



This risk assessment has been developed from the government's guidance for working safely in restaurants open for eat in & takeaway and the Food Standards Agency for food businesses in order to reopen Lovelies Delights safely & responsibly, taking into account all the potential risks & how to mitigate against these to keep our team & customers safe. All the Lovelies Delights team are required to read this guidance thoroughly before returning onsite. This supplements Lovelies Delights assessment of other risks and does not override any usual safety protocols.

Hazards	Who might be harmed	Controls Required	Additional Controls	Responsible for actioning	Action Date & Signed
<i>The spread of Covid-19 Coronavirus</i>	<i>Team on their travel to & from work</i>	<ul style="list-style-type: none"> <i>* Shifts to be planned to limit the number of people travelling & on site.</i> <i>* Audit of team travel options has been undertaken</i> <i>* Team encouraged to find routes with the least contact (walking/cycling/driving/least busy public transport options) and longer commutes expected</i> <i>* Team to follow government regulations regarding wearing their own face mask where necessary eg public transport</i> 		<i>Owner</i>	

<p>Spread of Covid-19 Coronavirus</p>	<p>Team during their shift</p>	<p>Arrival on Site:</p> <ol style="list-style-type: none"> 1. All team to enter via the front door of the shop. Staggered entry if possible. If multiple team arriving at a similar time each member is encouraged to distance from each other while waiting to enter the shop. 2. All outdoor clothing & bags to be taken off & placed in a bag provided & locked in the back cupboard of the storeroom. Clean clothes to be worn every day to work. 3. Additional shopping not permitted to be bought into the building 4. Hands washed immediately after outdoor clothing stored (WHO Hand Washing Guidance displayed) 5. Clean apron provided 6. Face masks no longer legally required. Face masks & visors provided for staff who chose to wear one. 7. Touchpoints (door handles etc) to be cleaned thoroughly <p>During Shift:</p> <ol style="list-style-type: none"> 1. Where possible team to remain distance from other team members (Number of staff on shift & workflow stations taken into account) 2. Where distancing isn't physically possible between team, team to work back to back or side to side 3. Hands washed thoroughly & regularly 4. Service screens set up in front of bar station to provide distancing from customers 5. Contactless payments encouraged, cash accepted. Hands to be sanitised after handling cash, receipts & card machine etc 6. Card machine to be sanitised regularly 7. Doors open where possible to ensure airflow 8. Touchpoints limited where possible & sanitised minimum of twice a day 9. Frequent cleaning of work areas, equipment & utensils 10. All team to follow Gov guidance for hygiene rules regarding food preparation & handling 11. All staff displaying Covid19 symptoms required to check symptoms & take test if recommended by NHS. They must not come into work, & remain at home until they have the all clear or have self-isolated for the appropriate time frame 	<p>Employees to be reminded on a regular basis to wash their hands for 20 seconds with water and soap and the importance of proper drying with disposable towels. Also reminded to catch coughs and sneezes in tissues – Follow Catch it, Bin it, Kill it and to avoid touching face, eyes, nose or mouth with unclean hands. Tissues will be made available throughout the workplace.</p> <p>All staff have received both vaccinations.</p> <p>Staff to be reminded on a daily basis of the importance of social distancing both in the workplace and outside of it.</p> <p>Management checks to ensure this is adhered to</p>	<p>Owner</p> <p>Team Members</p> <p>Owner</p> <p>Team Members</p>	
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<p>Spread of Covid-19 Coronavirus</p>	<p>Staff Visitors to your premises</p>	<p><u>Hand Washing</u></p> <ul style="list-style-type: none"> * Hand sanitizing station provided by the front door * Hand washing facilities with soap and water in place. * Stringent hand washing taking place. https://www.nhs.uk/live-well/healthy-body/best-way-to-wash-your-hands/ * Drying of hands with disposable paper towels. <p>* Staff encouraged to protect the skin by applying emollient cream regularly https://www.nhs.uk/conditions/emollients/</p> <ul style="list-style-type: none"> * Alcohol sanitiser provided by the till, coffee machine & in the kitchen <p><u>Wearing of Gloves</u></p> <p>Where Risk Assessment identifies wearing of gloves as a requirement of the job, an adequate supply of these will be provided. Staff will be instructed on how to remove gloves carefully to reduce contamination and how to dispose of them safely.</p> <p>Government guidance to be followed regarding isolation & testing when in contact with a positive covid-19 case. https://www.publichealth.hscni.net/</p>	<p>Encourage staff to report any problems and carry out skin checks as part of a skin surveillance programme https://www.hse.gov.uk/skin/professional/health-surveillance.htm</p> <p>To help reduce the spread of coronavirus (COVID-19) reminding everyone of the public health advice - https://www.publichealth.hscni.net/news/covid-19-coronavirus</p> <p>Rigorous checks will be carried out by line managers to ensure that the necessary procedures are being followed.</p> <p>Staff to be reminded that wearing of gloves is not a substitute for good hand washing.</p> <p>Line managers will offer support to staff who are affected by Coronavirus or has a family member affected.</p>	<p>Owner Team Members</p>	
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