Risk assessment

Company name: Serendipities, 12 Union Street, Dundee, DD14BH

<u>Date of risk assessment (reviewed):</u> 01/12/2020 <u>Date of review:</u> 01/02/2021

What are the hazards?	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?
Social distancing/spre ad of Covid19	All (staff and customers)	 Reduced persons in building at any one time. There will be 5 tables max inside (2 of these are smaller ones with only 2 seats). There is at least 1 meter between each customer sitting down. This will be clearly marked 	Regular reminder to staff and volunteers to wash hands regularly.	Manager and staff
due to proximity		with red tape to show the sections. Chairs will be back to back, with no face to face seats of separate tables. - Hand sanitisers are available on all customer tables, as well as at the serving counter and	Manager to check in with staff regularly to ensure these steps are being enforced.	
		before entering the toilet. Customers will be asked to use hand sanitizer immediately when coming in. - The front shop door will remain open for ventilation. - Customers who are sitting in with be asked to provide a name and contact number/email	Manager to check weekly updates from the First Minister in regards to any changes or requirements.	
		for track and trace. - All staff and volunteers will always wear a mask, unless exempt. - A sign will be displayed upon entrance stating that anyone showing signs must not enter premises, as well as the guidelines to follow while in the café.	https://www.gov.scot/publications/corona virus-covid-19-protection- levels/pages/overview/	
		 Record of staff rota will be kept. Staff team will be kept small. Currently 6. Dew Room Dry Mister is used at the start of the day and at the end of the day to sanitise room (https://www.dewproducts.co.uk/) 	ievels/pages/overview/	
Toilets/spread of Covid19 due to proximity and surface touching	All (staff and customers)	 There is only one person allowed into the toilet at a time. There is a hand sanitizer station before entering the toilet. Customers are asked to use this before entering. The toilet will be cleaned immediately after each use. Signs of correct hand washing technique will be displayed. 	Manager to check in with staff regularly to ensure these steps are being enforced.	Manager and staff
Spread of Covid-19 due to touching of utensils, sugar	All (staff and customers)	- Tables will be wiped with disinfectant after each use. - Menus are laminated for easy cleaning and will be cleaned after each use. - Utensils will be removed from public area and staff will provide them when needed. The same with sugars.	Manager to check in with staff regularly to ensure these steps are being enforced.	Manager and staff
pots and other utensils		 Regular touchpoints will be regularly disinfected and cleaned during the day. All surfaces will be sprayed with food safe disinfectant at the end of the day Hand sanitisers are available on all customer tables. 	Any items that are regularly touched will either be removed or made sure to be cleaned regularly.	
High risk individuals contracting Covid-19	Staff	Anyone falling into the clinically vulnerable category (https://www.gov.uk/governm ent/publications/staying-alertand-safe-socialdistancing/staying-alert-andsafe-socialdistancing#clinicallyvulnerable-people) should make themselves known to management so individual risk assessments can be carried out.		Manager