

Risk Assessment Form

Subject	COVID-19 – return to work		Version no.	1
Location	Beaufort Park Hotel	Risk Assessment Form Hazard Identification/Consideration of Risk	Completed by	Simon Rogers
Person(s) at Risk	Employees, guests, contractors		Other persons involved in the assessment	Mark Small
Date of Assessment	09/06/2020		Review Date	30/09/2020

Hazard Description	Control Measures in Place	Likelihood	Severity	Risk factor	New Control Measures Identified	
1 Staff at risk of not understanding or having the knowledge covid-19	All operational activities relating to the services we provide are carried out in strict conformance with the Beaufort Park Hotel Action Plan .					
		Everyone is updated on actions being taken to reduce risks of exposure in the workplace.	1	3	3	Risk assessment and action plan will be posted on to the staff portal and posted out to staff
		Everyone's contact numbers and emergency contact details are up to date.	1	3	3	This is done and in the covid-19 file
		Managers know how to spot symptoms of coronavirus (COVID-19) and are clear on any relevant processes, for example sickness reporting and sick pay, and procedures in case someone in the workplace is potentially infected and needs to take the appropriate action. Temperature monitoring in the work place	1	3	3	BPH hotel will consider and review relevant technological support to ensure that staff are protected as far as reasonably practicable from covid-19
	Employees are aware where to obtain key information from e.g. Public Health England (PHE), World Health Organisation (WHO), Government, Health & Safety Executive (HSE).	1	3	3		

2				3	
Spread of viral infection	We will follow Government Guidance concerning travel abroad, or, non-essential travel in the UK.	1	3	3	
Events and mass gatherings will be cancelled. Where numbers of people are expected to gather then this will be subject to a detailed risk assessment strictly controlled as appropriate.	1	3	3	Following government guidelines on this, is 30 guest inside for a wedding or funeral Maximum of six inside from extended households Up to 30 people outside	
Employees who are in a vulnerable group have been identified and are shielding as necessary. Staff will be furloughed where necessary.	1	3	3		
Social distancing measures have been introduced to reduce the social interaction between people. This includes: <ul style="list-style-type: none"> Avoiding contact with someone who is displaying symptoms of coronavirus (COVID-19). These symptoms include high temperature and/or new and continuous cough, loss of smell and taste Avoiding non-essential use of public transport, varying your travel times to avoid rush hour, when possible. Working from home, where possible. Any employees requested to work from home will be provided with appropriate technology. This will include laptops, phones, internet and conference call facilities. Face-to-face meetings will be avoided wherever possible. Using telephone or online services to contact your GP or other essential services. Face mask to be worn in all public areas of the hotel 	1	3	3	Welsh government coronavirus: guidance for tourism and hospitality business for a phased and safe re-opening UKH hospitality Cymru covid-19 secure advice and risk assessment for hospitality business: Have to self-isolate for 10 days	
Employees been informed anyone with even a mild persistent cough or low-grade fever (37.3 C or more) needs to stay at home and self-isolate for 10 days.	1	3	3		

