

# OPERATING DURING CORONAVIRUS RISK ASSESSMENT BOSWORTH'S GARDEN CENTRE

<p><b>Risk Assessment of</b> operating during coronavirus.</p> <p>This includes restaurants, pubs, bars, beer gardens, food to go, cafes, social and similar clubs operating as bars and restaurants, mobile catering and contract catering or similar environments where food and drink is purchased and consumed at a venue in their indoor or outdoor areas or offered for takeaway or delivery.</p> <p><b>Persons Affected:</b> Staff, customers, contractors and other visitors.</p>		<p><b>Date of Assessment:</b> March 2020 <b>Reviewed:</b> June 2020</p> <p><b>Name of Assessor:</b> Andy Hall</p> <p><b>NB:</b> These control measures are in addition to site risk assessments which are held on Safety Cloud and remain applicable for other hazards.</p>
<p>What are the Hazards?</p>	<p>How could people be Harmed?</p>	<p>Control Measures to be Applied</p>

What are the Hazards?	How could people be Harmed?	Control Measures
<p><b>Coronavirus (Covid-19)</b></p>	<p>Most people are at risk from infection (staff, customers, visitors, etc.). The risk of developing serious illness following COVID-19 infection is, as we know, higher for vulnerable persons.</p> <p>The list of who is currently vulnerable includes: the elderly; those with chronic underlying health conditions; pregnant women. The majority of cases lead to mild symptoms (persistent coughing and temperature). The disease, however, can be fatal.</p> <p>Transmission is via person to person spread as airborne droplets and also via surfaces contaminated with virus.</p>	<p><b>Government Advice:</b></p> <ul style="list-style-type: none"> <li>• Government guidance is being reviewed on a daily basis to ensure the latest available information is put into practice.</li> <li>• All employees who are able to work from home should continue to do so where possible. A Home Working Risk Assessment is in place for staff undertaking temporary work from home.</li> <li>• All unnecessary travel should be avoided. Increase the use of telephone calls, web conferencing, etc.</li> <li>• Written or spoken communication of the latest guidelines is communicated to both workers and customers inside and outside the venue through the display posters or information setting out how customers should behave to keep everyone safe.</li> <li>• Workers and customers who feel unwell must stay at home and do not attend the venue.</li> <li>• Where working from home is not possible, every reasonable effort is made to comply with the social distancing guidelines set out by the government (2m, or 1m with risk mitigation where 2m is not viable, is acceptable).</li> <li>• Further mitigating actions include: <ul style="list-style-type: none"> <li>○ Further increasing the frequency of hand washing and surface cleaning.</li> <li>○ Keeping the activity time involved as short as possible.</li> <li>○ Using screens or barriers to separate workers from each other and workers from customers at points of service.</li> <li>○ Using back-to-back or side-to-side working (rather than face-to-face) whenever possible.</li> <li>○ Reducing the number of people each person has contact with by using 'fixed teams or partnering' (so each person works with only a few others).</li> </ul> </li> <li>• Employees are encouraged to not turn up at the same time and finish work to prevent congregations and avoid public transport on route to work where possible. The company is adopting a more flexible approach to time and attendance within the business to facilitate this.</li> <li>• All meetings on site will be observing 2m, or 1m with risk mitigation social distancing rules where 2m is not viable.</li> <li>• All non-essential appointments on site have been postponed and necessary appointments will be evaluated taking into account current guidance as they occur.</li> </ul>

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		<ul style="list-style-type: none"> <li>• All staff have been issued with guidance on social distancing and have completed an e-learning title in relation to infection control and the importance of social distancing.</li> <li>• All training that requires congregations, fire drills and group exercises have been adapted and/or postponed to avoid social contact where possible.</li> <li>• Poster material related to social distancing has been applied throughout the business and employees are reminded every morning and during their work day of the importance of social distancing.</li> <li>• Max capacity numbers for indoor and outdoors seating areas have been calculated and the service adapted to accommodate this taking into consideration traveling and entering the venue.</li> <li>• Staggering bookings and entry times is implemented to avoid queues building up in surrounding areas.</li> <li>• Customers will be asked to avoid particular forms of transport or routes and to avoid crowded areas when in transit to the venue.</li> <li>• Staff who are required to stay away from home in accommodation will do so via a central log and will make sure any overnight accommodation meets social distancing guidelines.</li> </ul> <p><b>Entertainment:</b></p> <ul style="list-style-type: none"> <li>• Government guidance will be followed around entertainment to ensure legal requirements and restrictions are upheld, and viability of entertainment with maximum audience number are in place within social distancing guidelines.</li> <li>• No gatherings of more than 30 people should take place unless this falls a part of the restrictions 'excepted lists'</li> </ul> <p><b>Track and Trace:</b></p> <ul style="list-style-type: none"> <li>• The company supports the NHS Test and Trace and will aim to keep records of customers through the booking system with a main customer contact and number within the party.</li> </ul> <p><b>Self-Isolation:</b></p> <ul style="list-style-type: none"> <li>• The company is following government guidance on self-isolation. In the event of any staff member exhibiting symptoms they must self-isolate. Guidance on time</li> </ul>

