Joule's Brewery - Risk Assessment Form

Name:	Coronavirus Risk assessmer	Coronavirus Risk assessment Date of assessment:		30 th Ju	ne 2020	Review date:	30 th September 2020
Area being assessed:	Red Lion Brewery Tap Assessor(s) name:		John Auld				
What are the hazards / tasks / activity?	Who could be harmed and how?	What are	the control measures?	Risk Rating	What further measu	res are required?	Target completion date/ Comments / progress
Spread of Coronavirus	Risk toStaff Customers Visitors CleanersRisk of death or serious injury from: Catching coronavirus from another personRisk of ill health from: Catching coronavirus from another person	 Anyone dis Coronaviru at home ar guidance o Anyone att symptoms premises a return for test can be <u>Hand Was</u> Hand Wass water in pl Accessible Red Lion co the Red Lion Stringent h guidelines seconds. In after inter 30 minutes break Dry hands towels <u>Hand Sanii</u> Hand sanit 	eending site displaying will be asked to leave the nd will not be permitted to 14 days or until a negative shown hing ning with soap and warm ace – Office kitchen upstairs, toilet at rear of mouseroom, ustomer toilets, behind bar in on, Kitchen in Red Lion. hand washing as per the for a minimum of twenty mmediately on arrival at work, action with customers, every s irrespective, after every using hand dryer or disposal	High Med	Communication channels a Training (recorded) and con Training (recorded) and con	mmunication	2 July 2020 2 July 2020 2 July 2020

	x4 and Red Lion x6 – Staff and customers are encouraged to use the sanitiser regularly throughout the day. These points will be highlighted to customers on entry		

<u>Oleansing</u>			2 July 2020 and opgoing support	
 <u>Cleaning</u> The Red Lion will be thoroughly cleaned every morning Each employee will be allocated a work space and the management of cleaning it 	Med	Training (recorded), monitoring (recorded) and communication	2 July 2020 and ongoing support	
 Toilets will be thoroughly cleaned every hour and recorded All tables will be cleaned once customer leave whether internal or external, chairs will be wiped down 				
 The bar will be cleaned down every 30 minutes and service areas wiped down after each drink service 				
 Tills will be cleaned between employees, ideally one employee will handle each shift. Where there is more than one server, one till will be allocated per server 				
• PDQ machines will be cleaned after each customer transaction				
 Door handles and glass to be cleaned after every customer exit 	Med		2 July 2020	
 <u>Social Distancing</u> Staff, customers and visitors will be reminded of the social distancing rules regularly – anyone refusing to follow the guidance will be removed from the premises 				Training (recorded) directional arrows and floor markings and on site communication during operation
 Staff are encouraged to hold socially distanced meetings when on site for briefings and communication 				
 Customers in the Red Lion will be required to queue up before entry and will be greeted and shown to the seats 				
 No standing will be permitted in the Red Lion at any point other than if queuing for the toilet 				

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• All seating will be a minimum of 2m and			
never more than 6 people unless from 2			
households			
Contactless payment will be encouraged			
to minimise the risk of transferring the			
infection			
A one way system will be adapted and			
clearly marked in the Red Lion to avoid			
crossing paths			
• Floors will be marked to 2m to evidence			
social distancing			
• Toilet queuing where required will be			
marked with 2m lines for distancing			
• Music will be loud enough to hear but			
not too loud that customers have to			
raise their voice			
• Orders will be taken while observing the			
2m social distancing rules			
• Tables will not be cleared whilst			
customer are sat at them or they will			
move to allow clearing for second			
courses			
Children will be required to sit with			
parents for the duration of their visit			
• Dogs will be required to be on leads and			30 June 2020
with their owners			
<u>PPE</u>	Low	Inform employees of availability and update if	
• Red Lion staff will be offered PPE should		required. Access available daily	
they need it or want it			2 July 2020
			2 July 2020
Red Lion Kitchen	Med	Training (recorded), staff communication	
 Follow guidance on food preparation 			
and food service			
 Maximum of 2 kitchen staff and 1 server 			
to work in the kitchen at any time with			
social distancing observed			
 Introduction of simple menu and 			
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reduced of service times to allow preparation, speed of service and limit trips to storage			
Work surfaces to be cleaned down every thirty minutes_			2 Jul 2020
<u>Red Lion Toilets</u>	Med	Training (recorded) , staff monitoring and cleaning (recorded). Communication to customers through	
 Hand sanitiser and hand wash to be available outside and inside the toilets and monitored on the hourly clean 		messaging and verbal explanation	
Staff to monitor and clean toilets regularly			
• Toilets in old bar for front of house and garden customers			2 Jul 2020
Red Lion Bar/Mouse room			
 One-way system in place – customers will enter through the main entrance, and will leave either through the exit near the toilets, side door in mouse room or rear exit near disabled WC 	Med	Training (recorded), signage in place, staff management and communication	
 Bookings are essential for dining, no walk ins will be permitted 			
• Each table will be allocated a server who will serve them for the entirety of their stay			
Increased seating capacity outside			
 No standing permitted internally , externally there can be up to 6 people if social distancing observed 			
 The seating area opposite the main bar will be removed and not used for social distancing reasons 			
• All customers will be required to register their details which will be kept on record for 21 days			

 Training will be provided to staff and recorded Queuing system in place for both entry and toilets if required Joule's Brewery staff will be required to follow all guidance and systems <u>Communication</u> Precautions and measures that are introduced will be communicated to customers using social media, A boards and signs 	Med	Constant awareness of the messaging and re communication	2 Jul 2020 2 Jul 2020
 Cross Contamination Snacks will no longer be offered for general consumption Sauces will be delivered in sachets and cutlery as when required Menus will be disposable or on a non touch surface All soft furnishings will be removed All games, newspapers, books will be removed from the site Dog biscuits will no longer be available Bar towels will be removed from the tap No drip mats on the tables or any other items 	Med	Staff training (recorded) , communication and physical removal and management of site	

Signed:	Print Name:
Position:	Date: