

Wild Beer at Wapping Wharf Covid-19 Risk Assessment

Groups at Risk	Hazards
Staff	Spread and individual infection of Covid 19 Coronavirus
Visitors- guests/contractors/ cleaners/delivery drivers	
Vulnerable groups- over 70/ Elderly, Pregnant workers, those with existing underlying health conditions/belonging to BAME/BMI >40	
Anyone who could come into contact with you in relation to your business	

Hazard	Control measure
<p>Staff members/fitness to work</p> <p>Coronaviruses are generally thought to be spread from person-to-person through respiratory droplets, directly or indirectly. It is important to prevent the virus from spreading that symptomatic and exposed persons are excluded from work as per government guidelines.</p>	<ul style="list-style-type: none"> • If anyone becomes unwell with a new, continuous cough or a high temperature they are advised to get a test via the NHS and if testing positive, must follow the government stay at home guidance and isolate appropriately. • If employees are unwell at work, they are to be sent home immediately. Their workspace is then cleaned and disinfected. • If a member of staff lives with another person who is displaying symptoms or has been confirmed as having Covid-19, they must not return to work until they have a negative test. Any members of staff testing positive be excluded from work for a minimum of 10 days. • While maintaining confidentiality, we will inform fellow employees of their possible exposure to COVID-19 in the workplace if an employee is confirmed to have COVID-19. Exposed staff will be tested and if positive, excluded from work for a minimum of 10 days.

	<ul style="list-style-type: none"> • Upon return to work, staff will complete the Covid-19 Return to Work Form. • Any existing individual risk assessments (disability, young persons or new / expectant mothers) have been reviewed. • We will require customer details in line with track and trace policy. This is accessible via QR code and is GDPR compliant. Data will be automatically removed from the system after 21 days has elapsed.
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Hazard	Control measure
<p>Hand washing/sanitiser stations-</p> <p>Poor hand hygiene provides a vehicle of transmission for any bacteria or virus. Inadequate handwashing can increase the risk of cross-contamination from person to person or person to object.</p>	<ul style="list-style-type: none"> ● Provision of handwashing facilities, providing soap, water and dryers. ● Provision of a hand sanitising station upon entry to the building that staff and customers can use upon entry and exiting. ● Hand sanitiser provided to tables for customers to use if required. ● In addition to hand washing as per food safety requirements, within the kitchen, timers are in place for all staff to wash their hands for 20 seconds every 20 minutes, as a minimum. This is in addition to normal hand food safety hand washing requirements (i.e. after visiting the toilet, handling raw foods etc).

Cleaning – contact points & disinfection

Covid-19 is known to survive on hard surfaces for a period of time and therefore increasing the risk of spreading the virus

- Hand contact points are cleaned on a more frequent basis to ensure that they do not act as a vehicle for the virus.

Every hour the following points are cleaned and signed off:

Door handles

Handrails

Taps/sinks

Toilet flush handles.

PDQ (Card Payment) machines are cleaned after each use using an alcohol based anti-bacterial wipe.

Tables and chairs (including underside of chair seat where likely hand contact may have occurred when positioning chairs for dining) are to be fully cleaned down and disinfected after each customer use.

- Washing, rinsing, and sanitisation of food contact surfaces including dishware, utensils, food preparation surfaces, and beverage equipment after each use.
- Frequent cleaning and disinfection of floors, counters, and other facility access areas.

Social Distancing

All customers, staff and visitors can contract Covid-19 from unknown carriers of the virus if within 1 metres of the individual.

1-2 metre social distancing is advised by Public Health England (PHE) to ensure that the spread of the virus is minimised from person to person.

- Updated floor plan for dining areas. Redesigned seating arrangements to ensure at least 1 metre of separation between table setups and therefore reducing the restaurant capacity.
- Limiting party size at tables to no more than 6 provided space allows.
- Where practical, especially in booth seating, physical barriers are installed to ensure social distancing.
- Walk-ins only April 12th - May 29th. Customers will be turned away if social distancing cannot be adhered to. Waiting or queuing on site is not permitted. Bookings will be taken online and the terms provided. Customers are advised to arrive promptly for bookings as reservations will be time limited.
- Table service is mandatory to help reduce customer movement and congregation at order points.
- Introduction of maximum capacity for toilet queuing. During busy periods, this capacity may be manned by staff.
- Implementation of signage informing customers not to enter the site if they have symptoms.
- Menus are now electronically accessible via QR codes.
- A reduced menu is now in effect to limit prep and the need for kitchen staff to move to storage areas.
- Limitation of employees allowed simultaneously on breaks to ensure social distancing.

Staff Breaks

The workforce will be required to sanitise appropriately upon entry and before egress when going on a break.

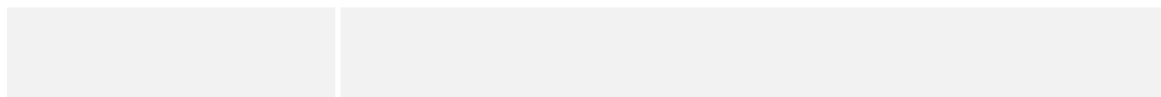
- Dedicated rest and eating areas for staff have been introduced.
- Break times are now staggered where possible to reduce congestion and contact at all times.
- Hand cleaning facilities or hand sanitiser is available at the break area and should be used by everyone when entering and leaving the area.
- Workers should sit 1 metre apart from each other whilst eating and avoid all contact.
- Drinking water will be provided with enhanced cleaning measures of the tap mechanism introduced. Usage of personal water bottles for staff is mandatory.
- Tables will be cleaned between each use by staff in the break area.
- All rubbish will be put straight in the bin and not left for someone else to clear up.

