

# COVID 19 RISK ASSESSMENT

Company name: **BRITALIA**

Date of risk assessment: **01/06/2020**



The hazards of COVID 19	Who might be harmed and how?	What are you already doing?	Do you need to do anything else to control this risk?	Action by who?	Action by when?	Done
Sanitise Entire Restaurant.	All customers and staff.	Each week the ENTIRE restaurant will be completely sanitised with high strength disinfectant...this includes ALL walls, skirting boards, wall decorations/ ornaments, light fittings, doors, counters, tables, chairs, whole kitchen and toilets.	Use different clothes in each section of the restaurant, then dispose of these after use.	ROMANY ATTIA CHARNELLE ATTIA. FABIA ATTIA	30\6\20 WEEKLEY	
Ensure Staff safety	Waitress/waiters/chef	Provide all staff Visor's, disposable aprons and gloves.	Instruct that hand gel MUST be used in-between each table served.	Waiters/ waitress/chef	Each day and in-between tables served.	
Customer safety	Customers and/or staff	Each customer MUST use the sanitiser station on entrance to the premises.	Once shown to their table, the customers will be given DISPOSABLE MENU'S.	Waitress/ waiter/ customers	On entrance to the restaurant.	
Safety moving around the restaurant.	Customers and/or staff	Once seated at the table, their waitress will explain that, their are SINGULARLY WRAPPED DISINFECTANT WIPES.	It will be explained to them that they MUST use them if they require to use the toilets, therefore preventing cross combination issues.	Waitress/ waiter/ customers	Once customers are seated.	
Safety in the toilet area.	Customers and/or staff	There are signs in that area asking customers to "help to keep everyone safe". Asking customers to Kindly use the disinfectant wipes provided, to wipe any area's touched (toilet seat / door handles / taps and flush buttons) Then dispose of them of the bin provided. For readiness of the nest user.	Continue to use antibacterial soap for toilet hand washing area. Place laminated, reminder posters behind the toilet doors, high up to prevent contamination	Customers	Each time someone uses the bathroom facilities.	
Safety of next customers.	Customer	FULL DISINFECTANT CLEAN DOWN OF THE USED TABLE, INCLUDING FRONT/BACK LEGS AND UNDERNEATH THE TABLE.	Provide disposable towels to ensure no cross contamination.	Staff	Each time a table finishes dining.	
Social Disting	Customers	Ensure 2m are in-between each table.	Have signs on tables NOT TO BE USED. These are designed to be alternated, whilst the staff are deep cleaning the table next to this one, therefore the chair's and table has time to completely dry, ready for the current customer has finished dining.	Staff	Each time a table finishes dining.	
Keep customer contact details	Customers will be required to fill in their tables contact form, including date of dining, names and contact phone number	Customers must fill the form out before they order				