

## Covid-19 Risk Assessment

Company name: The Brewery Arts Centre, Kendal

Assessment carried out by: Rebecca Elshaw

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This Risk Assessment is drawn up to cover risks surrounding the return to work and reopening of Brewery Arts considering the Covid-19 pandemic. Social Distancing and Personal Hygiene remain the overriding methods of reducing the risk of contracting Coronavirus.

THE RISK - Contracting Coronavirus - People can catch the virus from others who are infected in the following ways:

- By touching contaminated surfaces and then touching their eyes or mouth.
- By breathing in contaminated droplets from the nose or mouth spread when a person with the virus coughs or exhales

What are the hazards?	Who might be harmed?	Control Measures implemented	Who needs to implement?	Ongoing control measures. Active when open.	Who needs to carry out the action?
<p>Getting or spreading coronavirus by touching surfaces</p> <p><b>Managed by good personal hygiene and cleaning</b></p>	<p>Workers</p> <p>Customers</p> <p>Contractors</p> <p>Drivers coming to business</p> <p>Visitors</p> <p>Volunteers</p>	<p>Install information posters and signs reminding all to wash hands/sanitise.</p> <p>Water, soap and drying facilities at wash stations provided. Install contactless taps throughout public toilets.</p> <p>Hand sanitiser provided at main entrances, and throughout the premises.</p> <p>Policy and training for staff on Social Distancing, Hygiene and Self-Isolating in place.</p>	<p>Marketing</p> <p>Site</p> <p>HR/Site</p> <p>HR</p>	<p>Regular reminders for staff of the need for thorough handwashing/sanitising.</p> <p>Welcoming reminders for customers regarding need to use sanitiser and wash hands.</p> <p>Monitor hand washing and hand sanitiser units and replenished regularly.</p> <p>Clean all commonly touched surfaces regularly.</p> <p>Ensure staff are checking their skin for dryness and cracking and to seek help for any concerns.</p>	<p>Line Managers</p> <p>Meet &amp; Greet workers</p> <p>Cleaning Team</p> <p>Cleaning Team/all workers</p> <p>All workers</p>

What are the hazards?	Who might be harmed?	Control Measures implemented	Who needs to implement?	Ongoing control measures. Active when open.	Who needs to carry out the action?
<p>Getting or spreading coronavirus by touching surfaces (continued) <b>Managed by good personal hygiene and cleaning</b></p>	<p>Workers Customers Visitors Contractors Drivers coming to business Volunteers</p>	<p>Use the government guidance on cleaning and hygiene during the coronavirus outbreak.</p> <p>Instruction and training provided to workers who need to clean including products, precautions, areas, and timescales.</p> <p>Train workers how to put on and remove personal protective equipment (PPE) and how to keep it clean where applicable.</p> <p>Identify surfaces that are frequently touched and by many people e.g. handrails, door handles, keypads, clocking in/out pads.</p> <p>Identify equipment and resources (Creative Learning, Workstations, Hospitality) which may normally be touched by more than one person, put in place methods to minimise sharing of equipment/resources and put in place cleaning procedures in between use.</p> <p>Online ticket sales and table booking systems in place. Train staff in how to use these systems.</p> <p>Ticket scanners installed.</p> <p>Identify which doors can be pinned open and put mechanisms in place. Ensure all fire doors are clearly labelled and not left open.</p> <p>Work from home where possible. Reduce/ Remove need for sharing workstations and equipment by allocating individually.</p> <p>Put in place procedure for cleaning if someone develops symptoms.</p>	<p>Site</p> <p>Site</p> <p>Managers / HR</p> <p>Site</p> <p>Creative Learning/ Line Managers/ Hospitality/ Site</p> <p>Marketing/ Hospitality/ Tech</p> <p>Tech</p> <p>Site</p> <p>Workers/ Managers</p> <p>Site</p>	<p>Staff to welcome customers requesting they follow controls put in place, eg following hygiene procedures, one-way systems and adhering to social distancing rules.</p> <p>Workers to limit moving around the site as far as possible to reduce touching varied surfaces.</p> <p>Cleaning of venues, tables, and equipment between changeovers.</p> <p>Replenish stocks of cleaning products, hand wash and sanitising stations.</p> <p>Encourage and help customers with contactless payment, online ticket sales, table booking.</p> <p>Keep surfaces clear to make it easier to clean and reduce the likelihood of contaminating objects.</p> <p>Dispose of own rubbish in bins provided.</p> <p>Disposable condiment sachets provided or clean condiment containers after each use.</p> <p>Disposable menus to be used</p> <p>Work at home where possible. Minimum workstation/equipment sharing and cleaning of workstations at the end of each day.</p>	<p>All</p> <p>Workers</p> <p>Cleaners/ Hospitality/ Creative Learning</p> <p>Cleaners</p> <p>Workers</p> <p>Workers</p> <p>All</p> <p>Hospitality</p> <p>Hospitality</p> <p>All workers</p>

