

ROPETACKLE ARTS CENTRE BAR RISK ASSESSMENT – COVID-19

What are the Hazards	Who might be harmed	Controls in Place	Action by who	Action by when	RISK Red: High Risk Orange: Medium Risk Green: Low Risk	Done
The spread of Coronavirus	<ul style="list-style-type: none"> Staff Volunteers Members of the public 	Enhanced hand washing practice	DOUGLAS A HILL	03/08/20		X
The spread of Coronavirus	<ul style="list-style-type: none"> AS ABOVE 	Controls to manage queues are in place to maintain social distancing	ALL STAFF & VOLUNTEERS	03/08/20		X
The spread of Coronavirus	<ul style="list-style-type: none"> AS ABOVE 	Doors to be pinned open to increase air flow	ALL STAFF	03/08/20		X
The spread of Coronavirus	<ul style="list-style-type: none"> AS ABOVE 	Hand sanitiser to be made available in both the bars	RICHARD BEHLING	03/08/20		X
The spread of Coronavirus	<ul style="list-style-type: none"> AS ABOVE 	Hygiene, social distancing, and directional signage notices prominently displayed for customers and staff	ASH WOOD	17/07/20		X
The spread of Coronavirus	<ul style="list-style-type: none"> AS ABOVE 	Sanitising all touch points regularly to include: - card machines, bar surfaces, tills, beer pumps, fridges and sinks.	STAFF & VOLUNTEERS	03/08/20		X
The spread of Coronavirus	<ul style="list-style-type: none"> AS ABOVE 	Tables to be spaced out in café per government guidance	RICHARD BEHLING	03/08/20		X
The spread of Coronavirus	<ul style="list-style-type: none"> AS ABOVE 	Only card payments to be accepted	DOUGLAS A HILL	03/08/20		X
The spread of Coronavirus	<ul style="list-style-type: none"> AS ABOVE 	PPE always available to staff at their request	RICHARD BEHLING	17/07/20		X

ROPETACKLE ARTS CENTRE BAR RISK ASSESSMENT – COVID-19

The spread of Coronavirus	• AS ABOVE	Adequate number of fully stocked: - soap, blue roll, warm running water) hand wash basins in kitchen to ensure access to good personal hygiene	RICHARD BEHLING	17/07/20		X
The spread of Coronavirus	• AS ABOVE	Surface sanitiser is effective against enveloped viruses. Compliant with BS EN 1276 (removal of bacteria) and BS EN 14476 (elimination of enveloped viruses)	RICHARD BEHLING	17/07/20		X
The spread of Coronavirus	• AS ABOVE	Staff strictly excluded from work, based on government guidelines, if they are displaying any symptoms of illness or if they are required to self-isolate	STEPHANIE E HILLS	09/07/20		X
The spread of Coronavirus	• AS ABOVE	All glasses and food packages disposable; customers to deposit empties and packaging in highly visible bins	DOUGLAS A HILL	03/08/20		X
The spread of Coronavirus	• AS ABOVE	Bar staff to be vigilant for non-compliance through impairment	DOUGLAS A HILL	03/08/20		X
The spread of Coronavirus	• AS ABOVE	Only allocated staff allowed in the kitchen, and no other members of staff or volunteers allowed in during service	STAFF & VOLUNTEERS	03/08/20		X
The spread of Coronavirus	• AS ABOVE	Customers encouraged to queue at a safe distance, two customers (max) at the bar at any given time to make their order. Orders will be taken at the bars and then delivered to customers tables	STAFF & VOLUNTEERS	03/08/20		X
The spread of Coronavirus	• AS ABOVE	All food to be sold pre-packaged	DOUGLAS A HILL	03/08/20		X
The spread of Coronavirus	• AS ABOVE	Markings on the floor at a safe distance from the bar to comply with current Government guidance	STEPHANIE E HILLS	27/07/20		X