3	<p>Any staff living with someone who has symptoms of coronavirus that they should not come into work and should self-isolate for fourteen days</p> <p>If a staff member lives alone and has symptoms of coronavirus illness (COVID-19), however mild, are advised to stay at home for 10 days from when your symptoms started.</p> <p>Employees have been advised to report their absence to their line manager by phone in the first instance. The line manager will call the employee back to discuss their circumstances.</p>	1	3	3	Currently 14 days
	<p>Employees are advised that if their symptoms haven't improved after 10 days, to go to https://111.nhs.uk for advice online, then call their line manager to update them with the guidance they have been given.</p>	1	3	3	
<p>Guest displaying symptoms of covid-19 putting staff/guest at risk</p>	<p>If a guest presents themselves with symptoms of COVID-19 or is asymptomatic but need to self-isolate, they will be advised to check-out and return home to self-isolate, in line with government guidance this also applies to all guest that were present in the room. If the guest shows acute symptoms, has breathing difficulties or life-threatening conditions, then medical help will be sought immediately.</p> <p>If the guest is unable to check out then:</p> <ul style="list-style-type: none"> • They must stay in room and not visit any other areas of the hotel. Meal/foods will be provided to their room, following strict social distancing, by phoning reception. Food will be served in disposable paper bags, with no tray, and disposable cutlery. Guest to be informed to call reception for any other requests • Staff have been informed that the bedroom is in quarantine and do not enter • Extra towels, coffee/tea, toilet paper etc to limit number of visits to the room will be provided. Large rubbish bags will be provided, which will need to be tied off when full, and kept in the room for co-ordinated collection. Housekeeping will not clean the room during occupancy. • Staff will wear PPE when handling items of rubbish and waste, or other items guest may 	1	3	3	<p>Management to be informed. Guest to be advised to check out and self-isolate at home. If guest cannot check out inform the appropriate health care professional for advice, guest should follow government guidance on dealing with covid-19</p> <p>At this point communication is vital to stop spread of covid-19</p> <p>Guest told to stay in room and communicate by calling reception should they need requirements</p> <p>All staff to be informed we have covid -19 case and the room is in quarantine</p> <p>All room service(meals and drinks) need to be served in disposable containers</p> <p>Extra housekeeping supplies to be provide</p> <p>Rubbish need to be double bagged and stored for 72 hours before being discarded in general waste</p>

4	<p>Reception/customers at risk of covid -19</p> <ul style="list-style-type: none"> have handled. Guest to be limit to one outside visitor for medical purposes only. Guest to inform reception staff of their condition by phone prior to intended check-out. Remote check-out will be provided if possible. If the fire alarm sounds, normal evacuation procedures will follow. Guest will be advised to assemble at their normal assembly point, maintaining social distancing. <p>Employees are instructed to wash hands more often - with soap and water for at least 20 seconds or use a hand sanitiser when they leave or arrive at work, and before and after eating/handling food. Hand towels provided for drying hands.</p> <p>Social distancing will be practiced, to provide 2m gap between persons. Floor marking are positioned in appropriate locations to support social distancing.</p> <p>Protective screens are fitted to the reception area to protect reception staff.</p> <p>Excess furniture will be removed and stored to minimise contact points.</p> <p>Both sets of doors to entrance will be open to provide good social distancing to be maintained.</p> <p>Only the receptionist will be located at the reception. The office to the rear of reception will be closed.</p> <p>The reception desk is organised so staff can social distance from the guests.</p> <p>Wherever possible, as much information will be obtained from the guest at the time of booking to minimise check-in time. An email will be sent to guest prior to arrival outlining the extra precautions, including card and not cash payments. An invoice will be sent by email (if paper invoice is needed then this will be left for the guest to collect).</p>	1	3	3	3	<p>Guest to be informed of fire alarm procedures on how to social distance</p> <p>All staff to be given training on how to wash hands and poster will be displayed in all hand wash areas</p> <p>Floors will be displaying covid-19 Keep your distance and any queuing areas will taped of as per government guidelines</p> <p>Screens are in place</p> <p>One to entrance/one door exit</p> <p>Reception staff to get all information at time of booking and to send email out informing guest of our procedures</p>
---	---	---	---	---	---	---

