

HEALTH & SAFETY RISK ASSESSMENT COVID -19

Assessment for:	Vista Restaurant (COVID-19 ASSESSMENT)				
Site Address:	Marine Road, Morecambe, LA44BU				
Assessment date:	Jun-20	Review date:	Weekly	By	Meridon Reader

Likelihood	Severity			
	X	Minor 1	Significant 2	Major 3
	Unlikely 1	1	2	3
	Possible 2	2	4	6
	Likely 3	3	6	9

Coronavirus infection is acquired by 2 principle routes - whilst Coronavirus symptoms are often mild, it can cause acute illness & in some individuals death. Infection is acquired by 2 principle routes:

A. Airborne droplets carrying the virus which have been exhaled by an infected person. The risk is greatest when a person is displaying symptoms, but not all infected persons have symptoms. Coughs & sneezes increase infection risk. The virus can enter another person via mouth, nostrils or eyes.

B. Contamination of hands from touching a surface contaminated with virus particles (because an infected person has coughed or sneezed over it, or passed on the germs with their hands) & then touching your own face (mouth, nostrils, eyes) with your contaminated hand.

What could spread the virus? (Who could be infected and how)?	Who could be infected?	L	S	Risk Rating	Existing and additional Control Measures (Eliminate, Substitute, Guard, IITS, PPE, Mitigation)	L	S	Risk Rating
High Risk Employees/Vulnerable People Staff who have pre-existing health conditions may be susceptible to experiencing worst affects of the virus Vulnerable employees with existing health conditions are at a higher risk of contracting COVID-19, which may have a significant increased adverse affect on their health and wellbeing.	Customers Staff	3	3	9	Staff who have pre existing health conditions will not be asked to return to work Staff will be communicated with to understand who is classed as vulnerable	2	1	2

<p>Inadequate Staff Understanding on Risks Staff who are not fully aware and understanding of the arrangements may jeopardise the result of the procedures put in place and may end up in risk of spreading the virus if not followed correctly</p>	<p>Customers Staff</p>	2	3	6	<p>Employees returning to work will all receive in depth training to understand the procedures and requirements for Pleasureland to operate safely during covid 19 / sign off sheets provided for proof of cleaning</p> <p>Staff will have access to online learning resources for procedures</p> <p>Staff will complete a customer walk through to understand procedures</p> <p>Additional training/on going training will be in operate to give staff confidence</p>	1	2	
<p>Cleaning Regimes Inadequate cleaning and hygiene standards pose a risk of spreading infection by way of cross contamination from surfaces contaminated with the coronavirus.</p>	<p>Customers Staff</p>	2	3	6	<p>Staff will deep clean each table after each customer has vacated</p> <p>Areas with high touch points i.e. door handles, pool tables, card readers etc will be incorporated into the daily/hourly checks</p> <p>Appropriate cleaning materials will be bought, blue roll will be encouraged to dispose off after wiping each surface</p> <p>(Please see separate Vista Covid 19 Cleaning Regime)</p>	1	2	2

<p>Staff Falling ill whilst working Staff may develop symptoms whilst on shift meaning they can spread the germs</p>	<p>Customers Staff</p>	2	3	6	<p>Staff will be sent home immediately to isolate for 7 days</p> <p>Section where staff has been located will be deep cleaned</p> <p>Staff member will be asked to get test</p> <p>Staff who were on shift with said employee will have any potential symptoms monitored</p>	2	2	4
<p>Areas with high volume touch points Communal facilities, entrance, toilets, stairs, etc. Risk of cross contamination from equipment, surfaces etc. that may have been touched or otherwise contaminated by coronavirus and create a risk to health.</p>	<p>Customers Staff</p>	2	3	6	<p>All items which are commonly touched such as menus, will be replaced with either a QR menu or disposable menus</p> <p>Disposable condiments will be operation</p> <p>tables will not be set for customer arrivals and cutlery will be brought out with food</p> <p>All high volume touch points will be frequently sanitised with appropriate cleaning materials</p> <p>Staff will be required to take all drinks out on trays and food delivered to tables using tea-towels</p>	2	2	4

<p>Aggressive Customers/ Members of public</p> <p>Staff may have to deal with potential members of the public who may not want to comply with the rules set in place, which may lead to shouting and avoiding the social distance measures in place</p>	<p>Customers Staff</p>	2	2	4	<p>staff will have training on how to deal with aggressive customers</p> <p>Customers may be asked to leave the premises if they do not follow procedures</p> <p>Customers will have PPE face shields to protect their faces</p> <p>Staff will know to approach the supervisor if the situation is not dissolved.</p> <p>Signage printed to remind customers of rules/procedures in place to keep staff and customers safe</p>	2	1	2
<p>Mental Health</p> <p>Staff may feel pressured with all the new arrangements in place</p> <p>Staff may not feel safe in the working environments</p> <p>Staff may have to deal with conflict with customers</p>	<p>Customers Staff</p>	2	3	6	<p>Designated mental health first aiders on site to assist</p> <p>Appropriate training to give staff confidence on procedures and with customers</p> <p>Regular re-group sessions with members of staff to assess any issues with current procedures</p> <p>Communication channels available for staff to raise concerns</p> <p>Employee representative available</p>	2	2	4

