

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



	Limited menu offering to reduce			
	staff numbers in the kitchen	Y		
	 Hand sanitising facilities at 			
	entrance to restaurant.	Y		
	 Traffic routes are clearing 			
	marked to allow for social	Y		
	distancing	Y		
	 Right of way through gate to 	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		
	 Entrance and Exit one way 			
	routes to be adhered to	Y		
	• Tables/Chairs are organised in a	Y		
	manner to allow social			
	distancing this may include			
	screening	Y		
	 Enhanced cleaning and 			
	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	



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



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

