

Risk assessment

Date 14/07/20

Reason for risk assessment: Reopening procedure during COVID 19 pandemic

Who will be at risk: Staff and customers

This risk assessment outlines risks and mitigations for re-opening Pump it Up Micropub amidst the COVID-19 pandemic.

This risk assessment has been written with the official Government Guidelines in mind and we have sought advice from the local council's (Amber Valley) Environmental Health department for clarifications.

(We are using guidelines version 5.0, updated 9<sup>th</sup> July – as below)

<https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/working-safely-during-covid-19-restaurants-pubs-bars-takeaway-090720i.pdf>

<b>Risk</b>	<b>Risk Rating</b>	<b>Severity</b>	<b>Description &amp; Control Measures</b>
Surface contamination	Low	Medium to high	Surfaces such as tables, door handles, the bar etc may become contaminated and pass infection to customers and staff. A new cleaning regime will be in place to sanitise surfaces after customers leave and to keep regularly handled items sanitised such as door handles, toilet flusher and tap handles. We are also installing two stations where customers and staff can sanitise their hands and asking them to do so upon entry and exit from the premises A sign-off sheet system will be implemented to keep records of these additional cleaning procedures being carried out
Customers carrying COVID-19	Low	Medium to high	Customers will be required to sign in when entering the pub and in doing so will declare that by signing, they confirm they are not exhibiting the symptoms associated with the COVID-19 virus In the case of staff becoming sick with the virus, they will not come onto the premises This cannot eliminate asymptomatic carriers, but that risk is separately outlined
Asymptomatic carriers of COVID-19 on premises	Low	Medium to high	A variety of control measures outlined throughout this risk assessment will contribute towards minimising the risk of ANY infection and transmission As a general precaution, tables of customers will be seated such that customers face away from each other and groups are spaced minimum 1m apart

			<p>We will also leave the door either partially open or fully open, depending on circumstances, to ensure there is at least some level of good ventilation throughout the pub</p> <p>Our staff will also wear a visor to protect both themselves and customers</p>
Too many people on premises	Medium	Low to medium	<p>If too many people are on premises, they will not be able to stick to social distancing guidelines</p> <p>We will request customers wait in the entry way to the building to be seated or served as required. A table will be placed by the entry way and a notice will be left on it as an indication that that is what they should do.</p> <p>We are setting a hard limit of 10 people allowed on premises. This will take the form of 2 groups of 3 people and 1 group of 2 people in the main pub area, then one member of staff and one customer waiting at the front of the building to be attended to by staff. Any further attendees will be asked to wait outside</p>

To summarise, general precautions involve:

-Social distancing

-Sign in sheet where customers declare they are not showing symptoms and are attending as a group from a maximum of two households or as part of a support bubble

-Hand sanitising stations for customers and staff to use on entry and exit of the pub and whenever else they feel necessary

-More regular surface and regularly used areas cleaning

-Customers sit facing back to back

-Provide ventilation by having the door open

-Customers must wait to be attended to by a member of staff before entering the premises