

| Details | |
|-------------|----------------------------------|
| Group | Pizarro Restaurant Group |
| Site | Pizarro |
| Title | Pizarro_ COVID -19RiskAssessment |
| Assessed By | Clara Peseiro Mocinho |

| Task | Completed date of assessment |
|--|------------------------------|
| COVID-19 Risk assessment 5 - Employee safety | 02-10-2020 |

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| COVID-19 Risk assessment 5 - Employee safety |
| Hazards? |
| Infection spread by staff with symptoms of COVID-19 |
| Infection spread by customers with COVID-19 |
| Infection spread from surfaces and equipment infected with COVID-19 |
| Who might be harmed and how? |
| Guests |
| Customers |
| Visitors |
| Suppliers |
| Staff |
| Controls in place |
| Advice will be provided to employees on measures to adopt when travelling to and from work including the wearing of masks if using public transport and cleaning hands on arrival at work and back home |
| Training will be provided for all employees on new provisions to combat the spread of COVID-19. Staff will apply the controls in place to prevent the risks of infection to each other and our customers |
| Shaking of hands is discouraged – we encourage the use of other verbal greetings and smiling as non-contact methods of greeting |
| Staff will be trained and regularly reminded of the need to avoid touching eyes, nose, and mouth. Where they do touch their face etc. they should wash their hands immediately |
| Hand washing regimes will be in place using soap and hot water for at least 20 seconds. Hand sanitizer with at least 60% alcohol will be used if soap and water are not available |
| Health screening questionnaires will be completed daily on arrival at work. Where employees indicate they are at risk of infection they will be excluded from work and asked to remain away from the workplace for 14 days |
| Training and guidance will be provided on how to communicate our controls to customers/guests and on how to deal with any person/s who fail to adhere to the controls in-place |
| Touch points such as door handles, tills, card machines, keyboards, touch-screens, telephones and handrails will be cleaned and sanitized every 30 minutes |
| Dirty surfaces will be cleaned with soap and water/detergent before disinfection with a sanitiser |
| The use of PPE will be carefully assessed. The use of face masks and gloves will only be considered for essential tasks where personal hygiene standards are not considered to be a suitable control. See PPE risk assessment |
| As far as reasonably possible, physical distancing to current recommended standards will be maintained between employees at work |
| Staff uniform requirements will be reviewed, especially the use of hats in areas where the risk of food contamination is low to assist with the reduction of hand to face contact |
| Staff will be encouraged to avoid the use of public transport to get to work. Where they do have to use public transport then they will be advised to wear face coverings |
| Staff will be encouraged to bring their uniform to work in a bag and change into their uniform upon arrival. Changing areas will be regularly cleaned and disinfected |
| Rota planning will take into account arrival at work time with times staggered to avoid large groups arriving at any one time. Rota planning will also look to achieve a Team A and Team B approach |
| Records of staff rota's will be retained for a minimum of 21 days to assist with the NHS Test & Trace Scheme operation |

| Additional controls required | Action by whom | Action by when | Completion date - comments |
|-------------------------------|--------------------------|--|----------------------------|
| Completed date of assessment: | 02-10-2020 | | |
| Review date | Person completing review | Reason (e.g. annual review, following accident, changes) | |
| 21-07-2020 | Clara Peseiro Mocinho | New restrictions in place | |
| 02-10-2020 | Clara Peseiro Mocinho | New restrictions in place | |

| Trained employees | Training date | Signature |
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