

MCR Bar Risk Assessment

Company name: Clare College MCR Bar

Assessment carried out by: Jonathan Benn & Thomas Else

Date assessment was carried out: 22/09/21 Review Date: Whenever there is a significant change.

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; Limited ventilation may risk increased transmission	Keeping doors and windows open at all times to improve ventilation.	A CO2 monitor will be placed within the bar to monitor ventilation. If CO2 levels indicate inadequate ventilation further measures to increase ventilation will be taken.	Bar Managers	October	
Infection from COVID-19	Customers and bar staff; transmission of COVID19 between asymptomatic individuals	All bar staff and customers are encouraged to take part in the university wide asymptomatic testing program. The majority of bar staff and customers in the MCR are double vaccinated.	An email will be sent at the start of term reminding staff and customers of the benefits of taking part in the university's asymptomatic testing program in preventing COVID-19 outbreaks.	Bar Managers	October	

Infection from COVID-19	Customers; Touching contaminated surfaces.	Hand sanitiser provided throughout the bar and at every table. Bar staff to clean each table every time a group leaves.	Ensure hand sanitisers remain well stocked	Bar Managers	September	Yes
Infection from COVID-19	Customers; Ordering with cash leading to transmission.	We have switched to only accept contactless card payments.	N/A	Bar Managers, All staff	N/A	N/A
Infection from COVID-19	Customers; Congregating at points of service.	Only staff are to collect and return empty glasses to the Bar.	N/A	All staff	N/A	N/A
Infection from COVID-19	Customers and Workers; Using toilets.	Only toilets in the basement will be used for the foreseeable future.	Signs and posters to encourage good handwashing technique and handwashing frequency. Social distance markers for queuing. Increased frequency of cleaning of hand-touched surfaces.	Signage to be provided by Maintenance, put up by Bar Managers.	September	Done
Infection from COVID-19	Workers; Touching contaminated surfaces.	Staff maintain excellent personal hygiene including hand washing for 20	Hand wash, D-10 disinfectant spray and hand sanitiser to be provided.	Maintenance Dept. to provide hand wash and D-10 disinfectant.	September	Done

		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).				
Infection from COVID-19	Workers; Commuting to work.	Hand sanitiser or hand wash used upon entry and exit of the Bar. Everyone either walks or cycles, no public transport or cars to be used.	Hand wash and hand sanitiser to be provided. Maintaining social distance at all times while travelling.	Maintenance Dept. to provide hand wash. All staff.	September	Done
Infection from COVID-19	Workers; Using the card machine.	Regularly clean the card machine with disinfectant wipes.	Disinfectant wipes to be provided.	Bar Managers	September	Done
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.	Bar Managers	October	

<p>Infection from COVID-19</p>	<p>Workers; Those who need to self-isolate transmitting COVID-19.</p>	<p>Individuals with COVID-19 symptoms, those who live in a household or bubble with someone with COVID-19 symptoms, and those advised to self-isolate as part of NHS Test and Trace are not allowed to come into work for 10 days.</p>	<p>Ensure all workers know that they must report their symptoms to Bar Managers. Bar Managers to keep a record of these individuals.</p>	<p>All staff.</p>	<p>October</p>	
<p>Infection from COVID-19</p>	<p>Workers, Customers, Visitors; Touching doors</p>	<p>Keeping all non-fire doors wedged open.</p>	<p>Doorstops need to be provided.</p>	<p>Maintenance Dept.</p>	<p>September</p>	<p>Done</p>
<p>Infection from COVID-19</p>	<p>Workers; Dishwasher</p>	<p>All glasses are moved immediately to the dishwasher. Dishwasher door should be disinfected regularly.</p>	<p>Disinfectant wipes to be provided.</p>	<p>All staff</p>	<p>September</p>	<p>Done</p>

Infection from COVID-19	Workers, Customers, Visitors; Music	Bar staff control any music rather than customers/guests, with volume reduced to prevent shouting or loud talking	Prevent access to sound system, signs to discourage loud music	All staff	September	Done
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More information on managing risk: www.hse.gov.uk/simple-health-safety/risk/