

Risk Assessment – Catering staff

A	Date: 16/10/2020	School: Holly Lodge Girls' College	Team: catering staff	Location:
	Review Date: 30/10/ 2020	Ref:	Assessor: M Hughes	Head Teacher: A Keen

B	Assessment of Risk for: Protection from transmission of Covid-19 during pandemic – Catering staff
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C	List Hazards Here	List Groups of People at Risk	List Existing Controls	Risk Level
1	Covid-19 virus: General	Staff Students	<p>Staff will made aware of the whole school risk assessment and the controls in place across school</p> <p>The sandwich pre- order machine and the cash “reval “ machine will not be in operation</p> <p>Wipes will be available to clean the biometric reader between uses</p> <p>Seats, tables and barriers in each food court will be wiped down in-between sittings</p> <p>Dining rooms will be “fogged” after morning use and , inbetween sittings and after the final lunch sitting</p> <p>Hand sanitizer will be available with opportunity to access hand washing regularly.</p> <p>Masks will be worn at the servery, whilst in the seating area and in the food preparation area</p> <p>Staff will maintain a minimum of 1 metre social distance with PPE [ideally 2 metres]</p>	Low

Risk Level: High: Accident likely with possibility of serious injury or loss
Medium: Possibility of accident occurring causing minor injury or loss
Low: Accident unlikely with control measures in place

D	Controls (Ser N° to correspond with Hazard Ser N°)	E To be completed by the Manager			
Ser N°	Additional Controls Required	Action to be Taken	By Whom	Target Completion Date	Task Completed (Signed & Dated)
1					

F	<p>Once additional controls are implemented, what will the overall risk level be:</p> <p style="text-align: center;">High Medium Low</p>	<p>Risk assessment signed off by:</p> <p>Signature:</p> <p>Date:</p> <p><i>Please note an electronic signature will suffice.</i></p>
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