

RISK:	Coronavirus – COVID-19	
DETAIL OF RISK:	Spread from Human to Human – POTENTIAL LIFE THREATENING	
BUSINESS DETAILS:	Skippers of Euxton, 8 Talbot Row, Euxton, Lancashire PR7 6HS Tel: 01257 232197	
ASSESSED BY:	Andrew Crook	7 th Jan 2021



RISK	WHO IS AT RISK	NORMAL CONTROL MEASURES	ADDITIONAL CONTROL MEASURES	RISK RATING H/M/L
<p>INFECTION BY CORONAVIRUS THROUGH LACK OF SOCIAL DISTANCING</p>	<p>TEAM MEMBERS CUSTOMERS</p>	<ul style="list-style-type: none"> • Face coverings to be worn by everyone entering the building • Click and Collect service with allocated slots • Table to separate customers and team members • All customer areas sanitised regularly • Markings for customers to observe 2m distance outside • All team members kept 2m apart • If team members need to pass then they should do back to back • All touch points cleaned frequently • Staff all wash hands when they enter the shop and regularly during shift • Employees to declare they and members of their household are symptom free each shift 	<p>duced Team Briefing documents to be produced</p> <p>Ensure team briefed on handwashing, Covid-19 symptoms, and sanitising surfaces.</p> <p>Posters to ensure customers are reminded to keep a social distance</p>	<p>HIGH</p>

		<ul style="list-style-type: none"> • Employees follow government guidelines outside of the work environment. • Reduce menu options to speed up service and lower waiting times. 		
VIRUS SPREAD THROUGH INCOMING GOODS/ DELIVERIES	TEAM MEMBERS	<ul style="list-style-type: none"> • All goods coming in left for 3 days before use • If they are moved/handled then immediately wash hands • Deliveries left at back door if possible • Limit the delivery drivers touch points 	Signage to remind team members and delivery drivers	HIGH
VIRUS SPREAD IN KITCHEN UTENSILS, DOOR HANDLES AND OTHER TOUCH POINTS	TEAM MEMBERS	<ul style="list-style-type: none"> • Team members not to share utensils • Limit team members to their own area • Friers only to touch fridge and freezers. • Sanitize areas and touch points regularly • Limit menu to make operation simpler 	<p>Signage to reinforce regulate sanitising</p> <p>Alarm to remind teams to wash hands and sanitise touchpoints</p> <p>Record Sanitising</p>	HIGH

<p>VIRUS SPREAD – Counter Service</p>	<p>TEAM MEMBERS CUSTOMERS</p>	<ul style="list-style-type: none"> • Click and collect with timeslots to control flow of customers • One in one out for walk ups • 1 customer allowed in store with pager system • Food passed to customers through door • Encourage prepay and click and collect online • Simple menu – much more fluid operation • Hygienic cash handline machine and contactless payments by card 	<p>Signage to inform customers</p> <p>Social media to encourage delivery to car boot</p> <p>Sanitise pagers after each use.</p>	<p>HIGH</p>
<p>VIRUS SPREAD – HOME DELIVERIES</p> <p>Potential spread from packaging, contact, touchpoints</p>	<p>TEAM MEMBERS CUSTOMERS</p>	<ul style="list-style-type: none"> • Contactless deliveries • Deliveries on foot in local radius • All orders prepaid • Delivery staff to be passed thermal bags through back door • Delivery staff do not enter the store • Simple menu, reduce chances of mistakes and having to revisit customers. 	<p>Drivers to sanitise hands if they touch a door bell or door knocker</p> <p>Use social media to inform customers that deliveries will be contact free</p> <p>Delivery bag handles sanitised</p>	<p>MEDIUM</p>