



# BIANCO'S Risk assessment for COVID – 19

Health and Safety Executive

Company name: BIANCO'S

Assessment carried out by: HELEN PETTINELLI

Date of next review: Weekly

Date assessment was carried out: 22<sup>nd</sup> June 2020

| What are the hazards?                  | Who might be harmed and how?   | What are you already doing to control the risks?   | What further action do you need to take to control the risks?  | Who needs to carry out the action?              | When is the action needed by?  | Done                             |
|--|--|--|--|---|--|----------------------------------|
| <b>SPREAD OF COVID- 19 CORONAVIRUS</b> | Staff<br>Visitors<br>Customers<br>Cleaners<br>Contractors<br>Vulnerable Groups<br>Elderly,<br>Pregnant<br>Workers,<br>Those with<br>Underlying<br>Health<br>Conditions | <u>Hand washing</u><br><br>6 Additional automatic touch free sanitizers in kitchen, restaurant entrance, passageways, staff rooms, behind bar installed and available for use<br><br>Signs placed on the back of each toilet door as a reminder "Please wash your hands"<br><br><u>Drying of hands</u><br>with automatic hand dryers or disposable paper towels. | <u>Stringent hand washing</u><br><br>Employees to be reminded on a regular basis to wash their hands for 20 seconds. Also reminded to catch coughs and sneezes in tissues – Follow Catch it, Bin it, kill it and to avoid touching face, eyes nose or mouth with unclean hands. Tissues will be made available throughout the workplace. | All staff to be vigilant and enforce guidelines | All to be implemented before reopening 4th July 2020<br>Subject to government approval | Before 4 <sup>th</sup> July 2020 |

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