

PART 1 – COVID19 RISK ASSESSMENT

INTRODUCTION

The novel coronavirus (SARS-CoV-2) is responsible for the severe respiratory disease known as COVID19. Some sources claim the disease had infected more than 10,000,000 people worldwide and caused over half a million deaths. While accurate science remains debatable, the virus is apparently highly infectious. It can be transmitted between people by bodily fluids such as sweat and saliva even before the infected person shows any symptoms. It can also survive on neutral surfaces for many days.

While most young and otherwise healthy people may suffer mild symptoms, the disease is deadly to people above the age of 80, or those with preexisting chronic conditions.

Currently, 2 testing methods exist – one for the presence of the virus in **infected and sick people** and the second for the presence of immune particles known as antibodies in **people who may have had the disease but have since recovered**. Both testing methods have so far proved inaccurate.

IN THE UK

To protect the NHS and support the global fight against the spread of the Virus, a total lockdown was announced on 23rd March 2020. This meant that anybody who was not working in frontline services had to remain home. Most businesses have shut down completely. People in public spaces were instructed to maintain a 2m distance and advised to wear protective equipment.

As of July 4 2020, The economy in the UK will be allowed to gradually reopen, whilst health authorities continue to monitor new cases. Restaurants are among those business which will be allowed to reopen, but with special measures. We will discuss these measures in the training and ensure you all understand them.

KEY TASKS AT MORSO

To operate safely while the risk of COVID19 remains prevalent

WHO IS AT RISK?

Staff

Customers

Suppliers

Contractors

Delivery Drivers

DEFINITIONS

1. [Safe assembly](#)
2. [Mitigating factors](#)
3. [2m / 1m+](#)
4. [Second Wave](#)

1. SAFE ASSEMBLY

An assembly is any place in which a number of people are in the same space, maintaining no social distancing between them. By law, all assemblies above 30 people are prohibited.

It is allowed to have up to 30 people from 2 households and their supporting households.

In case more than 2 households come together, the size of the assembly is limited to 6 people.

We will be counting our a front of house staff member as 1 household. As such, we can only take bookings of up to 5 people if from a number of households, or above that number if from a single household.

2. MITIGATING FACTORS

Mitigating factors are any action taken in order to reduce the risk of COVID19 contamination and spread, these include;

- Policies
- Cleaning equipment
- Signage
- PPE
- Partitions
- Floor markings

3. 2M / 1M+

The government had declared 2m as a safe distance between people from different households. This distance must be kept between all people in public areas. However, from July 4 2020, an optional guideline will be added. While it is highly advisable to maintain the 2m distance, where this is not practical people can come as close as 1m, providing they implement mitigating factors. 1m+ stands for 1m plus mitigating factors.

4. SECOND WAVE

The Government advised that in the case where the easing of the lockdown will lead to an increase in new COVID19 infections they will curb our personal liberties again, without providing accurate science to support their action.

HAZARDS ANALYSIS

1. [Staff uniforms](#)
2. [Food & Beverage preparation areas](#)
3. [Communal facilities](#)
4. [Waste management](#)
5. [Cleaning and hygiene](#)
6. [Personal hygiene](#)
7. [Food consumption areas](#)
8. [Members of Public](#)

1. STAFF UNIFORMS

- Staff are instructed to arrive to work with their personal clothes and dress up at work.
- Coats and other personal clothes are to be kept in personal lockers and not mix up
- Changing rooms to be sanitized after each member of the team uses them
- No more than 1 member of staff is allowed in the changing facilities at any time
- Dirty uniforms, aprons and towels to be disposed in the laundry baskets provided

2. FOOD AND BEVERAGE PREPARATION AREAS

- Staff are instructed to not work face to face
- Separate workstations and area are assigned to team members each shift
- Enhanced cleaning schedule (every 1 hour) in place
- All stations have hand washing and/or sanitizing facilities

3. COMMUNAL FACILITIES AND WASTE MANAGEMENT

- Signage provided to inform people to wash hands before and after using facilities
- Hand washing and sanitizing options available at all times
- Dirty paper towels to be placed in bins
- Bins to be emptied regularly using gloves and a mask
- Communal areas to be sanitized each hour – including handles etc.

4. CLEANING AND HYGIENE

- All staff instructed to clean and sanitize workstations regularly and once an hour at minimum
- Minimal physical contact (leaning etc.) with workstations / doors / surfaces etc.
- Spray sanitizers and clean towels / paper towels are available in each station

5. PERSONAL HYGIENE

- All staff are advised to not enter the premises if they have symptoms or feel unwell
- All staff to sign a wellness declaration when arriving to each shift
- Personal health checks carried out with each team member on arrival to work
- All staff to exercise enhanced personal hygiene (handwashing)
- Staff to avoid touching each other, members of the public and their own faces during work
- Staff to avoid touching contact areas and equipment such as shoes, delivery boxes etc
- Staff must handle deliveries with gloves and wash their hands before and after

6. FOOD CONSUMPTION AREAS

- Tables have been reduced to ensure 1m minimum between all diners
- Bookings have been staggered and reduced to allow the team to thoroughly clean each table and chairs between each seating
- No cutlery or table dressing at all. Cutlery, glassware, and crockery to be presented after the table is in use by a party

7. MEMBERS OF PUBLIC

- Bookings have been reduced. Capacity and arrival times staggered.
- Maximum capacity in the restaurant is 30 guests (excluding outdoor areas)
- Signage provided to manage queueing
- Members of public advised to avoid queue by arriving on time and waiting in their cars
- Tables who sit outside, will not be permitted indoors should adverse weather occur and will be asked to leave.
- Children must be kept at the table
- Members of the public will be provided with a complimentary personal hygiene kit on arrival
- Maximum table size per booking is 5 for multiple households, or unlimited (20) where from the same household
- No queueing is allowed by the toilet
- Social distancing to be observed in all areas of the restaurant

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Risk Assessor's Role: Director

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