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		<p>scales changes is within the stay at home guidance. The latest advice is here: <a href="https://www.gov.uk/government/publications/covid-19-stay-at-home-guidance/stay-at-home-guidance-for-households-with-possible-coronavirus-covid-19-infection">https://www.gov.uk/government/publications/covid-19-stay-at-home-guidance/stay-at-home-guidance-for-households-with-possible-coronavirus-covid-19-infection</a></p> <ul style="list-style-type: none"> <li>• The Company will make efforts to survey all returning employees to determine if they are self-isolating based on them being classified as a vulnerable group or likelihood of being in a vulnerable group via a health surveillance questionnaire or copy of letter from Government. Employees defined as vulnerable groups or shielding – should strongly be advised and supported if possible to stay at home and work from there. If they cannot work from home they should be granted appropriate leave.</li> <li>• The Company will ensure employees self-isolating are made aware of the importance of social distancing in line with current government guidelines.</li> <li>• Where staffing levels may be reduced due to absences within the company the managing director on site will undertake an assessment of the necessary controls to operate the business with a reduced capacity and seek guidance from</li> <li>• Company will undertake deep cleaning in the event of any staff member being confirmed as having coronavirus.</li> </ul> <p><b>Adding Delivery of Food:</b></p> <ul style="list-style-type: none"> <li>• The local authority will be notified of any significant changes to the food operation where there is a supply to vulnerable groups.</li> <li>• The company will adhere to new Government guidelines The Government has announced a relaxation of planning rules to assist pubs and restaurants during the coronavirus pandemic. For the next 12 months premises who were not previously, will now be able to operate as takeaways providing hot food and drink. Further information on relaxing planning rules can be found on the Gov.uk website.</li> <li>• Alcohol will only be offered where this is permitted within the licence activities.</li> </ul> <p><b>Cleaning and Disinfection:</b></p> <ul style="list-style-type: none"> <li>• The Government guidance for cleaning of non healthcare settings should be followed where a business is open or allowed to trade. - <a href="https://www.gov.uk/government/publications/covid-19-decontamination-in-non-healthcare-settings/covid-19-decontamination-in-non-healthcare-settings">https://www.gov.uk/government/publications/covid-19-decontamination-in-non-healthcare-settings/covid-19-decontamination-in-non-healthcare-settings</a></li> </ul>

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		<ul style="list-style-type: none"> <li>● The frequency of disinfection will be increased to the start, end and throughout service, all high-touch surfaces such as work surfaces, tables, chairs, switches, door handles, push plates on doors, toilets, hand towel dispensers, taps, mop handles etc are included.</li> <li>● Enhanced cleaning is in place for busy and common areas following the government non-clinical cleaning guidance.</li> <li>● A check on the supply of cleaning products will be completed daily ensuring there is a good supply.</li> <li>● Sanitisers are checked to comply with BS EN 1276 and/or BS EN 13697 and that staff are adhering to the correct contact time and are available throughout the site.</li> <li>● Hand Sanitiser should be provided at 60% + alcohol content as recommended by Public Health England and is available throughout the site</li> <li>● Shower and changing facilities are cleaned in line with cleaning guidance for showers, lockers and changing rooms to ensure they are kept clean and clear of personal items and that social distancing is achieved as much as possible.</li> </ul>