5

<p>All pens on reception desk will be sanitised. Reception staff will have their own stationary.</p>	1	3	3	2 boxes with sign one with sanitised pens one with used pens
<p>All keys will be sanitised daily.</p>	1	3	3	Key will be sanitised after each use
<p>If guests require assistance with luggage, it needs to be collected before or after the guest and left outside the door. Staff to continue following hand washing procedures.</p>	1	3	3	Staff to be trained on how to do luggage safely
<p>Face mask to be worn in all public areas of the hotel</p>	1	3	3	Both staff and guest informed to wear face mask in all public areas
<p>When employees they blow their nose, sneeze or cough, eat or handle food they are instructed to avoid touching their eyes, nose, and mouth with unwashed hands.</p>	1	3	3	Inform and educate staff when they need to wash their hands.
<p>Employees instructed to cover their cough or sneeze with a tissue, then throw the tissue in a bin and wash their hands. The need to "Catch It, Bin It, Kill It" will be communicated to employees.</p>	1	3	3	All staff to have tissues and wash their hands after using them
<p>Tissues are available at your workplaces, for those who develop a runny nose or cough at work, along with closed bins for hygienically disposing of them.</p>	1	3	3	As above
<p>Employees are instructed to avoid close contact with people who have symptoms.</p>	1	3	3	Social distancing poster around the hotel
<p>Employees will continue to follow existing risk assessments and safe systems of working for handling post and packages.</p>	1	3	3	Any staff dealing with delivery's, post, and packages to wash their hands straight away
<p>Surfaces (e.g. desks and tables) and objects (e.g. telephones, keyboards, headsets) are wiped with disinfectant regularly throughout the day and at the end of the shift.</p>	1	3	3	Reception to sanitize their work stations as they start work and once they have finished
<p>Sanitizing hand dispensers are positioned in prominent places around the hotel e.g. exit and entry points, all departments. These are regularly refilled. Signs are displayed at these points to remind staff and guest to use them. Hand washing facilities are provided.</p>	1	3	3	There are sanitizing stations on all main doors and entrance to restaurants and hand sanitizing dispensers on all corridors

<p>NHS hand-washing and respiratory hygiene posters are displayed in the workplace. Face mask poster informing guest that mask must be worn in all public areas of the hotel</p>		1	3	3	Poster are displayed round the hotel
<p>Reception/Housekeeping/maintenance will use the main front doors when entering and leaving the hotel, and not through the kitchen door.</p>		1	3	3	All staff to be informed of staff rules
<p>Staff start and finish times will be staggered to prevent this risk of transmission. Changing in/out of uniforms will take place in the designated room. Staff will wipe down handles, surfaces and other touch points. Staff will be informed to wash their Uniforms above 60°C. Staff will be provided PPE and laundry bags to allow them to wash their work wear at home.</p>		1	3	3	Rotas will be checked to monitor staff start and finish time Any staff changing into uniform will be told wipe down any touch points after getting changed Staff informed to wash uniform above 60
<p>Paper time sheets will be used instead of clocking in/out to increase social distancing.</p>		1	3	3	
<p>Staff will stay in their own departments where practicable.</p>		1	3	3	
<p>Personal protective equipment will be provided for staff, including gloves, face masks, disposable aprons and face visors.</p>		1	3	3	BPH will ensure that a suitable and sufficient stock of appropriate PPE is held in stock and all staff will be trained on appropriate use of PPE
<p>Breaks will be staggered, and social distancing will be maintained at all times. Breaks will be taken in designated areas e.g. a function room or conservatory. Managers to communicate the location to their staff.</p>		1	3	3	Breaks will be staggered and staff advised where to take lunch

