



Covid-19 Risk Assessment for Lion and the Lamb

RISK IDENTIFY	WHO IS AT RISK	H, M L	WHAT WE HAVE IN PLACE TO MITIGATE	H,M L
<p>Guests entering the Lion for food or drink with the potential to have Covid-19</p> <p>Sitting at tables</p>	<p>CUSTOMERS, STAFF AND WORKMEN</p>	<p>H</p>	<p>Customers will be asked to leave their details for the track and trace system. Gloves, masks and sanitizer available for all staff members. Staff to seat all guests coming into the building and to only have customers seated on tables no standing room – this can be reserved in advance. We will be following the 1& 2 meter ruling. Once drinks are ordered they can be placed on the bar collection point and guests asked to collect their own drinks and or food. Limited menu offered to guests and using a disposable menu. Tables are to be cleaned and sanitized after the guest have departed ready for the next guests.</p> <p>Signage to be used throughout the building. Sanitizer stations to be placed by selected points on the floor layout plan. Guests are asked not to sit at the bar. Card payments to be used via contactless payment. Staff to be washing their</p>	<p>M</p>

<p>Staff and housekeeping staff cleaning the pub risk to contract or to pass on Covid-19</p>	<p>STAFF, CUSTOMERS & WORKMEN</p>	<p>M</p>	<p>hands. Internal 1 way system</p> <p>Cleaners and housekeeping to be wearing PPE and follow new cleaning regime and signage documentation to show they understand and will follow</p>	<p>M</p>
<p>Rooms and HK cleaning risk to contract or to pass on Covid-19</p>	<p>STAFF, CUSTOMERS & WORKMEN</p>	<p>M</p>	<p>As with the cleaning of downstairs to follow new cleaning safety guidelines. PPE to be worn. Housekeeping to only be down once the guest has left the room.</p>	<p>M</p>
<p>Beer glasses and touching with the transfer of covid-19</p>	<p>STAFF, CUSTOMERS & WORKMEN</p>	<p>M</p>	<p>A new glass is used each time a customer requires a drink and the glass washer used with correct temps to sanitizer. Staff to wear gloves. Staff to wash their hand following cleaning guidelines. Tables cleared after guests have finished and departed.</p>	<p>L</p>
<p>Juke box to have the sound minimised so guests don't need to shout and water vapour transfer</p>	<p>STAFF, CUSTOMERS & WORKMEN</p>	<p>M</p>	<p>Juke box controlled by staff so cannot be turned up to reduce the need for shouting. Areas sanitized following cleaning schedule</p>	<p>L</p>

Toilets are an enclosed space so high risk of covid-19 transfer	STAFF, CUSTOMERS & WORKMEN	H	Sanitizer outside each bathroom door and guests asked to sanitize before entering. Staff to control the 1 in 1 out by monitoring the levels of customers within the building. Toilets to be cleaned each morning.	M
Tables inside risk to staff touching surfaces transfer covid-19	STAFF, CUSTOMERS & WORKMEN	H	Tables cleared once guests have left the table the cleaned and sanitized. Staff member to wear gloves and masks when serving guests food.	L
Food deliveries to guests houses transfer of covid-19	CUSTOMERS AND STAFF	H	Food paid in advance. Staff member to call guest and leave somewhere pre-arranged with the customer.	L
Chefs in the kitchen and such a small space there cannot be the 1-2m rule	STAFF	H	Following the cleaning schedule of cleaning hands very regularly. Wearing gloves and masks. Staff staggered where possible. No more than the chefs in the cooking side of the kitchen and staff member is called to take the food to guests using PPE. Clean uniform each day. Chefs to work in a 'bubble' same staff same shifts to minimise	L
Staff being asked to return to work and the dangers of covid-19 and the psychological effect from such a long time off.	STAFF	H	Staff invited back to discuss dangers and work through so they are happy we have done enough to minimise their risk. If asked back then there	L

Staff smoking	CUSTOMERS AND STAFF	M	<p>should be no reason why they cannot return for part time hours.</p> <p>Staff will be allocated breaks when it is safe to do so. Staff who smoke will only allowed to go 1 at a time. Following the cleaning guide once finished</p>	L
Tables are less than 2 meters apart	CUSTOMERS AND STAFF	H	Bench tables inside have had screens fitted in-between separating each benches. Strict rule of no more than 6 people on a bench	M
Pool table & gambling machines are high touch and risk of transfer of the virus	CUSTOMERS AND STAFF	H	Pool table use to be requested and sanitized after each customer has used (Possibility of removing pool and gambling machines if seems to mush to manage)	M
Breakfast service close proximity	CUSTOMERS AND STAFF	H	Each customer will be issued with a breakfast voucher that will be redeemable from Gosforth shop	L
Vulnerable persons – Staff or customer who has a pre-existing health condition that if infected could prove deadly	STAFF AND CUSTOMERS	H	During the staff meeting we discussed reopening and asked if anyone has any conditions that could stop them returning to work. No one has and all signed the return to part time work. We would ask all vulnerable customer to inform us when placing	L

<p>Taking customer details on entering the building & GDPR storing those details safely</p>	<p>CUSTOMERS AND WORKMEN</p>	<p>M</p>	<p>and order so we can take the additional steps as listed above.</p> <p>Following the governments 'track and trace' system we are required to take guests details in case of an outbreak of covid if the guest refuses we cannot force the guest. 1 staff member will take details to stop transfer and these details will be stored for 21 days under lock and key then disposed of</p>	<p>L</p>
<p>Lion car park guests coming in close proximity to each other when parking cards risk of transfer</p>	<p>STAFF, CUSTOMERS & WORKMEN</p>	<p>H</p>	<p>The back car park will remain closed to everyone so guests using the outside facilities have been 'track and traced' and have been instructed of the safety elements of being in our pub</p>	<p>L</p>
<p>Cleaning chemicals might not kill the virus</p>	<p>STAFF, CUSTOMERS & WORKMEN</p>	<p>H</p>	<p>We are using Caterite chemicals – Swesan and Cleano, Virobac these are both proven to kill the virus. Other sanitizers and table cleaners will be not be used</p>	<p>L</p>

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