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<p><b>Coronavirus (Covid-19) Enhanced Controls for Site, Staff and Customers</b></p>	<p>Spread of virus due to insufficient hygiene and social distancing measures.</p>	<p><b><i>The company will continue to work to the controls within the site risk assessments whilst implementing social distancing measures and additional COVID-19 controls as laid out in this risk assessment and site procedures.</i></b></p> <p><b>Travel to site:</b></p> <ul style="list-style-type: none"> <li>• Wherever possible workers should travel to site alone using their own transport. Where this is not possible and public transport is used, social distance guidelines and face covering guidance should be followed.</li> <li>• Customers are encouraged through on site signage and websites not to travel to site on via public transport, where avoidable.</li> <li>• Where traveling on public transport, all staff are reminded that it is a legal requirement to wear a face covering.</li> </ul> <p><b>Social Distancing and Personal Hygiene:</b></p> <ul style="list-style-type: none"> <li>• Managers to ensure social distancing can be practiced and that adequate welfare facilities are available on sites.</li> <li>• Layout of seating areas on site has been revised to allow for social distancing in line with guidance.</li> <li>• Where social distancing guidance of 2m cannot be achieved, 1m with risk mitigation will be implemented: <ul style="list-style-type: none"> <li>○ increasing the frequency of hand washing and surface cleaning</li> <li>○ Keeping the activity time involved as short as possible.</li> <li>○ Using screens or barriers to separate workers from each other and workers from customers at points of service.</li> <li>○ Using back-to-back or side-to-side working (rather than face-to-face) whenever possible.</li> <li>○ Reducing the number of people each person has contact with by using 'fixed teams or partnering' (so each person works with only a few others).</li> </ul> </li> <li>• All staff on site are given a toolbox talk on how to reduce the risk of transmission of COVID-19.</li> <li>• All workers have been informed to follow the Government's guidance on handwashing and ensure hands are washed on a regular basis.</li> </ul>

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		<ul style="list-style-type: none"> <li>• Staff have been advised by management regarding common control measures such as sneezing into a tissue or elbow and not just into hand, followed by immediate disposal of tissue and frequent hand washing.</li> <li>• Signs and posters are used around the site to build awareness of good handwashing technique, the need to increase hand washing frequency, avoid touching your face and to cough or sneeze into a tissue which is binned safely, or into your arm if a tissue is not available.</li> <li>• Non-essential physical work that requires close contact between workers will not be carried out.</li> <li>• Work will be planned to minimise contact between workers.</li> <li>• Staff are supported in using face coverings safely if they choose to wear one. Workers are instructed to: <ul style="list-style-type: none"> <li>○ Wash your hands thoroughly with soap and water for 20 seconds or use hand sanitiser before putting a face covering on, and before and after removing it.</li> <li>○ When wearing a face covering, avoid touching your face or face covering, as you could contaminate them with germs from your hands. Change your face covering if it becomes damp or if you've touched it. Continue to wash your hands regularly. Change and wash your face covering daily. If the material is washable, wash in line with manufacturer's instructions. If it's not washable, dispose of it carefully in your usual waste. Practise social distancing wherever possible.</li> </ul> </li> <li>• Reusable PPE will be thoroughly cleaned after use and not shared between workers.</li> <li>• Single use PPE will be disposed of so that it cannot be reused.</li> <li>• Stairs will be used in preference to lifts.</li> <li>• Workers are informed to clean and disinfect their equipment at the beginning and end of each shift/job.</li> <li>• Limit the amount of staff allowed in changing areas encouraging social distance guidance (2m apart as much as possible). Stagger break times where possible making areas available for staff to take their breaks.</li> <li>• Workers are asked to bring pre-prepared meals and refillable drinking bottles from home</li> <li>• Any staff members who fit into the vulnerable groups should be encouraged to complete social distancing.</li> </ul>

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		<ul style="list-style-type: none"> <li>• Discourage staff from using other workers' phones, work tools and equipment, cups and drinking / eating vessels when possible. If necessary, clean and disinfect them before and after use.</li> <li>• Avoid physically greeting others, including colleagues and customers, such as shaking hands and nudging elbows. This also applies to drivers making deliveries and collecting food from site. <ul style="list-style-type: none"> <li>• Minimising contact between front of house workers and customers at points of service where appropriate. For example, using screens or tables at tills and counters to maintain social distancing guidelines (2m, or 1m with risk mitigation where 2m is not viable, is acceptable).</li> <li>• Prevent customers from congregating at points of service. Only staff collect and return empty glasses to the bar/serving area.</li> <li>• Signs and posters are used around the site to advise of good face covering techniques and standards.</li> </ul> </li> </ul> <p><b>Site Meetings:</b></p> <ul style="list-style-type: none"> <li>• Unnecessary travel to sites will be avoided and where possible meetings will be held via telephone calls / web conferences.</li> </ul> <p><b>Required Site Visits:</b></p> <ul style="list-style-type: none"> <li>• There are reasons which may lead to someone being on site, this may include carrying out statutory functions such as flushing water systems, essential maintenance and repairs and security.</li> <li>• An assessment of these activities have taken place and only if absolutely necessary should staff attend in person.</li> <li>• Where staff are to be on site together, attendees should be two metres apart from each other</li> <li>• Rooms should be well ventilated / windows opened to allow fresh air circulation</li> <li>• Any meetings, or communications should be held in open areas where possible.</li> <li>• Where contractors are to come to site to carry out statutory examinations, maintenance and repairs, this must be prearranged, contractors must confirm they are fit to work and not symptomatic and social distancing measures put in place.</li> </ul>