What are the hazards?	Who might be harmed?	Control Measures implemented	Who needs to implement?	Ongoing control measures. Active when open.	Who needs to carry out the action?
<p>Getting or spreading coronavirus by breathing in contaminated droplets</p> <p><b>Managed by good personal hygiene and Social Distancing</b></p>	<p>Workers Customers Visitors Contractors</p>	<p>Areas identified where people may congregate and/or queue. Install queuing routes where appropriate.</p> <p>Signs installed to remind all of social distancing and hygiene rules.</p> <p>Maximum occupancy numbers defined for all activity; Creative Learning, Cinemas, Catering, live events, hires</p> <p>Plan seating to ensure social distancing (Creative Learning and Catering).</p> <p>Review ticketing system to ensure customer bubbles and social distancing is managed when booking.</p> <p>Review need for one-way systems and floor markings in corridors or extensively used pedestrian traffic routes to help guide social distancing. Install if felt appropriate.</p> <p>Check air ventilation systems have been serviced, maintained and fit for purpose.</p> <p>Ensure booking systems collect appropriate customer information for test and trace purposes and/or customers scan the NHS QR code.</p> <p>Where possible move workstations/people to maintain 2 meters distance, where only 1m+ possible put in place other mitigating systems</p>	<p>Tech/Site</p> <p>Tech/ Site/ Marketing</p> <p>Tech / Marketing/ Creative Learning / Hospitality</p> <p>Creative Learning/ Hospitality</p> <p>Tech/ Site/ Marketing</p> <p>Tech/ Site</p> <p>Site</p> <p>Site</p> <p>Marketing/ Hospitality</p> <p>Managers/ Site</p>	<p>Staff to welcome customers and monitor to make sure everyone is following controls put in place, e.g. following hygiene procedures, one-way systems and adhering to social distancing rules.</p> <p>While not compulsory ask customers/visitors/contractors (aged 16 and over) to check in using NHS QR code poster and/or provide contact details.</p> <p>Stagger start and finish times of films, events and Creative Learning to reduce numbers of people entering and exiting at the same time.</p> <p>Monitor seating arrangements and systems.</p> <p>Open non-fire doors to reduce the amount of contact with doors and improve ventilation</p> <p>Encourage and help customers with contactless payment, online ticket sales, table booking.</p> <p>Work at home where possible. Use online meeting facilities.</p> <p>Table service will continue for hospitality.</p> <p><u>Face coverings</u> encouraged for customers/visitors/contractors when moving around the building.</p> <p><u>Face covering</u> required by staff when moving around the building. Workstations should be 2m apart and if not possible, other precautions</p>	<p>Workers</p> <p>Workers</p> <p>Film Programmer/ Creative Learning/ Hospitality</p> <p>Site</p> <p>Workers</p> <p>Workers</p> <p>Workers/ Customers</p> <p>Customers</p> <p>All workers</p>

		<p>such as wearing mask, side by side or back to back working or screens.</p> <p>Policy and training for staff on Social Distancing, Hygiene and Self-Isolating in place.</p>	HR	<p>observed such as working back-to-back, wearing mask, improving ventilation etc.</p> <p>Encourage all staff to have the vaccine.</p> <p>Covid Tests are available for all staff carry out at home on a regular basis.</p>	<p>HR</p> <p>Workers</p>
<b>What are the hazards?</b>	<b>Who might be harmed?</b>	<b>Control Measures implemented</b>	<b>Who needs to implement?</b>	<b>Ongoing control measures. Active when open.</b>	<b>Who needs to carry out the action?</b>
<b>Mental health and wellbeing affected through isolation or anxiety about coronavirus</b>	Workers	<p>A return to work questionnaire will be sent to all staff regarding health, safety and wellbeing.</p> <p>Encourage workers to raise any concerns and provided information on various sources of support.</p> <p>Consult with workers regarding risk assessments so they can help identify potential problems and solutions.</p> <p>Provide training in person or distributed presentation and guidance before return to work to help with the transition.</p> <p>Policy for staff on Social Distancing, Hygiene and Self-Isolating Procedure in place.</p> <p>Introduce Employee Assistance Programme to provide confidential support and guidance for all staff.</p>	<p>HR</p> <p>Management</p> <p>HR/Line Managers</p> <p>HR</p> <p>HR</p> <p>HR</p>	<p>Continue to provide information and advice on mental health and wellbeing</p> <p>Continue to encourage workers to raise concerns.</p> <p>Regular keep in touch meetings/calls with people working at home.</p> <p>Keep workers updated on what is happening so they feel involved and reassured.</p> <p>Remind staff of the Employee Assistance Programme and its benefits.</p>	<p>Management</p> <p>Line Manager</p> <p>Line Manager</p> <p>Management</p> <p>HR / Management</p>