<p>7 Kitchen</p> <p>To many people in one area at any one time not being able to maintain social distance</p>	<p>Only one person will be allowed in the dry store, prep room, walk in fridges etc.</p> <p>Deliveries into the kitchen will be staggered, and staff handling delivered goods will wash their hands. Delivery drivers must obey social distancing rules.</p> <p>The chef will plate up food and put it on a tray. The chef will then step back 2m to allow the food server to collect the tray.</p> <p>Crockery and glasses will be washed at 80 °C. A one-way system will be maintained for dirty dishes.</p> <p>Packaged and plated meals will be provided for staff lunches, and these will be staggered to avoid cross-contamination.</p> <p>All surfaces will be cleaned down as per normal procedures, using the appropriate detergents and wearing of PPE.</p> <p>Kitchen porters to wear face mask and visors when operating dish washes and rinsing dishes, gloves to be worn when handling rubbish bags</p> <p>Kitchen staff to wear face mast in all public areas of the hotel</p> <p>Chef rotas to be introduced with different start time and shift patterns</p>	<p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p>	<p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p>	<p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p>	<p>Notices have been put up to remind staff one person at a time</p> <p>Delivery drivers to sanitize hands on arrival and to step back while orders are being checked , chef to wash hands after dealing with delivery and stock</p> <p>Chef and waiting on staff will maintain social distancing when sending out dishes</p> <p>A one way system for dirty dishes has been put in place</p> <p>Plated lunched to be placed on a table for staff to collect</p> <p>All cloths to be washed after each shift</p> <p>PPE to be worn when operating dish washer KP will wear face mask</p> <p>Mask to be worn when in public areas</p> <p>To control social distancing and use of changing rooms</p>
---	---	---	---	---	---

<p>8 Restaurant and bars</p> <p>Maintain social distancing between staff and customers to avoid risk of covid-19 whilst working with in the restaurant and bars</p>	<p>Customers will not be allowed in the restaurant/ bars should they have COVID-19 symptoms.</p> <p>Social distancing of 2m will be maintained between table set-ups and Floors will be marked out to guidance</p> <p>A reservation system to control booking and monitor social distancing and keeping to the government guidelines, table of no more than 6 inside from extended house holds</p> <p>Access will be restricted at the entrances to ensure Social distancing.</p> <p>Customers details will be taken for track and Trace</p> <p>Food ordering staff to maintain social distancing when taking orders, an online food order system has been developed</p> <p>All service will be table service no standing guest</p> <p>All condiments will be provided in individual sachets only.</p> <p>Menu's to be paper versions</p> <p>Cutlery to be brought out once a food order has been taken. No tables to set up before hand</p> <p>Cutlery, plates glasses cleared by staff</p>	<p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p> <p>1</p>	<p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p>	<p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>3</p>	<p>Sign informing guest not to enter if you have symptoms of covid-19 on all entrance to restaurant and bar</p> <p>As per Welsh government guidelines currently 2 meters</p> <p>Customers will be given a two hour slot for tables and time will be given for cleaning before next guest so tables can be sanitized, A table plan will be done for bookings and monitoring social distancing</p> <p>Access with be restricted to avoid queuing</p> <p>Details will be taken and kept for 21 days</p> <p>Staff to wear visors/ face mask when taking food orders and to maintain a safe distance. Guest encouraged to order food/ drink online</p> <p>All food and drink will be served to the table guest to remain seated</p> <p>Staff to ask guest what they require to avoid waste</p> <p>A fresh menu to be given to each guest then disposed of after use</p> <p>Cutlery to be wrapped in a napkin, and placed into oblong white container along with condiments. The container is then placed on the table for guest to help them self</p> <p>Wash hands after clearing dishes bar glass to be picked up by the bases, staff to wash hand before moving on to other duties,</p>
---	--	--	--	--	---

	<p>All staff to wash hands and use sanitiser stations.</p> <p>Contactless payments wherever possible in the restaurant. Discourage cash payments</p> <p>Customers asked to step back from buffet so that staff can serve them. Buffets to be plated by hospitality staff once plated staff to place plate on a tray for collection by customer</p> <p>A clear all policy when cleaning tables</p> <p>Surface and contact points will be wiped down after use. This includes chairs, tables, bar tops, tills, counters, chip & pin etc.</p> <p>Toilets to be monitored and cleaned of a regular bases</p> <p>All cleaning cloths/sponges to cleaned daily</p> <p>No live music/ television sound will be allowed in the bar areas</p> <p>Windows to be opened to increase ventilation and doors to be wedged open (not fire doors)</p>	1	3	3	<p>All food and beverage staff wash hands regular after before and after serving food s</p> <p>Card/ room payments to be encouraged, if handling cash staff to use gloves and to wash hands after handling cash</p> <p>All buffets will be plated up by hospitality staff and then place on the counter for customers to remove the plate</p> <p>All crockery/cutlery weather clean or dirty to be removed after a guest has left the table to be sanitized</p> <p>An enhanced cleaning programme has been introduced with check sheets for all touch points</p> <p>Toilets where possible to have a one in one out and an enhanced cleaning programme and to be cleaned and checked on a regular bases</p> <p>Fresh cleaning cloths on each shift</p> <p>Back round music only, television volume to be kept to a minimal to avoid customers having to talk over music</p>
1	3	3	3		
1	3	3	3		
1	3	3	3		
1	3	3	3		

