

Aldermaston Recreational Society	
Covid-19 Risk Assessment	Bar and Restaurant
Hazards: Coronavirus (Covid-19)	
Who might be affected: Employees, contractors, visitors and customers could contract the virus and fall ill. Special consideration needs to be given to vulnerable groups with the classification extended to those with the most serious underlying health conditions as defined by Public Health England.	
Control measures	In place at premises yes or n/a
Enhanced hand wash routines for staff	
Controls to manage queues are in place both internally and externally in order to maintain social distance	
Employees available to monitor queuing, occupancy and advise on social distancing	
Limit number of entrances in use in order to aid management of occupancy numbers	
Doors to be pinned open to increase air flow and reduce hand contact points	
Surface sanitiser is effective against enveloped viruses – used regularly.	
Hand sanitiser to be made available at key locations including the customer entrance, customer toilets, behind the bar.	
Hygiene, social distancing and directional signage notices prominently displayed for customers and staff.	
Sanitising of contact/touch points, front and back of house. This will reduce the risk of viral transmission via surface contact.	
Tables are to be spaced out to facilitate social distancing.	
Designated external smoking areas marked out to aid distancing and no smoking at the entrances or exits.	
Single use menus available.	
Disposable condiment sachets used.	
Customers are encouraged to use contactless payment.	
Limited number of cash tills in use and staff limited to using one till per shift.	
Number of employees assigned to a single till kept to a minimum.	
Return to work assessments completed with all staff to determine their fitness to work and the risk to those they live with.	
Temperature checks completed with all employees prior to starting work each day.	

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Staff strictly excluded from work, based on government guidelines, if they are displaying any symptoms of illness or if they are required to self-isolate.	
Shift start and finish times staggered to avoid employee crowding.	
Employees instructed to launder work clothes at least 60°C or to use a laundry sanitising agent if the fabrics cannot be washed at such a temperature.	
All staff to be trained on social distancing, known routes of transmission and additional controls introduced to maintain their wellbeing as well as those they come into contact with.	
Define numbers of staff using staff facilities at any one time.	
Pre-shift briefings completed with all staff to provide them with the most up-to-date information and remind them of their responsibilities and actions needed to maintain their wellbeing.	
Communication channels available for employees to ask questions and raise concerns in order to support their physical and mental health.	
Face masks available for employees to use if they wish.	
Additional site specific controls:	
Cutlery and condiments will be delivered to each table for sole use of this table in question.	
Date produced: 2nd July 2020	

This risk assessment and the controls will be reviewed on a weekly basis to take into account the changing advice of the government. Any changes will be communicated to employees involved via team briefings and weekly updates.