



Supplementary Risk Assessment

This Risk Assessment has been reviewed prior to the easing of restrictions on the 19th July 2021. This document is solely focused on those risks presented by Covid-19 and the reopening of the workplace. Current SWP's and RA's remain

This is a working document and will be constantly updated and reviewed. As such we recommend this document isn't printed and is accessed through the True North Sharepoint.

The focus of this document is to identify SWP's to ensure the safety of our staff and customers and to stop the spread of COVID-19 as venues reopen.

This RA has been produced following the guidance provided HM Government:-

<https://www.gov.uk/guidance/working-safely-during-covid-19/restaurants-pubs-bars-nightclubs-and-takeaway-services>

<https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/working-safely-during-covid-19-restaurants-pubs-takeaway-services-091120.pdf>

Within each venue a H&S representative has been appointed and consulted with during the as the RA has been worked through.

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https://truenorthbrewco-my.sharepoint.com/personal/alex_truenorthbrewco_uk/Documents/Alex/Covid/21.07.19 C19 RA.docx

Venue:

The Hazard

SARS-CoV-2 is a respiratory virus that can invade a host via the respiratory route or via hand to eye / mouth / nose contact, causing the disease COVID-19. People who appear healthy may be carrying and shedding the virus, which can be passed on either directly or indirectly to others. This means we need to assume that anyone could be carrying the virus.

The routes of transmission (how the hazard can cause harm – the risks)

- Direct contact to face – eyes, nose from droplets or aerosols spraying from an infected person onto another person who is in close contact.
- Contamination via droplets from sneezing and coughing landing on surfaces and then transferring via hands on to eyes and nose and mouth. Other means of secretions getting on to surfaces could be from infected people touching their eyes, nose and mouth and then touching surfaces with contaminated hands.
- Contaminated hands of infected people can transfer the virus directly to others (e.g. handshakes) or on to hand contact surfaces which can be picked up by other people's hands and transferred to their eyes, nose or mouth
- Possible transmission from faeces to hands and then directly or indirectly to the body via hands and hand contact surface transfer.

The main controls are:

- Social distancing in accordance with government guidelines
- Disinfecting hand contact surfaces
- Hand washing and hand sanitiser use at key moments
- Not touching eyes, mouth or nose with contaminated fingers (if used)

The controls set out in this document will be specific for this operation, taking into account how the business operates, and how customers and staff use the premises and interact.

Hazard/ Area	Who is at Risk	Control Measures	Additional Control Measures	Action by Who?	Action by when?	Done
	Customers / Staff & Visitors	<ul style="list-style-type: none"> • COVID-19 Secure Policy issued to all staff. 	Staff to be briefed on day 1	GM		
	Staff at work	<p>General staff protection:</p> <ul style="list-style-type: none"> ○ Training provided so staff understand risks ○ Staggered arrival and departure times ○ Separate changing areas where possible ○ Ensured all staff wash hands on arrival and re-entering with staff reminders • Handwashing regime '20 secs every 20 minutes' • Personal sanitiser sprays issued to staff • Allowed staff to work further apart. Where not possible, arranged people to work side-by-side/ facing away or used screens • Keeping minimum distance from customers in line with Government guidance. Where not possible, other measures are taken • Introduced more frequent cleaning regimes • Where possible using staff 'bubbles' to keep teams apart • Staggered staff breaks to maintain distancing • Avoided need to share equipment where possible and disinfected before use 				

		<ul style="list-style-type: none"> • Staff change into work clothes when arriving at work where practical to do so • Staff advised to wash clothes after every shift • Face coverings to be encouraged 				
Kitchen	Risk to staff	<ul style="list-style-type: none"> • Following guidance on food preparation and food service area • Staff 'bubbles' where possible • Staff to work in sections • Increased cleaning schedules • Only essential access to kitchen for FOH staff • Minimised access to pantries, fridges and freezers • Access to pantries, walk-ins one person at a time • Changing cloths and sponges daily 	Floor markings to be installed	HC	Prior to opening	
Bar	Risk to staff	<ul style="list-style-type: none"> • Reduced members of staff behind bar and max. amount set per venue • Reconfiguration of bar areas where possible to create work stations. • Staff assigned to station and only work in that area • Regular sanitisation of the area • Screens installed at customer contact points • Staff to pass 'back to back' if need to get past each other • Increased sanitisation between shifts 				
Transmission	Staff / Customers	<ul style="list-style-type: none"> • Masks and gloves available for staff or may bring their own 				

		<ul style="list-style-type: none"> • Effective use covered in staff training • Staff and customers encouraged to continue with face coverings 				
Public Areas	Risk to customers	<ul style="list-style-type: none"> • Each venue to be reviewed and ensure it adheres to govt. guidance or measures taken to mitigate risk if not possible • Cleaning: <ul style="list-style-type: none"> ○ Hand sanitiser dispensers available throughout for customer use ○ Table & chairs cleaned after every use ○ Cleaning high throughput areas and touchpoints every 30mins ○ • Distancing <ul style="list-style-type: none"> ○ Order at table available in all sites • Communication: <ul style="list-style-type: none"> ○ Promoting the measures being taken in the venue through signs and informing people on arrival and on website • Offer cashless payment and discourage the use of cash • Identified and resolved/ mitigated potential pinch points • Menus on line or single use • Cutlery and condiments delivered to table as required. 		GM/AM		

		<ul style="list-style-type: none"> • Condiments to be single use or where not possible sanitised after every use • Staff clearing plates/glasses should wash their hands after every interaction or wear/change gloves 				
Customer Toilets	Risk to staff and customers	<ul style="list-style-type: none"> • Where appropriate access doors to be pinned open • Signs to remind customers about distancing and handwashing • Staff monitoring and cleaning of toilets increased • Cleaning schedule signed off and records kept • Needs of disabled customers and baby changing facilities taken into consideration 				
Takeaway services	Risk to staff, customers and delivery drivers	<ul style="list-style-type: none"> • See separate RA 				
Outdoor areas	Risk to staff and customers	<ul style="list-style-type: none"> • Regular staff patrol of area 				
Cellar	Risk to staff and deliverers	<ul style="list-style-type: none"> • Access restricted to one person at a time. When not possible mitigating procedures used and time spent in space limited • Minimise number of people accessing during shifts • Distancing upheld with delivery personnel • Increased cleaning schedule 				

Deliveries received	Risk to staff and deliverers	<ul style="list-style-type: none"> • Company's delivering to keep records of staff movement • Reduce number/frequency of deliveries where appropriate • Delivery personnel should avoid entering site where possible 				
Terrorism		<ul style="list-style-type: none"> • Reviewed changes to operation to check they don't have a negative impact on measures already in place to combat risk of terrorism. 				
Contractors	Risk to staff & customers	<ul style="list-style-type: none"> • Contractors to be issues with TNBC RA for COVID-19 • Contractors to report to manager on arrival at site and sign in • Contractors to clean any area they have been working in • Contractors to attend out of opening hours where possible • Contractors reminded to keep distance • Contractors encouraged to continue using face coverings 				
Regulated Entertainment		<ul style="list-style-type: none"> • Regulated entertainment in line with government guidance 				
Provision of 1 st Aid	Risk to staff & customers	<ul style="list-style-type: none"> • 1st aid should still be delivered if required. • PPE to be available and 1st aiders to consider additional steps which can be taken when administering. 	Update 1 st aiders on measures which can be taken to reduce risk of transmission	GM	Prior to opening	

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