<p>10 Maintain social distancing when delivering room service/takeaway between customer and staff to avoid risk of covid-19</p>	<p>Guest expectations will be managed. Guest will be advised that staff will operate social distancing at all times. Trays will not be brought into the room.</p> <p>Online ordering will be adopted, with timeframe for delivery (allergies/intolerance discussed and communicated to kitchen staff at booking).</p> <p>Phone orders with payment at time of order will be encouraged.</p> <p>Any guest picking up take-aways must use hand sanitiser. Meals will be collected from collection point advised, whilst operating social distancing.</p> <p>Staff to ask customer to ring reception when finished with trays and to leave it outside the room for collection.</p> <p>Staff will practice good hygiene and hand washing at all times.</p> <p>All condiments will be provided in individual sachets only. Disposable napkins will be provided.</p>	1	3	3	<p>Trays to be left outside the guest room on butler stand , staff to knock on door and stand back while the customer remove the tray, once customer has gone back in room Remove the butler stand</p> <p>Reception communicate the allergies/intolerance to the kitchen</p> <p>Orders will be taken over the phone and payment charged</p> <p>Guest informed on time of booking where to pick up takeaway and to sanitize their hands on arrival at the hotel</p> <p>Corridors checks will be more frequent all trays, and they will be taken to kitchen for cleaning/sanitizing</p> <p>Staff informed to wash their hands before and after every delivery and collection</p> <p>All condiments will be disposed of</p>
		1	3	3	
		1	3	3	
		1	3	3	
		1	3	3	

11 Risk of getting covid -19 housekeeping and maintenance	Housekeeping/ maintenance staff to use the main front doors on arrival and leaving the work place Staff will wait in lounge area to be given keys from housekeeper in charge. All staff to wash hands on arrival to work	1	3	3	All staff informed of the rules Housekeeping have staggered start time and wait for house keeper to give them the information need
	Toilets will be cleaned on a regular basis/Cleaning schedules to be operational within all areas of the hotel	1	3	3	An enhanced cleaning schedule is in place and documented for toilets, hotel guest encourage use the bathroom in their rooms
	Maintenance staff will only carry out work in guest bedrooms in the absence of the guest	1	3	3	All surface that maintenance have touched must be wiped down after work has been completed
	Maintenance staff to maintain social distancing where possible, any contractor must be sign in and out	1	3	3	Details need to be taken for track and trace
	Room cleaning will take place in the absence of a guest. Trolleys will contain PPE and hand gel. Staff will wash hands and use sanitised gel after cleaning each room.	1	3	3	Rooms are only to be cleaned on a depart room. Stay over guest rooms will be cleaned on a request basis only and cleaned once the guest has left the room
	Staff will move aside to allow a guest to pass on the stairs/corridors maintaining 2m distancing. Notices will be positioned on trolleys to remind guest to maintain 2m social distancing	1	3	3	Staff will observe social distancing, sign on trolleys informing guest of social distancing
	Rooms will be cleaned and disinfected safely by housekeeping staff. All contact surface and touch points will be sanitised.	1	3	3	A check sheet for each room to be filled in once the touch points have is cleaned.
	Staff to be informed on how to use cleaning products	1	3	3	Cleaning detergent is left on surface for a few minutes to give it a chance to work before cleaning off
	Linen and bedding will be bagged before leaving room.	1	3	3	Each rooms linen to be bag up in the room
	Shower curtains	1	3	3	Shower curtains to be washed on all depart rooms
	Waste will be bagged-up in the room.	1	3	3	All bedroom waste bag up in room

