

COVID-19 Risk Assessment – The Plough Inn Stalisfield Pub

Hazards:	
Coronavirus (COVID-19)	
Who might be affected:	
Employees, contractors, visitors, and customers could contract the virus and fall ill. Special consideration needs to be given to vulnerable groups with the classification extended to those with the most serious underlying health conditions as defined by PHE.	
Control Measures	In place at premises – Yes or N/A
Enhanced hand wash routines.	Yes.
Controls to manage queues are in place both internally and externally in order to maintain social distance.	If needed.
Employees are empowered and encouraged to monitor occupancy and advise on social distancing.	Yes.
Doors to be pinned open to increase air flow and reduce contact points (non-fire doors)	Yes.
Surface sanitiser is effective against enveloped viruses. Compliant with BS EN 1276 (removal of bacteria) and BS EN 14476 (elimination of enveloped viruses).	Yes.
Hand sanitiser to be made available at key locations including the customer entrance, customer toilets and behind the bar. Hand sanitiser conforms to BS EN 1500 (chemical disinfectants and antiseptics) and BS EN 12054 (bacterial efficacy) and has been proven effective against enveloped viruses.	7 installed plus all team member have on them
Hygiene, social distancing, and directional signage notices prominently displayed for customers and staff.	Yes.
Sanitising of contact/touch points, front and back of house frequently. This will reduce the risk of viral transmission via surface contact.	Yes.
Tables are to be spaced out to facilitate social distancing.	Done 1m+
Designated external smoking areas marked out to aid social distancing and no smoking at the front doors.	Yes.
Blackboard menus available – no menus to be handed out any more. Wine list available on line Paper single use menus.	Yes.
Disposable condiment sachets used outside. Inside disposable sachets of salt, pepper, sugar & vinegar will be used.	Yes.
Customers are encouraged to use contactless payment.	Yes.
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.	Yes
Shift start and finish times to be staggered to avoid employee crowding.	Yes.
Employees instructed to launder work clothes at least 60°C or to use a laundry sanitising agent if the fabrics cannot be washed at such a temperature.	Yes.

All staff to be trained on social distancing, known routes of transmission and additional controls introduced to maintain their wellbeing as well as those they come into contact with.	Yes.
Pre-shift briefings completed with all staff to provide them with the most up to date information and remind them of their responsibilities and actions needed to maintain their wellbeing.	Yes.
Communication channels available for employees to ask questions and raise concerns in order to support their physical and mental health.	Yes.
Face masks and disposable gloves available for employees to use if they wish.	Yes
Notes: Notices at tables re rules.	
Date Produced: 01st July 2020	

COVID-19 Risk Assessment – The Plough Inn Rooms

Hazards:	
Coronavirus (COVID-19)	
Who might be affected:	
Employees, contractors, visitors, and customers could contract the virus and fall ill. Special consideration needs to be given to vulnerable groups with the classification extended to those with the most serious underlying health conditions as defined by PHE.	
Control Measures	In place at premises – Yes or N/A
Enhanced hand wash routines implemented with reminder notices.	
Surface sanitiser is effective against enveloped viruses. Compliant with BS EN 1276 (removal of bacteria) and BS EN 14476 (elimination of enveloped viruses).	Yes.
Hand sanitiser to be made available at key locations including the customer entrance. Hand sanitiser conforms to BS EN 1500 (chemical disinfectants and antiseptics) and BS EN 12054 (bacterial efficacy) and has been proven effective against enveloped viruses.	Yes.
Hand sanitizer to be provided to the Housekeepers for use in-between tasks and rooms.	Yes.
Hygiene, social distancing, and directional signage notices prominently displayed for customers and staff.	N/A.
Sanitising of contact/touch points, front and back of house frequently. This will reduce the risk of viral transmission via surface contact.	Yes.
Replace GSD with single page and web link for additional services.	Yes.
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.	Yes.
Employees instructed to launder work clothes at least 60°C or to use a laundry sanitising agent if the fabrics cannot be washed at such a temperature.	Yes.
All staff to be trained on social distancing, known routes of transmission and additional controls introduced to maintain their wellbeing as well as those they come into contact with.	Yes.
Communication channels available for employees to ask questions and raise concerns in order to support their physical and mental health.	Yes.
Face masks and nitrile gloves available for employees to use if they wish.	Yes.
Notes:	
Where possible rooms are left vacant for 72 hrs.	
Date Produced: 01st July 2020	