

Activity

Covid 19 (Restaurant)

Date of Assessment

03/07/20

Location:

Job Title:

Senior Manager

Risk Assessment Carried out by:

Signature

SJPacker

Risk Table

Date of Review

17/08/20

Likelihood

Very Unlikely

Unlikely

Fairly Likely

Likely

Very High

Severity

Insignificant 1 Minor 2 Moderate 3 Major 4 Fatality 5

1	1	2	3	4	5
2	2	4	6	8	10
3	3	6	9	12	15
4	4	8	12	16	20
5	5	10	15	20	25

Reviewed By:

	Low risk areas
	Medium risk areas
	High risk areas

Can be considered as a trivial risk area with no action required

Efforts should be made to reduce the risk, assessing the cost of prevention against the likelihood of the event

You must consider suspending the operation until adequate controls are introduced and the risk is re-evaluated

ACTIVITY	PERSONS AT RISK	SIGNIFICANT HAZARDS	RISK			RISK CONTROL MEASURES	RESIDUAL RISK		
			L	S	R/L		L	S	R/R
<ul style="list-style-type: none"> Laying & setting-up of tables Serving of meals Collecting dishes & cutlery Cleaning 	<ul style="list-style-type: none"> Members of the Restaurant Staff, Waiters Waitresses Resort Guests/Visitors Club members 	<ul style="list-style-type: none"> Exposure to Covid 19 Virus Coming into close contact with a person who may have the 	5	5	25	<ul style="list-style-type: none"> A maximum of 8 people per table provided they are from a maximum of two households will be permitted to sit together. 2 meters spacing between each table All other guests will be seated with social distancing in place Where possible, table service will have the same servers for each table All Cutlery will be prewrapped in sanitised napkins. 	2.5	5	12

tables &
furniture
after
service

- Other members of staff
- Vulnerable groups; Elderly, Pregnant workers, (Admin, Cleaning Staff) Those with existing underlying health conditions Professional Visitors/ Contractors

Covid 19 symptoms?

- Contact with contaminated Surface
- (Symptoms can be mild, moderate, severe or fatal.)

- Glasses will only be brought to the table on request.
- Salt and pepper packets to replace salt and pepper shakers
- bread to be served individually to guests rather than a communal breadbasket.
- Restaurant tables and chairs to be fogged and sanitised at night after guests leave
- Staggered eating times and sittings will be in place
- Servers will wear masks for evening service.
- Servers will be issued with personal towels for plate carrying
- Servers to wear gloves to clear tables and staff will wash their hands every 20 minutes.
- Guests will have the option of “takeaway meals” both diner & breakfast
- Reviewing layouts and processes to allow staff to work further apart from each other and customers to maintain social distancing.
- Re-assess ventilation/extraction systems employed in Restaurant area.
- Avoid people working face-to-face. For example, by working side-by-side or facing away from each other.
- Remind customers who are accompanied by children that they are responsible for supervising them at all times and should follow social distancing guidelines.
- Frequent cleaning of work areas and equipment between uses. Making sure that there are adequate disposal arrangements for cleaning products.
- Provision and use of Personal Protective Equipment (PPE) Disposal gloves and face masks

- (Staff to be reminded that wearing of gloves is not a substitute for good hand washing.)
- Those being fit tested with non-disposable masks should clean the mask themselves before and immediately after the test using a suitable disinfectant cleaning wipe (check with manufacturer to avoid damaging the mask).
- Rigorous checks will be carried out by line managers to ensure that the necessary procedures are being followed.
- Staff to be reminded on a daily basis of the importance of social distancing in the workplace
- Management checks to ensure these control measures are adhered to, and that, this assessment is reviewed on a regular basis in accordance with Government guidelines