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		<p><b>Managing Service of Food and Drink:</b></p> <ul style="list-style-type: none"> <li>● Food handlers will be encouraged to wash hands frequently throughout the day for at least 20 seconds. Turn the tap off with a paper towel to prevent hands becoming recontaminated.</li> <li>● Minimising customer self service of food, cutlery and condiments to reduce risk of transmission. <ul style="list-style-type: none"> <li>○ Providing only disposable condiments or cleaning non disposable condiment containers after each use.</li> <li>○ Trays, tables, card machines etc. will be regularly cleaned and disinfected throughout the day.</li> </ul> </li> <li>● All food service is carried out via plated table service.</li> <li>● Customers will be asked to remain at a table where possible, or to not lean on counters when collecting takeaways.</li> <li>● Disposable containers and packaging will be used where possible to avoid the need to deal with cleaning of any returns.</li> <li>● Sites will suspend the use acceptance of reusable cups.</li> <li>● Payments should be contactless where possible.</li> <li>● Where cutlery is usually displayed and supplied, this will be removed and supplied on request.</li> <li>● All outdoor areas, with particular regard to covered areas, have sufficient ventilation.</li> <li>● The Government guidance of cleaning in non clinical areas is to be followed. PPE including gloves should be in place in the Pot- wash and cleaning activities which are to be changed regularly.</li> <li>● Service to food and drinks has been adjusted to minimise staff contact with customers.</li> <li>● Indoor table service must be used where possible, alongside further measures such as assigning a single staff member per table.</li> <li>● Outdoor table service should also be encouraged, although customers are permitted to stand outside if distanced appropriately.</li> <li>● Bar or counter service is postponed, preventing customers from remaining at the bar or counter after ordering. All ordering done via table service.</li> <li>● Contact between kitchen workers and front of house workers is minimised .For example, by having zones from which front of house staff can collect food.</li> </ul>

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		<ul style="list-style-type: none"> <li>● One way traffic systems will be used where possible to minimise contact.</li> <li>● Contact at 'handover' points such as food a kitchen or bar survey with other staff, such as when presenting food to serving staff and delivery drivers will be minimised and kept brief.</li> <li>● All staff will be instructed to wash their hands before handling plates and cutlery and will continue with a high frequency of hand washing throughout the day.</li> </ul> <p><b>Movement around sites.</b></p> <ul style="list-style-type: none"> <li>● Restrictions of movement by discouraging non-essential trips within sites is encouraged through, encouraging use of radios, telephones or other electronic devices when sending orders from service areas to kitchens, where permitted, and cleaning them between use.</li> <li>● Restricting staff into areas where possible by job and location rotation i.e. keeping kitchen and front of house staff separate as much as possible</li> <li>● Assign working areas to an individual as far as reasonably practicable but if they are shared, this is kept to minimum numbers.</li> </ul> <p><b>Customer Toilets:</b></p> <ul style="list-style-type: none"> <li>● Using signs and posters to build awareness of good handwashing technique, the need to increase handwashing frequency and to avoid touching your face, and to cough or sneeze into a tissue which is binned safely, or into your arm if a tissue is not available.</li> <li>● Consider the use of social distancing marking in areas where queues normally form, and the adoption of a limited entry approach, with one in, one out (whilst avoiding the creation of additional bottlenecks).</li> <li>● To enable good hand hygiene consider making hand sanitiser available on entry to toilets where safe and practical, and ensure suitable handwashing facilities including running water and liquid soap and suitable options for drying (either paper towels or hand dryers) are available.</li> <li>● Setting clear use and cleaning guidance for toilets, with increased frequency of cleaning in line with usage. Use normal cleaning products, paying attention to frequently hand touched surfaces, and consider use of disposable cloths or paper roll to clean all hard surfaces.</li> </ul>

