br>Y |  |  |  |  |
|--|--|--------|--|--|--|--|
|--|--|--------|--|--|--|--|