12	<p>PPE will be disposed of after cleaning takes place. All cloths will be washed after cleaning rooms</p> <p>Housekeeping will inform availability of room to reception by phone.</p> <p>The lounge toilets upstairs will be designated as staff toilets to avoid transmission between staff and Customers.</p>	1	3	3	All PPE will be disposed of after cleaning All cleaning clothes will be washed in temperatures of above 60 degrees
Staff / customers at risk of catching covid -19 from a contaminated room	<p>Should there be an infection in one of the rooms, the room will be secured and locked for 72 hours. The door to the room will have a sign on the door to advice access not permitted. Windows and doors should be opened after 72 hours to air the room.</p> <p>Disinfect any touch points that may have been contaminated by an infected person as soon as possible, all routes and public areas and contact points need to be cleaned. Gloves and aprons must be worn as a minimum during cleaning</p>	1	3	3	Infected room to be kept off for 72 hours and sign placed on door All staff informed. Information can be found at https://gov.wales/coronavirus This need to be done as soon as possible to stop the spread of covid-19
Cleaning will take place after 72 hours	1	3	3	cleaning will be done following the cleaning guidelines	
When items cannot be cleaned using detergents or laundered, for example, upholstered furniture and mattresses, steam cleaning will be used.	1	3	3	If room cannot be left for 72 hour, then all soft furnishing/ upholstered will need to be steam cleaned	
We will wash laundry items in accordance with the manufacturer's instructions, using the warmest water setting and dry items completely.	1	3	3	All towels and bed linen need to be double bagged up in room and stored for 72 hours in a secure place then sent back to the laundry following there procedures	
Staff will avoid shaking dirty laundry in an infected room, this minimises the possibility of dispersing virus through the air. We will clean and disinfect anything used for transporting laundry with our usual products, in line with the cleaning guidance above.	1	3	3	All staff to be informed not to shake laundry All trolleys and cleaning equipment will be cleaned and sanitized after use	

13	<p>Hard surface - using a disposable cloth, we will first clean hard surfaces with warm soapy water. We will then disinfect these surfaces with our usual surface cleaning products. We will pay particular attention to frequently touched areas and surfaces, such as bathrooms, grab-rails in corridors and stairwells and door handles</p> <p>If an area has been heavily contaminated, such as with visible bodily fluids, from a person with coronavirus (COVID-19), we will also provide protection for the eyes, mouth and nose as well as gloves and an apron.</p> <p>Hand washing regularly with soap and water for 20 seconds, and after removing gloves, aprons and other protection used while cleaning will take place.</p> <p>We will avoid creating splashes with spray when cleaning</p> <p>Waste will be put in a plastic rubbish bag and tied when full. The plastic bag will then be placed in a second bin bag and tied. This will be put in a suitable and secure place and marked for storage until the individual's test results are known.</p> <p>All touch points in public areas will need to be cleaned to prevent cross contamination.</p> <p>Cleaning product e.g. mop heads, cloths PPE and any other item used in cleaning an infected room needs will be disposed of straight away and not used anywhere else</p> <p>If the room cannot be isolated:</p> <ul style="list-style-type: none"> • Housekeeping to wear appropriate PPE. • Surfaces will be cleaned with hot soapy water then disinfected/sanitised. Attention will be paid to frequently touched surfaces. • Laundry, bedding towels etc to be double bagged and stored in isolation for 72 hours • All soft furnishing will be steamed cleaned. • After cleaning, waste will be put in a plastic rubbish bag and tied when full. The plastic bag will then be placed in a second bin bag and tied. 	1	3	3	<p>Surface will be washed in warm soapy water then disinfected</p> <p>Colour code cloths will be introduce for different areas of room</p> <p>Staff trained in the use of PPE and the importance of changing out of this as soon as they have finished room</p> <p>Wash hand once PPE has been removed</p> <p>Cleaning product to be applied by cloths, toilet seat to be put down before flashing toilets</p> <p>All waste to be double bagged and secured for 72 hour before being disposed of in the general waste</p> <p>Guild line poster have been done for this</p> <p>All cleaning products, PPE be double bagged and secured for 72 hours before being disposed of in the general waste</p> <p>Staff to be in full PPE before entering room</p> <p>All soft furnishing, mattress, curtains will be steamed clean</p> <p>Linen need to be placed in a bag from the laundry and stored for 72 hours</p> <p>All waste will be double bagged and stored for 72 hour</p>
----	---	---	---	---	--

