

Ropetackle Arts Centre: Bar COVID-19 Risk Assessment

Updated: 1 April 2021

| Hazard? | Who might be harmed? | Risk severity | Controls in place? | Actioned by who? | Actioned by when? | Complete? |
|------------------------|------------------------|---------------|---|--|-------------------|-----------|
| The spread of COVID-19 | All visitors and users | Low | <p>Ensuring all bar staff are aware of the symptoms of COVID-19 and, if suffering them, stay home and follow government guidance.</p> <p>The main symptoms of COVID-19 are: A high temperature. A new, continuous cough. A loss or change to your sense of smell or taste.</p> | Steph E Hills | 9 July 2020 | Yes |
| As above | All visitors and users | Low | <p>Enhanced hand washing. Touch contact limited.</p> <p>Hand sanitiser available in front and back bar.</p> <p>Card payments only. Contactless encouraged.</p> <p>Notices encouraging personal hygiene best practice, including hand washing for 20 seconds, avoiding face touching, and “catch it, bin it, kill it” for coughs and sneezes.</p> | Douglas Hill, Richard Behling | 3 Aug 2020 | Yes |
| As above | All visitors and users | Low | <p>Social distancing (2m) to be followed at all times.</p> <p>Front bar limited to 4 people maximum. Back bar limited to 2 people maximum.</p> <p>Floor markers placed within the bars to facilitate social distancing.</p> <p>Tables spaced 2m apart where necessary.</p> | Steph E Hills, Douglas Hill, Richard Behling | 3 Aug 2020 | Yes |
| As above | All visitors and users | Low | <p>Bar service to seats, minimising audience movement and contact.</p> <p>Pre-ordering interval drinks encouraged.</p> | Douglas Hill | 3 Aug 2020 | Yes |
| As above | All visitors and users | Low | <p>Frequent deep cleaning and disinfecting of surfaces, touch points, and objects, particularly those prone to high usage such as door handles, card machines, tills, beer pumps, fridges, and wash basins.</p> | Richard Behling | 17 July 2020 | Yes |

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|----------|------------------------|-----|--|-----------------|--------------|-----|
| | | | Cleaning equipment monitored and maintained, and compliant with BS EN 1276 (removal of bacteria) and BS EN 14476 (elimination of enveloped viruses). | | | |
| As above | All visitors and users | Low | PPE (including face coverings) mandatory and available for all staff. | Richard Behling | 17 July 2020 | Yes |
| As above | All visitors and users | Low | Use disposable glasses and food packages only. Highly visible bins available for audiences to dispose of empty glasses and waste. All food sold pre-packaged. | Douglas Hill | 3 Aug 2020 | Yes |
| As above | All visitors and users | Low | Staff vigilant of non-compliance through impairment. | Douglas Hill | 3 Aug 2020 | Yes |