

The 3 Acres Coronavirus Risk assessment

Company name: The 3 Acres

Assessment carried out by: Emma Hudson

Date of next review: 24th December 2020 Date assessment was carried out: 24th September 2020

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>High traffic areas or ‘pinch points’ – we have a number of these throughout the building including the entrance, steps to the dining areas and around our kitchen entrance which do not allow for social distancing</p>	<p>Anybody visiting the premises including customers, team members and contractors as these areas limit allowance for social distancing and therefore risk close contact with others which could result in spreading the coronavirus</p>	<p>Implementing a maximum capacity (excluding team members) to 35 people in our restaurant and an additional 30 in our barn on weekends based on our square metre floor space; queuing system on entry and full table service in place; signage requesting people please social distance and</p>	<p>None – our processes are working effectively</p>	<p>All management</p>	<p>Continually</p>	<p>Yes</p>

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		consider other people; reducing need for team members to move from one area to another through a 'pinch point' by changing service processes including use of radios				
Limited toilet capacity making social distancing difficult	Customers and team members at risk of catching or spreading the virus	Toilets will be operated on a 1 in 1 out system to reduce the risk of spreading coronavirus	Monitor the system effectively as it currently relies on customer co-operation to follow the system	All team members	Continually	Yes
General food service requiring team member and customer contact	Customers and team members at risk of catching or spreading the virus	Dining areas have been restricted to our front patio area outdoors and our main dining areas indoors – we have socially distanced	Ensure the areas are kept regularly sanitised to maintain excellent hygiene standards, reduce the risk of spreading the virus and reassure our visitors;	All team members	Continually	Yes

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		our tables to allow enough space for customers; team members will have PPE in the form of masks; table service will be in place with one individual taking care of a particular table reducing the risk of multiple person contact	monitor this new system to ensure it works effectively			
Children’s playground open to visitor use meaning potential multiple person contact	Customers and team members at risk of catching or spreading the virus	Our playground will be regularly patrolled with any large groups asked to disperse; seating in our fenced playground area has been socially distanced	Ensure continuous monitoring during opening times to reduce large groups gathering	Team members	Continually	Yes

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<p>Handling of cash by team members increasing the risk of spreading coronavirus</p>	<p>Team members and/or customers at risk of catching or spreading the virus</p>	<p>We will operate on a card preferred payment method</p>	<p>Ensure all team members are aware of the new policies and are following them correctly</p>	<p>Management/team members</p>	<p>Continually</p>	<p>Yes</p>
<p>Contact with various crockery, cutlery, disposables and glassware may encourage the spread of coronavirus</p>	<p>Anybody who visits the premises including customers, team members and contractors may catch the virus</p>	<p>Full table service is now in operation; disposable menus will be used; cutlery will be sanitised and wrapped for single use; condiments will be provided in disposable sachets; all crockery and glassware and cutlery will be washed using our commercial dishwasher and glasswashers to ensure hygiene</p>	<p>Inform team members of all new coronavirus policies and systems and monitor that these are being followed effectively</p>	<p>Management/team members</p>	<p>Continually</p>	<p>Yes</p>

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		standards are maintained				
Coronavirus spread	Anybody visiting the establishment and the people they then come into contact with	Hand sanitising stations will be placed around the building; a Perspex screen has been erected around our bar; Masks must be worn at all times by staff and by customers when entering/leaving and visiting the restrooms. Customer capacity indoors will be maintained to 35 at any one time in our restaurant areas and an additional 30 in our barn on weekends; team	All systems have been updated following the latest government guidelines	Management	Continually	Yes

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		<p>members will regularly sanitise all surfaces, door contacts and any other high risk areas along with the establishment in general; strict systems will be in place including queuing; table service to maintain excellent hygiene standards and work to our bid of reducing the risk of spreading the coronavirus</p>				
<p>BOH Team members working within a smaller workspace (kitchen) making it</p>	<p>Team members increasing the risk of spreading coronavirus</p>	<p>Social distancing will be in place with set working areas wherever possible. BOH team members</p>	<p>Continue to monitor the effectiveness of current systems</p>	<p>All</p>	<p>By next review</p>	<p>Yes</p>

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<p>difficult to social distance</p>		<p>will also be wearing PPE including masks and gloves where necessary. FOH team members kitchen access will be restricted to reduce contact between team members from one area to another</p>				

More information on managing risk: www.hse.gov.uk/simple-health-safety/risk/

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