	<ul style="list-style-type: none"> ● All areas used for eating will be thoroughly cleaned at the end of each break and shift, including chairs, door handles and shelves used for storage.
<p>Menus & ordering</p> <p>Menus are a vehicle that can allow the virus to spread from one person to another. Menus should be easily cleanable or contact free.</p>	<ul style="list-style-type: none"> ● Menus are now contact free, accessible via a QR code so that customers can refer to it on their phones. ● Table service is now mandatory. Staff will keep a 1m distance when taking orders. ● Staff are required to wear masks during service when behind the bar, taking orders and serving customers. ● Some individuals may be exempt from wearing masks due to health reasons.

Hazard

Control measures

<p>Payment methods –</p> <p>Money can act as a vehicle for transmission of the virus from one person to another.</p>	<ul style="list-style-type: none"> ● Cash free payments are the safest and reduce the risk of the virus being transferred from one person to another via cash. ● Where cash payments/tips are received, limited contact is recommended and staff must sanitise hands after handling. ● Any cash will be placed in a safe container for a minimum of 72 hours to ensure that any potential virus has not survived on the cash surface. ● PDQ (Card Payment) machines are cleaned between uses using an alcohol based anti-bacterial wipe.
<p>COSHH/PPE</p> <p>PPE should be used when all other measures are inadequate to control exposure.</p>	<ul style="list-style-type: none"> ● Chemicals used for disinfection and sanitisation are suitable for killing Covid-19. ● Staff are to maintain high levels of hygiene and sanitise/wash hands and contact areas once routine and deep cleans are performed.
<p>Laundering of uniforms</p> <p>Uniform can become contaminated during service and act as a vehicle of transmission. Uniforms should be laundered after each shift to ensure that all viruses and micro-organisms are killed.</p>	<ul style="list-style-type: none"> ● We employ a professional laundering service for chef aprons and other kitchen cloths to ensure that they are clean and disinfected after each service. ● Staff are to be issued guidance on how to launder their chefs' whites and uniforms to ensure that they are cleaning and disinfecting their garments after each service where professional laundering is not an option.



Hazard	Proposed control measure
<p>Staff personal hygiene</p> <p>A smartly dressed, hygiene-conscious workforce sends out a powerful message of professionalism and trustworthiness to customers and to the general public.</p>	<ul style="list-style-type: none">● Staff are required to wash hands with soap and water. If soap and water are not practical for some repeated tasks, then use of an alcohol-based hand sanitizer with at least 70% alcohol is provided.● Staff are briefed on hygiene standards, including the prohibition of touching the face, eyes, nose, and mouth during service.● Before preparing or eating food, staff are required to wash hands with soap and water for 20 seconds for general food safety.● Staff are also advised to cover coughs or sneezes with a tissue, then throw the tissue in the bin or flush it down the toilet and wash hands after. If unable to access a tissue quickly enough, they are advised to cough or sneeze into the crease of their elbow and wash this and their hands immediately after.
<p>Service</p> <p>Contamination may occur during service from staff. There is also the risk of cross-contamination via condiments that are used by customers during service.</p>	<ul style="list-style-type: none">● Self Service condiments will not be available. Instead single use pots are available on request as part of table service.● Runners/Waiters will use sanitised trays to place food and drinks on tables. Trays will also be used to collect glasses, limiting the amount of contact with dirty glassware. All trays are washed between each use.
<p>Mental health</p> <p>All of us will feel the impact of COVID-19 and it is likely to be a distressing and potentially traumatising time for many. Supporting staff wellbeing is vital</p>	<ul style="list-style-type: none">● Staff have full access to our Covid-19 policy. New procedures are in place with safety at the forefront of everything we do.● Staff are encouraged to talk to line managers and each other – Peer support is an excellent way to combat stress.● Staff and customers alike are reminded to above all else, be kind and mindful as we tackle new challenges in the face of a global pandemic.● Online resources are provided to staff to support them during this time.

Access / egress to site

- Only essential visitors are permitted on site.
- Staggered start and finish times have been introduced to reduce congestion and contact at all times.
- We now have a one-way entry and egress policy to reduce congestion.
- All staff are required to wash or clean their hands before entering or leaving the premises.
- Queues and waiting areas are not permitted. If tables are becoming available, customers are advised to return only once they are ready to be seated.
- We have commenced regular cleaning of common contact surfaces at EPOS stations, bar, toilets and any other high footfall area. All cleaning practices and their frequency are signed off and recorded for consistency.
- Pre-shift meetings to be held outside to allow fresh air to circulate around staff in attendance where possible.

Management

- All staff are aware of this Covid-19 risk assessment and understand their obligations relating to the safety of themselves, other members of staff and the guests.
- This information is to be regularly repeated in pre-shift meetings and end of night debriefs.
- We have briefed our staff to recognise symptoms among our guests and have full support of management to proactively and constructively request any potentially infected guest to leave the premises.

This assessment is to be reviewed every month or where significant change has occurred.

Responsible Person: Grace Lander (GM) Signature: GL

Date: 01 / 04 / 21