

## Risk assessment for the Teston Club relating particularly to Covid 19

Company name: Teston Club  
Chemistry Imperial College

Assessment carried out by: Andrew Keenan BSc (hons)

Date of next review: 31<sup>st</sup> July 2020

Date assessment was carried out: 8<sup>th</sup> July 2020

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action?	Who?	When?	Done
<b>Propagation of Covid 19</b>	Staff, customers and contractors by contact with a person who has the virus	The following are in place: 1 a one way route and where this is not possible a priority system such as on the Malling road 2 One serving hatch only open with a plexiglass screen 3 Designated collection points for used drinking glasses Staff wear kitchen gloves when handling used drinking glasses and wash their gloved hands after loading the glasses washer 4 Staff wash their hands once an hour 5 Only 1 staff at a time behind the bar	Nil	N/A	N/A	8 <sup>th</sup> July

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		<p>6 Customers are asked by the barperson on duty to give their name and contact phone number (and for other members of their party when first ordering this record is kept securely for 21 days and if no request is received from the Covid 19 track and trace service they are shredded by the secretary.</p> <p>7 Only one customer at a time at the bar just like a supermarket checkout with payment preferably by contactless card</p> <p>8 All tables to be sanitised every day using disposable sterilising wipes by staff wearing gloves.</p> <p>9 Servicing of equipment such as the chiller, glasses washer etc is only done when the club is closed to the public.</p> <p>10 Hand sanitiser at the main entrance and door to/from the garden with a notice to encourage all coming in to use</p> <p>11 Tables are laid out in such a way that there is social distancing and 2m tape is stuck to the floor</p> <p>12 Adequate supplies of cleaning chemicals are maintained</p> <p>13 There is a cleaning schedule in place</p>				

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		<p>particularly for the toilets.</p> <p>14 To minimise touch points the door between the lounge and the front room will be fixed open as will the door to the garden and customers who wish to play snooker or darts are requested to wipe down the surround of the snooker table and any non personal items like the snooker rests. The gaming machines are marked out of service to avoid surface contacts and to comply with government regulations</p> <p>15 Upper windows to be opened subject to weather to maintain a good airflow</p> <p>16 Any band or standup artists are briefed on the requirements for social distancing</p>				
<b>Aggression from customers as a result of the controls</b>	Staff and other customers	A policy is in place to exclude members who misbehave.	Nil	N/A	N/A	6 <sup>th</sup> July
<b>Staff sickness</b>	All staff	Committee officers to check daily with staff. A weekly fitness to work record to be maintained. Over washing of hands may result in dermatitis. This is covered in staff training and barrier cream				

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		will be obtained if staff need				
<b>All the above</b>	All staff	Training for all staff on Covid 19 risks and what the club has in place to mitigate the risks.	Record	Sec	9 <sup>th</sup> July	9 <sup>th</sup> July
<b>Food service</b>	Customers -staff	1No buffet or self service whilst Covid 19 regulations are in place only free BBQ 2 Chefs wear gloves and use tongs to handle the food only the chefs to add condiments and place the food on disposable plates with disposable cutlery before handing to the customer from at least >1m distance				