

Task/Activity Kitchen controls (Covid 19)	Residual Risk Rating Low
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Who is at risk from the hazard?

Kitchen employees
Employees within the building
Suppliers & Contractors

What are the main hazards (dangers)?

Preventing the virus from entering the business
Disease transmission

What are the main potential outcomes from the hazards (risks)?

Spread of COVID-19 virus causing illness which may be asymptomatic, mild, moderate, severe or fatal to team members, guests, contractors, suppliers and visitors.

How do we currently control these risks?

(i.e. what control measures are already in place)

- ✓ Staff demonstrating Covid 19 symptoms must not attend work
- ✓ The licensee has ascertained the suitability of a maximum of 2 employees working within the kitchen if necessary.
- ✓ Sites with 2 kitchen employees are to note any necessary further controls , within this risk assessment
- ✓ Staff are trained in and use correctly the provided PPE
- ✓ Uniforms are to be put on at work in a designated changing area, only one person allowed at any one time
- ✓ Only one kitchen member works within the kitchen environment
- ✓ Staff retrained in the correct 20 second hand wash procedure
- ✓ Kitchen employee to ensure that hot water, anti bac soap and paper towels available at all kitchen wash basins prior to start
- ✓ Thorough hand washing is to be implemented throughout the day and at very regular intervals
- ✓ A full hot soapy wash down and sanitization of food surfaces takes place to the start of the shift and any food preparation
- ✓ Personnel will not enter the kitchen environment, instead food will be collected from a designated food lift or a designated pick up point by the food and drinks server
- ✓ Regular clean and sanitation of work surfaces throughout the trading period
- ✓ Kitchen staff will complete with the licensee an in-house pre-opening kitchen audit
- ✓ Dirty uniforms that are NOT being laundered on site are to be removed at the end of the shift by the employee in a sealed bag & washed at home on a 60c wash , ideally separately from other clothing or articles to be washed

KITCHEN CONTROLS RISK ASSESSMENT RISK ASSESSMENT CK1

What else can we do/what else is required?

(i.e. what additional controls could further reduce residual risk)

Kitchen controls. Licensee to complete additional necessary measures taken , this will relate to a 2-person operation, and clear floor markers or other suitable means of signage must be in place to demonstrate no cross over between areas

Employees trained in customer service journey

Completed by

Licensee to complete

What other documents are either relevant to this assessment or contain further information about it?

Covid 19 Working at site specific risk assessment

COSHH

Manual Handling

Other kitchen related risk assessments

Please indicate who carried out the initial assessment. Indicate who has undertaken any subsequent review of the risk assessment

Name	Position	Date

Who needs to know about or be trained on these findings?

Kitchen employees

Licensee

Site employees/ visitors & contractors

When does the Risk Assessment need to be reviewed?

Every 12 months, following any accident of relevance to this assessment, or whenever any of the premises' circumstances change or any equipment relevant to the task is changed.

Updated government guidance

Please use this box for any further information relevant to this Risk Assessment.

Licensee to complete

Training Sign Off

Name	Job Title	Date Trained	Trainer

Risk Matrix

Severity			Outcome	
Outcome	Example	Score	Outcome	Score
Minor	Bruising, minor cuts, mild irritation to skin or eyes	1	Unlikely (e.g. no previous history)	1
Serious	Loss of consciousness, burns, broken bones, injury or condition resulting in 3 or more days absence	2	Possible (Similar accidents have happened in the past)	2
Major	Permanent disability, major notifiable injury or disease	3	Probable(some situations have happened in the past)	3
Fatal	Death	5	Highly probable (Has recently occurred here or in another organization)	5

Risk Rating

1-4	Low
5-10	Medium
15-25	High

Risk Rating Total
3 (major) X 1 (unlikely) = Low