<p>Communal Staffing Areas /Overcrowding</p> <p>Areas which usually have a high volume of staff entering/standing/congregating may impact on social distancing requirements to stop the spread of the virus</p>	<p>Customers Staff</p>	3	3	9	<p>Staff breaks will be organised at staggered times</p> <p>Staggered shift patterns and arrival times</p> <p>Staff will be organised (Where is possible) into staff bubbles</p> <p>Certain areas such as glass wash area are 1 person capacity</p> <p>Staff assigned to particular tills</p> <p>Temperature taken for each member of staff on arrival</p>	1	2	2
<p>Children not familiar with procedures</p>	<p>Customers Staff</p>	2	3	6	<p>Appropriate signage and communication with responsible adults should encourage them to control their children more tightly than might otherwise be the case. Children should for example be required to remain with a responsible adult at all times.</p>	2	2	4
<p>Handling Cash</p>	<p>Customers Staff</p>	2	3	6	<p>Limited number of cash tills so supervisors at the end of shift are not in contact with large volumes of cash</p> <p>Contactless payments encourage</p> <p>Staff can wear gloves if needed when handling cash</p> <p>Staff trained to wash hands regular</p>	2	2	4
<p>Toilets</p>	<p>Customers Staff</p>	2	3	6	<p>Doors kept open at all times (entrance to toilets)</p> <p>Maximum capacity per toilet outlined</p> <p>Thorough cleaning regimes / checked half hourly</p>	2	2	4

<p>High Capacity Events</p>	<p>Customers Staff</p>	<p>3</p>	<p>3</p>	<p>9</p>	<p>All live events have been cancelled/postponed</p> <p>Resident DJ cancelled</p> <p>Bookings over 30 are not bookable</p> <p>Birthday Parties/Weddings cancelled until further notice</p>	<p>1</p>	<p>2</p>	<p>2</p>
<p>General Hygiene Measures</p> <p>If basic hygiene measures are not in place, the risk of the spread of the virus will be much greater</p>	<p>Customers Staff</p>	<p>2</p>	<p>3</p>	<p>6</p>	<p>Hand sanitiser to be provided by a member of staff to all customers entering the premises and for hand sanitisation stations to be available around the venue. (in key areas)</p> <p>Reminder messages on walls to encourage customers to wash hands regular (soap/sanitiser dispenser provided on arrival, exit and various locations around the building)</p> <p>Staff will be asked to wash hands after every time handling cash and to wash hands at least every 30 mins</p>	<p>2</p>	<p>2</p>	<p>4</p>
<p>Face to Face Contact</p> <p>Customer/Staff integration can cause transmission of virus</p>	<p>Customers Staff</p>	<p>2</p>	<p>3</p>	<p>6</p>	<p>Face shields provided for staff</p> <p>Customers encouraged to wear PPE (Although not essential)</p> <p>Perspex screens between customer/staff points i.e. tills</p> <p>Information is printed on each table to limit time for staff at tables</p> <p>Side by side operating</p>	<p>2</p>	<p>2</p>	<p>4</p>

<p>High music and machine sound levels</p> <p>This will require people to shout or raise their voice promotes aerosol transmission of the coronavirus</p>	<p>Customers Staff</p>	<p>2</p>	<p>3</p>	<p>6</p>	<p>All music and PA systems will be turned down to appropriate levels around the building</p> <p>No live music will take place</p>	<p>1</p>	<p>2</p>	
<p>Overcrowding/full capacity</p> <p>Certain busy periods and usual layout may contribute to overcrowding and social distancing may not be in control</p>	<p>Customers Staff</p>	<p>2</p>	<p>3</p>	<p>6</p>	<p>Sophisticated booking system (Open Table) in place to encourage bookings</p> <p>Tables required to be booked, even for drinking</p> <p>Table plan re-designed to be in accordance with the 2m Social Distanced rule/ tables taken out</p> <p>Reduced capacity</p> <p>Separate exit doors for customers to avoid overcrowding, exit one door only and entrance one door only (the flow is signposted)</p> <p>Employees on duty to safely manage any queuing to the front of the building and barriers provided to separate and manage queues</p> <p>We will keep a log of contact details of customers who have visited our site for 21 days to help towards the track and trace scheme</p>	<p>2</p>	<p>2</p>	<p>4</p>

<p>Kitchen</p>	<p>Customers Staff</p>	<p>2</p>	<p>3</p>	<p>6</p>	<p>Enhanced hand washing procedures in place</p> <p>Distanced floor markings on floor to indicate where staff stand</p> <p>In and Out doors only</p> <p>No front of house staff allowed in kitchen</p> <p>Maximum occupancy of staff in operation</p> <p>Side by side working in place</p> <p>1 person occupancy per walk in fridge</p> <p>Staff bubbles in process as much as possible</p> <p>Kitchen uniform to be changed into on site and not to be worn travelling to work</p>	<p>2</p>	<p>2</p>	
<p>Overcrowding in certain areas</p>	<p>Customers Staff</p>	<p>2</p>	<p>3</p>	<p>6</p>	<p>Smoking areas are located at the side of the building (Exterior to hitchen building) where customers can socially distance</p> <p>Dance floor will not be in operation</p>	<p>2</p>	<p>2</p>	
<p>Arcade Machine and Pool Tables</p>	<p>Customers Staff</p>	<p>2</p>	<p>3</p>	<p>6</p>	<p>Arcade machines will be spaced accordingly with social distances measures</p> <p>All machine buttons and screens will be cleaned after a customer leaves the machine</p> <p>Stools will be provided per machine</p> <p>Staff will know not to operate pool tables when on busy shifts</p>	<p>2</p>	<p>2</p>	<p>4</p>

Air Conditioning / Ventilation	Customers Staff	2	3	6	<p>Maximise the supply of outside air as much as reasonably possible (front and back doors will be open during trading hours) while maintaining or increasing the social distancing (min physical distance 2-3 m between persons) among employees in order to foster the ventilation cleaning effect.</p> <p>Keep all ventilation systems on all the time but you can lower the fan speeds when the building is empty.</p>	2	2	4
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