

COVID 19 THROUGH THE WORKPLACE

Hotel Name	HI BIRMINGHAM	Department/ Area	KITCHEN
Assessor	T.OLIVER	Date	26/8/2020

RISK WITHOUT ANY CONTROL MEASURES = HIGH

Those at risk of harm from the virus staff, guests, visitors, contractors, public.

1.	Shut off access	X	9.	Touch point cleaning	Х	17.	Staff do not travel in whites and change at work	Х
2.	Physical Barrier i.e screen between stations	N / A	10	Disinfectant wipes available	X	18.	Non essential staff do not enter the kitchen	Х
3.	Floor Markings 2m apart	X	11	Natural ventilation		19.	Hand wash basins fully stocked at all times	Х
4.	One way system	Х	12	One person to access fridge/ freezer/ pantry	Х	20.	Training	Х
5.	De clutter removal of non essential items	X	13	Turn stations around to avoid face to face working	X	21.	Monitoring	X
6.	Additional Entrance or exit	Х	14	Stagger shifts to reduce amount of people working in the kitchen	X	22.	PPE – what & why	Х
7.,	Remove or reduce units/ stations	X	15	Minimise contact at handover points	X	23	Other – state	
8.	Hand sanitiser station in place at entrance	X	16	Contactless delivery procedure in place for kitchen supplies	х	24	Other – state	

Now you have identified your controls required – add in the details below to confirm what you have implemented



COVID 19 THROUGH THE WORKPLACE

13	Turn stations around to		
	avoid face to face working	Ongoing in all work areas	ongoing
14.	Stagger shifts to reduce amount of people working in the kitchen	In place	no
15.	Minimise contact at handover points	In place	no
16.	Contactless delivery procedure in place for kitchen supplies	In place	no
17.	Staff do not travel in whites and change at work	In place	no
18.	Non essential staff do not enter the kitchen	In place	no
19.	Hand wash basins fully stocked at all times	In place	no
20.	Training	In place	no
21.	Monitoring	In place	no
22.	PPE – what & why	In place	no
23	Other – state	New control measures for staff and guests below	



COVID 19 THROUGH THE WORKPLACE

Hotel Name	Birmingham Cuty tertre -	Department/ Area	KITCHEN
Assessor	Tracy Oliver	Date	22rd May 2020

RISK WITHOUT ANY CONTROL MEASURES = HIGH

Those at risk of harm from the virus staff, guests, visitors, contractors, public.

1.	Shut off access	9.	Touch point cleaning	17.	Staff do not travel in whites and change at work
2.	Physical Barrier i.e screen between stations	10	Disinfectant wipes available	18.	Non essential staff do not enter the kitchen
3.	Floor Markings 2m apart	11	Natural ventilation	19.	Hand wash basins fully stocked at all times
4.	One way system	12	One person to access fridge/ freezer/ pantry	20.	Training
5.	De clutter removal of non essential items	13	Turn stations around to avoid face to face working	21.	Monitoring
6.	Additional Entrance or exit	14	Stagger shifts to reduce amount of people working in the kitchen	22.	PPE – what & why
7	Remove or reduce units/ stations	15	Minimise contact at handover points	23	Other – state
8.	Hand sanitiser station in place at entrance	16	Contactless delivery procedure in place for kitchen supplies	24	Other – state

Now you have identified your controls required — add in the details below to confirm what you have implemented



COVID 19 THROUGH THE WORKPLACE

13	Turn stations around to avoid face to face working	NIA	Arready in place.
14.	Stagger shifts to reduce amount of people working in the kitchen	Focus reeded	Fous reeded
15.	Minimise contact at handover points	Focus readed each of each chearing end of	Fous reded when we re open.
16.	Contactless delivery procedure in place for kitchen supplies	N/A	Already uplace
17.	Staff do not travel in whites and change at work	NA	Arready in
18.	Non essential staff do not enter the kitchen	NIA	Aweady
19.	Hand wash basins fully stocked at all times		checks needed daily to ensi
20.	Training	Au team with nead to be retrained to her retrained to reward on new guidelies on new guidelies	Moods to
21.	Monitoring	NIA	to be set up
22.	PPE – what & why	Mashs, glores ett are available- Fearm need	Team read to be trained how I use PFE effectively & safely
23	Other – state		sayou