

Risk assessment template

Company name: Clare College Bar

Assessment carried out by: Tomos Macdonnell

Date assessment was carried out: 22.09.21
significant change.

Review Date: Every 2 weeks or when there is a

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
Infection from COVID-19	Customers and visitors; General transmission of COVID-19	Double vaccination among most students; weekly testing in college of students.	Good ventilation of the bar - see assessment below. Limiting capacity at 130.	President and Head Porter.	30th September	
Infection from COVID-19	Customers, staff; General transmission of COVID-19	Ensuring good ventilation of the bar with CO2 monitors checking CO2 levels stay below 1500 PPM and keeping all windows open.	If 1500 PPM is exceeded further action will be taken by college to reduce CO2	President and Head Porter.	30th September	

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Infection from COVID-19	Customers; transmission of COVID-19 from surfaces	Bar staff to clean each table and the bar area after closing. Regular cleaning of the bar throughout the evening too.	Put signage up around the Bar displaying guidelines.	Bar Committee.	September	
Infection from COVID-19	Customers; transmission of COVID-19 from glasses	Only staff are to collect and return empty glasses to the Bar.		All staff		
Infection from COVID-19	Workers, Customers, Visitors; Touching doors	Keeping all non-fire doors wedged open.	Doorstops need to be provided.	Maintenance Dept.	September	

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<p>Infection from COVID-19</p>	<p>Customers; Not knowing the guidance.</p>	<p>Providing clear guidance on expected customer behaviour regarding hand sanitising and staying home when experiencing symptoms of COVID-19.</p>	<p>Provide this guidance in a College-wide email. Provide this guidance via signs and visual aids around the Bar and Cellars. Explaining that failure to observe measures will result in service not being served.</p>	<p>Bar Committee.</p>	<p>September</p>	
<p>Infection from COVID-19</p>	<p>Workers; Touching contaminated surfaces.</p>	<p>Staff maintain excellent personal hygiene including handwashing for 20 seconds at regular intervals throughout their shift. No hand to mouth contact without washing hands first. Regular cleaning of contact areas (tables, bar, door handles, pool cues).</p>	<p>Hand wash, D-10 disinfectant spray and hand sanitiser to be provided.</p>	<p>Maintenance Dept. to provide hand wash and D-10 disinfectant.</p>	<p>September</p>	

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Infection from COVID-19	Workers; hand to mouth transmission of COVID-19 through exchanging cash with customers	Card payments only; no exchange of cash	Make this clear to customers via signs		September	
Infection from COVID-19	Workers; customers; spread of COVID-19 via hand to mouth transmission	Hand sanitiser or hand wash used upon entry and exit of the Bar.	Hand wash and hand sanitiser to be provided.	Maintenance Dept. to provide hand wash. All staff.	September	
Infection from COVID-19	Workers and Customers; People who feel unwell coming to the venue.	Anyone who feels unwell or displays COVID-19 symptoms should not come to the Bar.	College-wide email to be sent at the beginning of term outlining the new rules and regulations.	President.		

More information on managing risk: www.hse.gov.uk/simple-health-safety/risk/



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