

Covid -19 Risk assessment – Additional to Current Risk assessment.

Company name: POPSI’S Ltd

Assessment carried out by: David Hearth

Date of next review: 17.05.21

Date assessment was carried out: 01.04.21

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Done
<p>Not maintaining social distancing</p>	<p>Staff, Drivers, Customers & Visitors not maintaining social distance may have a higher risk of contracting it from each other by breathing in cough droplets.</p>	<ul style="list-style-type: none"> Arranged outside seating for drivers or customers to be able to social distance whilst waiting to collect food. Purchased new outside tables to maintain 	<ul style="list-style-type: none"> Place 1-meter distancing stickers on the floor for customers to stand on waiting for food or the toilets No more than 3 people to queue in the restaurant at any time All details of customers eating at the venue to be recorded for track and trace purposes. 	<p>David</p>	<p>12.04.21</p>	

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		<p>outside social distance.</p> <ul style="list-style-type: none"> Created a 'handoff' table to set food down for visitors to collect whilst staff maintain a safe distance. Require all customers to sanitise their hands when entering the restaurant. Require all customers to wear a mask when entering the restaurant. 	<p>Using the NHS track and trace QR code & using our booking software to also record details.</p> <ul style="list-style-type: none"> Customers to order and pay from their tables using a QR code system. Table service to only take place from 5pm when there is a front of house to take food and drink out. Chefs can only place food in take away containers and place on hand off table to reduce risk of contamination. 			

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		<ul style="list-style-type: none"> Require all front of house to wear masks when serving customers. Spit guard screen attached to the open kitchen bar to reduce contamination 				
<p>Catching Covid-19 from contaminated surfaces</p>	<p>Staff, Drivers, Customers & Visitors may touch a surface that may have been contaminated by Covid-19 from a previous visitor.</p>	<ul style="list-style-type: none"> No longer accepting cash payments Card machine is placed on 'hand off' table for 	<ul style="list-style-type: none"> Staff not to place food in driver bags and place food on the hand off table. 	<p>David</p>	<p>12.04.21</p>	

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		contactless payments <ul style="list-style-type: none"> • Card machine sanitised after every use • All touch points are sanitised once an hour with detergent & Sanitiser or when used by a customer or staff member • All floors are mopped with disinfectant each night • All surfaces cleaned down with 				

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		detergent and sanitiser <ul style="list-style-type: none"> • Front of house provided with 70%+ alcohol sanitiser to use after each interaction with a customer • Hands are washed for a minimum of 20 seconds with soap and warm water between tasks or when touching surfaces, going to the 				

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		<p>toilet or eating and drinking.</p> <ul style="list-style-type: none"> Customers provided with hand sanitiser at the entrance & outside of toilet. 				
<p>Contact with bleach and other cleaning chemicals</p>	<p>Staff who have prolonged contact with water, particularly in combination with detergents, can cause skin damage.</p> <p>Staff cleaning premises risk skin irritation or eye</p>	<ul style="list-style-type: none"> Staff to make sure they read the instructions on every chemical we use and follow guidance. No chemicals to be used without staff 	<ul style="list-style-type: none"> Remind staff to check for dry, red or itchy skin on their hands and to tell manager if this occurs. Staff who are suffering from skin irritation will be provided with 'glove in a bottle' which creates a barrier on 	<p>David</p>	<p>12.04.21</p>	

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	<p>damage from direct contact with bleach and other cleaning products.</p> <p>Vapour may cause breathing problems.</p>	<p>wearing blue gloves</p> <ul style="list-style-type: none"> • Gloves to be disposed of after handling chemicals and hand washing procedures applied. • Chemicals stored in safe COSH cupboard • No one to use bleach other than the manager to sanitise equipment. • Dishwasher used instead 	<p>the skin for up to 4 hours after application which helps prevent skin irritation.</p>			

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		<p>of washing up by hand.</p> <ul style="list-style-type: none"> All containers clearly labelled. Long-handled mops and brushes 				
<p>Frequent Hand Washing</p>	<p>Staff who have been asked to wash their hands more than usual may strip their hands of natural oils and or have skin irritation from excessive use of soap or hand sanitiser</p>	<ul style="list-style-type: none"> Where possible and sensible, staff use tools (cutlery, tongs scoops etc) to handle food rather than hands. Food grade, single - use, non-latex gloves are used for tasks 	<ul style="list-style-type: none"> Remind staff to check for dry, red or itchy skin on their hands and to tell manager if this occurs. Staff who are suffering from skin irritation will be provided with 'glove in a bottle' which creates a barrier on the skin for up to 4 hours after 	<p>David</p>	<p>12.04.21</p>	

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		<p>that can cause skin problems such as hand washing.</p> <ul style="list-style-type: none"> Gloves are treated as skin and are washed in the same way. Where handling cannot be avoided, hands are rinsed promptly after finishing the task or sanitiser is used. 	<p>application which helps prevent skin irritation.</p> <ul style="list-style-type: none"> Staff provided with hand moisturiser to replace lost oils from extra cleaning of the hands. 			

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<p>Working in a small kitchen environment where it is not always possible to maintaining a 2-meter distance between staff members</p>	<p>Staff who are working in close quarters are at a higher risk of catching the virus from each other.</p>	<ul style="list-style-type: none"> • Staff are to maintain a 1-meter distance where possible. • No more than 3 staff in the kitchen area at any one time. • Staff are not to shake hands or have any physical contact with each other. • Kitchen windows always open to provide 	<ul style="list-style-type: none"> • Staff are reminded not to touch their face or eyes during shift • Staff are reminded to wash their hands frequently and clean their station with detergent and sanitiser • Staff are reminded of the government advice should they or someone in their household show symptoms of the virus. • Staff will be encouraged to get lateral flow tests offered for free in Southampton 	<p>David</p>	<p>12.04.21</p>	

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		<p>adequate air flow.</p> <ul style="list-style-type: none"> • Anyone feeling unwell is to report to David straight away and not come to work until authorised by David or be sent home if they become unwell on shift • No mobile phones to be used in the restaurant. • Anyone feeling unwell or living with someone 				

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		<p>showing symptoms must call 111 and self-isolate following government guidelines.</p> <ul style="list-style-type: none">• Back to work form to be used with each staff member.				