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		<ul style="list-style-type: none"> <li>● Keep the facilities well ventilated, for example by fixing doors open where appropriate.</li> <li>● Special care should be taken for cleaning of portable toilets and larger toilet blocks.</li> <li>● Putting up a visible cleaning schedule can keep it up to date and visible. Providing more waste facilities and more frequent rubbish collection.</li> </ul>
<p><b>Coronavirus (Covid-19) – first aid</b></p>	<p>Insufficient first aid due to staff shortages, concerns of first aiders administering first aid.</p>	<p><b>First Aid:</b></p> <ul style="list-style-type: none"> <li>● Undertake a first aid needs assessment to determine the specific needs of the business during a reduced hours and staff basis relative to the hazards.</li> <li>● Ensure that there is enough first aid cover to support your business during the pandemic period.</li> <li>● Consider sharing first aid arrangements with a neighbouring business as long as they are aware of the hazards specific to your operations.</li> <li>● You can obtain a 3 months extension for first aid certificates which expire on or after the 16<sup>th</sup> March 2020 when retraining cannot be accessed.</li> <li>● If your first aid training has been interrupted by the coronavirus outbreak, it can be restarted at a later date following discussion with your provider.</li> <li>● Ensure that there is enough PPE for first aiders to utilise including gloves, disposable aprons, masks if required.</li> <li>● When dealing with first aid incidents, always be aware of the risks to yourself and others.</li> <li>● Wear gloves or cover hands when dealing with injured persons, particularly those with open wounds.</li> <li>● Cover cuts or grazes on your hands or arms with a waterproof dressing</li> <li>● Always dispose of all medical waste safely in a medical waste bin.</li> <li>● Give early treatment by ensuring that you wear appropriate PPE such as gloves, a disposable apron. Masks can be worn if deemed necessary by the first aider.</li> <li>● In the unlikely event of cardiac arrest, do not perform rescue breaths on the casualty <a href="https://www.sja.org.uk/get-advice/first-aid-advice/unresponsive-casualty/how-to-do-cpr-on-an-adult/">https://www.sja.org.uk/get-advice/first-aid-advice/unresponsive-casualty/how-to-do-cpr-on-an-adult/</a> <ul style="list-style-type: none"> <li>○ Do not place your face close to the casualty to hear for breathing. Watch the chest</li> <li>○ If possible, lay a towel or similar over the nose and mouth.</li> </ul> </li> </ul>

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		<ul style="list-style-type: none"> <li>○ Ensure that CPR is performed using chest compressions and if possible an defibrillator if available and trained to do so.</li> </ul>
<b>Coronavirus (Covid-19) – fire safety</b>	<p>Insufficient fire safety provisions due to staff shortages, concerns of what to do in the event of a fire and usual fire checks.</p>	<p><b>Fire Safety:</b></p> <ul style="list-style-type: none"> <li>• Interim measures addressing fire safety management will be of a temporary nature in response to the current Covid-19 situation. Once business as usual commences the fire safety measures should again be reviewed, and normal procedures implemented, if deemed appropriate or revised to ensure they are suitable and sufficient for the establishment.</li> <li>• Fire Marshall provision will be reviewed. If additional Fire Marshals are required, newly appointed Fire Marshals will be asked to undertake the e-learning on Safety Cloud.</li> <li>• Hand sanitiser will be provided on the main fire exit doors and/or at fire assembly points and employees encouraged to use hand sanitiser when re-entering the building.</li> <li>• Social distancing will be maintained at the assembly point where an alarm is triggered – this will be led by the fire marshals and all staff have been informed about maintaining social distancing in the workplace.</li> <li>• Usual in house testing of the fire alarm / emergency lighting will continue.</li> <li>• Planned 6 monthly fire drills will be postponed until more Government guidance is given on the COVID-19 situation. All staff will be advised on any changes to fire evacuation procedures.</li> <li>• Fire doors will not be propped open, even as a measure to minimise surface contact. Door handles and touch points will be cleaned on a daily basis as per government guidance.</li> </ul>



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		<ul style="list-style-type: none"> <li>● Clear communication is applied to the website or is detailed on the 3rd party delivery site that customers should ask about allergies and intolerances when they order food. This may include: <i>Before ordering, please speak to a member of staff if you have any food allergies or intolerances</i> and should have clear contact details.</li> <li>● Customers placing phone orders will be asked if they or any members of their party have allergies or intolerances and the cooking arrangements made clear. If an allergen is confirmed a record will be made on the order and communicated with the kitchen staff.</li> <li>● Clear labeling should be applied to take away packaging ensuring any dietary and allergenic requirements are clear.</li> <li>● During delivery, food prepared for allergenic customers should be stored and bagged separately to avoid any cross contact with the other products being delivered.</li> <li>● Where these precautions are not possible the company will not serve allergy-free food to customers</li> </ul>

