

## **Covid-19 Risk Assessment**

by Kieran Lyons for The Blue Boar dated 24/8/20

16 Millstone Lane, Leicester, LE1 5JN

To be reviewed with each new announcement or piece of guidance

### **Covid-19 sickness**

- A list of covid-19 symptoms is available to employees and customers, taken from <https://www.nhs.uk/conditions/coronavirus-covid-19/symptoms/>

The main symptoms of coronavirus are:

- a high temperature – this means you feel hot to touch on your chest or back (you do not need to measure your temperature)
- a new, continuous cough – this means coughing a lot for more than an hour, or 3 or more coughing episodes in 24 hours (if you usually have a cough, it may be worse than usual)
- a loss or change to your sense of smell or taste – this means you've noticed you cannot smell or taste anything, or things smell or taste different to normal

Most people with coronavirus have at least 1 of these symptoms.

- Employees will be asked to self isolate and get a test if they or any member of their household have had any symptoms of covid-19 in the past 7 days.
- Employees will be required to confirm that they or any member of their household have not had any symptoms of covid-19 in the past 7 days when they arrive to start a shift.
- Customers will be reminded when completing a customer information form on arrival that they should not stay if they or any member of their household have had symptoms of covid-19 in the past 7 days.

### **Working from home**

- It is not possible for our bar staff to work from home.
- Office administration will be done off-site or when the pub is closed.

## **Maintaining 2m social distancing wherever possible**

- Customers will be advised upon entry to wait to be seated, and if a queue forms, to queue 2m apart.
- A give way system has been implemented with customers exiting the front door given priority over those entering.
- Furniture has been arranged to allow 2m between each table, or at least 1m where seating is back to back. Customers will be advised that they may only sit with people from their own household or bubble. When all tables are occupied, no more customers will be allowed in. This gives us a capacity of between 6 and 22 people.
- No customers will be allowed to sit or stand at the bar. Only one person at a time will be allowed at the bar to get served.
- Only one person at a time will be allowed in each toilet.
- Visors, face masks and gloves are available for employees
- A Perspex screen has been erected in front of the bar to ensure no unnecessary contact between staff and customers. Table service will only be offered where the chance of contact is minimal.

## **Reinforcing cleaning processes**

- Hand sanitiser is available upon entering the pub and on the bar. Anti-viral soap is available in the toilets and behind the bar for handwashing.
- Surface sanitiser will be used frequently on all hard surface touchpoints and the perspex screen at the bar.
- Tables will be cleaned between each set of customers to use them.

Other cleaning processes that are already in place will be maintained, such as floor cleaning and glass washing at high temperature.

## **Customer Registration**

- Every customer will be required to complete a form on entry, either on their phone after scanning out QR code, or on paper. The form will include: Arrival Time, Name, Address, Telephone Number. These forms will be kept for 21 days and made available for the purposes of Track and Trace only.