

## COVID 19 RISK ASSESSMENT

### CR & AS Bistros Ltd T/A Ascough's

**Hazzards:** COVID 19

**Who might be affected:** Employees, customers and visitors could contract the virus and fall ill and spread the virus.

<b>Control Measures</b>	<b>In place at premises Yes/No</b>
Inform customers at time of booking that ID (proof of address is required) to ensure they are not entering the building from a lock down area when a local lockdown is imposed (refer to lock down maps)	
Enhanced hand wash routines implemented with reminders at sinks	
Controls to manage queues are in place both internally and externally in order to maintain social distancing	
Employees available to monitor queues and advise on social distancing	
Employees available to seat customers immediately to reduce queuing and advise on social distancing	
Doors to be pinned open where applicable to increase air flow and reduce hand contact points (non fire doors)	
Surface and hand sanitiser is effective against COVID 19	
Hand washing is available upon entry to premises for customers	
Hand sanitiser is available at key locations including customer entrance, behind the bar, outside toilets, in the kitchen and in a central location in the dining space	
Hygiene, social distancing and directional signage notices are prominently displayed for customers and employees	
Employees required to wash and sanitise upon entering and before leaving the premises	
Employees should wash their hands after clearing a table or clearing anything a customer has handled	

Employees encouraged to wash their hands every 20 minutes	
Sanitising of contact points, front and back of house to reduce the risk of viral transmission via surface contact	
Tables are to be spaced out to 1 meter plus and screens are used across tables to separate households	
Chairs should be sprayed with sanitiser and wiped off with paper towel after each use	
tables and all condiments, menu holders, vases ect should be thoroughly sanitised after each use	
cutlery to be laid after orders are taken	
Barriers installed to facilitate social distancing and create walk ways through the restaurant	
Face visors to be worn when serving customers	
No smoking at front doors	
Single use menus in operation with some wipe able drinks lists	
Screens installed where 1 meter social distancing is not achievable	
Customers encouraged to use contactless payments	
Only 2 staff members using the till per shift and till to be regularly sanitised	
Face visors to be worn and sanitised when social distancing cannot be achieved	
Nitrite gloves available for employees	
Return to work notifications completed with all employees to determine their fitness for work	
Employees excluded from work based on government guidelines if they are displaying any symptoms of COVID 19 and required to self isolate and organise a test	
Shift start and finish times to be staggered to avoid crowding at exit and entry points	
Employees instructed to launder work clothes at 60 degrees	
Kitchen uniform not to be worn when travelling to and from work	
Kitchen staff to ensure a clean uniform is used every shift	
Adequate stock of soap, sanitiser and kitchen towel and hand washing areas to ensure good personal hygiene	
Good workstation design to enable single occupant use and minimise movement around the kitchen	
Back to back or side by side working to minimise exposure which is greater when working face to face	
Effective kitchen extraction and ventilation to maintain good air quality	

Sanitising of shared equipment after each use	
Sufficient quantity of utensils to minimise sharing while on shift	
Ensure that customers of the same household or support bubble can be seated together indoors	
Ensure that customers of up to two households or support bubbles can be seated together indoors with social distancing screens between households	
Customer toilets to be sanitised at least every hour	
Employees should wash their hands after clearing a table or clearing anything a customer has handled	