14	<p>This will be put in a suitable and secure place and marked for storage until the individual's test results are known.</p> <ul style="list-style-type: none"> • After cleaning and handling waste, practice good hand washing. • If an area has been heavily contaminated, then a deep-cleaning service may be considered 				Rooms will be fogged
First-aid	<p>First aid provisions are in place.</p> <p>First-aiders certificate that expires on or after 16 March 2020 and cannot access requalification training because of coronavirus may qualify for a 3-month extension. To qualify for the extension, the first aider must be able to explain why they haven't been able to requalify and demonstrate what steps they have taken to access the training, if asked to do so in the future.</p>	1	3	3	1 st aid training is due in October
Statutory inspections/inspection of critical equipment	<p>All reasonable efforts will be made to ensure that social distancing measures in the workplace are not perceived to be a barrier to carrying out the thorough examinations of lifting equipment, pressure systems, boilers etc. Where the examination is not undertaken a risk assessment will be undertaken in accordance with HSE guidance to determine whether it is safe to use or not.</p> <p>Fire equipment and other critical items will be maintained as normal, applying social distancing practices, and subject to risk assessment.</p>	1	3	3	Fire risk service was done august 2020
Risk of Legionella within the water system	<p>Prior to occupation all cold and hot water systems will be flushed long enough for all stagnant water to be flushed away.</p>	1	3	3	Tanks and boilers where drained and turned off in two sections of the hotel, water is being flushed throw the system in the other areas of the hotel
Coronavirus outbreak/business continuity	<p>Someone been assigned responsibility for planning and Preparedness in the event of a disease outbreak.</p>	1	3	3	Inform environmental health, Riddor
	<p>Key stakeholders (internally and externally) have been identified and the company is aware of need to consult with.</p>	1	3	3	
	<p>The business has carried out a 'high level' impact assessment of the organisation e.g. financial assessment and strategic priorities.</p>	1	3	3	

15	Cross skilling and alternative resources has been identified and provided to keep critical activities running.	1	3	3	Staff have been trained to work in all areas of the hotel
	The business has considered the possibility of changes we can offer, our services, and our interaction with customers.	1	3	3	We will be monitoring government guidelines and adapting where necessary
	The business has prepared an emergency communications plan.	1	3	3	A list of staff telephone numbers and next of kin is in the covid file. Staff can be commutated through the staff portal
	The business has considered the possible impact of disruption to our supply chain.	1	3	3	

Likelihood (Potential)		Severity (Consequences)	
Low	(1) Harm will seldom occur	Low	(1) Minor First Aid injury
Medium	(2) Reasonably likely to occur	Medium	(2) Short term injury or disability requiring medical treatment
High	(3) Certain or near certain to occur	High	(3) Death or major injury

Risk Rating - Adequate Control Measures should be considered for the following:-

1 - 3 Low risk

4 - 6 Medium / Significant risk

9 - High / unacceptable risk

Print date: 14.09.2020

Assessed by: Sign

Assessed by: M Small Sign

Simon Rogers

