



Covid 19 Specific Risk Assessment

Company name: PubLove

Assessment carried out by:

Matthew Aket

Date of next review: 1st August

Date assessment was carried out: 25th June

All assessments in this document relate to exposure of individuals to Covid-19 infection and the risk of catching the Coronavirus.

Risk Reference	What are the hazards?	Who might be infected?	What are you already doing to control the risks?	What action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Policy
PLCRA1	Travel to work	Team Members	n/a	Provide face masks for team members to travel	GM	Opening	4
PLCRA2	Product deliveries	Team Members	n/a	PPE & time slots	Kitchen Team GM	Opening	1
PLCRA3	Arrival at and changing for work	Team members	n/a	Allocation of changing area, single person use, sanitiser provision	OPS/GM	Opening	4
PLCRA4	Working with others	Team members	n/a	Working groups, separate working sections, back to back working	GM	Opening	1,2
PLCRA5	Face to face	Team members	n/a	Plastic screen as bar	OPS	Opening	2



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	customer contact	Customers					
PLCRA6	Handling glassware and items for drinks service	Team members	n/a	Increased hand washing, surface sanitising, separate working stations, separate fruit supply and Ice, increased cleaning	Team	Opening	2
PLCRA7	Restocking	Team members	n/a	Only stock own section for own shift Increase stock in kitchen to avoid shortage	Team Chef	Opening	1,2
PLCRA8	Taking payments	Team members Customers	n/a	Card payments only, payments at bar only, plastic screens	Ops Team	Opening	2
PLCRA9	Refilling Ice wells	Team members	n/a	Team fill own well, sanitiser bath for scoop	Team	Opening	2
PLCRA10	Handling menus	Team members Customers	n/a	No menus on tables, large scale menus displayed through trade area	Ops	Opening	1



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PLCRA11	Handling plates	Team members Customers	n/a	Switch all packaging to disposable, bins provided, hooks used to deliver bags	Ops, GM, Team	Opening	1,3
PLCRA12	Handling cruets and sauces	Team members Customers	n/a	Switch all sauces to single use sachets & order with food	Ops, GM, Team	Opening	1,2,3
PLCRA13	Collection of food by delivery drivers	Team members Partners	n/a	No drivers inside the business	GM Team members	Opening	1,3
PLCRA14	Use of glasswasher	Team members	n/a	Increased cleaning	Team members	Opening	6
PLCRA15	Maintaining social distance	Team members Customers Partners	n/a	Signage, allocated queuing spaces, team leadership, allocated dispense spaces, single person toilet access. Reduced table numbers. Increased awareness when dealing with security and emergency situations	Ops, GM, Team members	Opening	1,2,3,4,7



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PLCRA16	Running out of sanitiser	Team members Customers Partners	n/a	Opening checks, checks during shift	GM Team members	Opening	1,2,3
PLCRA17	Use of Coffee Machine	Team members	n/a	Allocated to a single user	GM	Opening	2
PLCRA18	Frequently touched surfaces	Team members Customers Partners	n/a	Foot operated sanitiser & doors, elbow operated lock, pre shift sanitising and increased cleaning during shifts. Tables and chairs cleaned between customers, bar surfaces cleaned after each customer	GM Team members	Opening	1,2,3,4,6
PLCRA19	Toilet access	Team members Customers	n/a	Change all facilities to single occupancy, non contact door openers and locks	Ops, GM Team members	Opening	1
PLCRA 20	Pinch points	Team members Customers	n/a	Dedicated entrance and exits, signage to single doors, reduced and relocated tables	Ops, GM Team members	Opening	1,2,3



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PLCRA21	Illness at work or at home	Team members Customers	n/a	Immediate self isolation, medical advice	All	Opening	5

More information on managing risk: www.hse.gov.uk/simple-health-safety/risk/