

## Risk Assessment

**Company Name:**

**Assessment carried out by:**

**Date assessment was carried out:**

**Date of next review:**

<b>What are the hazards?</b>	<b>Who might be harmed</b>	<b>Controls Required</b>	<b>Additional Controls</b>	<b>Action by who?</b>	<b>Action by when?</b>	<b>Done</b>


### Tips on completing your COVID-19 risk assessment

Every premises is different and your risk assessment must reflect your specific business operations. You can use the template provided in section 1 and this guidance should help.

#### Hazards – examples:

- Staff working with Coronavirus symptoms
- Customer entering with Coronavirus symptoms
- Picking up Coronavirus from hand contact surfaces
- Transmission of Coronavirus between people on the premises

#### Control measures – examples:

- 2m Social distancing
  - Staff – designated work areas
  - Customers – clear instruction/signage

- Handwashing – more frequent, 20 second hand wash
- Enhanced cleaning – written detailed procedure, more frequent, emphasis on hand contact surfaces, consider disposable cloths
- Personal Protective Equipment (till screens, face coverings, hand sanitiser etc)
- One way system (if premise is large enough) – visual markings
- Payment methods – encouraging contactless card payment
- Limited menu – allows faster service, eases staff social distancing pressure in the kitchen

Further information can be found on the Health and Safety Executive website

<https://www.hse.gov.uk/pubns/indg163.pdf>

<https://www.hse.gov.uk/simple-health-safety/risk/index.htm>