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<b>Deliveries to sites by suppliers</b>	Spread of virus due to insufficient hygiene measures.	<p><b>Deliveries of Food and Sundry Supplies:</b></p> <ul style="list-style-type: none"> <li>● The company will liaise with the suppliers regarding the safe delivery of goods to site.</li> <li>● All deliveries should be arranged working with the delivery driver for the safe acceptance of food and maintaining social distancing measures.</li> <li>● Deliveries should be in working hours where someone at site is able to accept the delivery from the door to prevent third parties entering site.</li> <li>● A revised rejections procedure will be followed with suppliers where food is handled and needs to go back to the supplier.</li> <li>● Delivery notes, invoicing should be sent on via email where possible to the site so they do not need to handle paperwork.</li> <li>● Cleaning procedures for goods and merchandise entering the site is in place and to include shared equipment used for collection such as temperature probes and trolleys.</li> <li>● Drop-off points will be designated and arranged prior to the delivery. This area is signposted.</li> <li>● Where products are delivered between sites, shared vehicles are cleaned down between uses.</li> </ul>
<b>Laundry General</b>	Spread of virus due to insufficient hygiene measures.	<ul style="list-style-type: none"> <li>● Enhanced handling procedures of laundry to prevent potential contamination of surrounding surfaces, to prevent raising dust or dispersing the virus. No shaking of laundry.</li> <li>● Laundry bins are used for collection of used towels and staff overalls.</li> <li>● All uniforms must be washed at temperatures above 60°C or higher, or use a laundry sanitising agent if the fabrics cannot be washed at high temperatures.</li> <li>● Staff must not change into their uniform before arriving at site and a good supply of clean uniform should be available at site.</li> <li>● Where possible food businesses will use commercial laundry services.</li> <li>● Where items are not washed immediately, uniforms should be left in a sealed bag for at least three days and washed as normal.</li> <li>● Where staff are washing their uniforms at home, they should ensure they are washed and stored separately from other household laundry.</li> </ul>

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<b>Homeworking</b>		<ul style="list-style-type: none"> <li>● Government and Public health guidance should be followed in relation to home working and staying at home.</li> <li>● All PC users classed as habitual have completed a Display Screen Equipment Assessment whilst at their office/branch workstation outlining the principles of good workstation set-up.</li> <li>● Homeworking guide has been sent to all staff which covers importance of good workstation set-up. Link is: <a href="https://safety.southalls.com/hubfs/2020%20-%20Coronavirus/Southalls_A%20Guide%20to%20Homeworking_2020.pdf">https://safety.southalls.com/hubfs/2020%20-%20Coronavirus/Southalls_A%20Guide%20to%20Homeworking_2020.pdf</a></li> <li>● All staff can access DSE assessment via Safety Cloud if required.</li> <li>● Advice regarding frequent breaks given in home working guide.</li> <li>● Getting comfortable is important.</li> <li>● Forearms should be approximately horizontal and the user's eyes should be the same height as the top of the screen.</li> <li>● Make sure there is enough work space to accommodate all documents or other equipment.</li> <li>● Arrange the desk and screen to avoid glare, or bright reflections. Adjust curtains or blinds to prevent intrusive light.</li> <li>● Make sure there is space under the desk to move legs.</li> <li>● Avoid excess pressure from the edge of seats on the backs of legs and knees.</li> </ul>
<b>Coronavirus (Covid-19) Enhanced controls for Pubs</b>		<ul style="list-style-type: none"> <li>● All internal children's play areas will remain closed.</li> <li>● Pool tables and games equipment will remain out of use</li> <li>● There will be no bands artists / pub quizzes or karaoke type events</li> <li>● All bar tables will be laid out to allow for social distancing.</li> <li>● Customers will not be allowed to stand and drink at the bar</li> <li>● All guests and customers will be asked to find a seat and will be provided with table service</li> <li>● Tables will not seat more than 6 people</li> <li>● All tables are 2m distance from each other and away from the bar and serving point areas.</li> </ul>

**Please contact Andy Hall at Southalls in the event any of the controls within this risk assessment require updating or changing so amendments can be recorded.**

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