



Cumberwell Park GC

SQRA Assessment #7:

Title: **Covid-19 - Bar and Restaurant**

Assessment Date: **11 Apr 2021** Department: **Food and Beverage** Assessor: **Ali James**

Notes

Persons at Risk

Employees: **Yes** Other Workers: **Yes** Visitors: **Yes** Members of the Public: **Yes** Young Persons: **Yes**
 New/expectant Mothers: **No**

SQRA Details

1. 1. 1. 1. 1. Contamination - Airborne		Risk Factor
Risk	Catching / spreading infection during contact with people	
Controls	<p>Entry of customers into the club house is managed and controlled with signage inc Toilet Areas and a maximum number of people within the Bar area at any time has been calculated to comply with Government Guidelines</p> <p>A temporary record of bookings will be kept for 21 days (to comply with track & trace).</p> <p>Customers are reminded and signage in place to with instructions to comply with Government guidelines for social distancing between customers of different households or support bubbles.</p> <p>General guidance of how customers are expected to behave is communicated to customers via the website and on posters at key points within the building.</p> <p>Service approaches have been adjusted to minimise contact between staff and customers.</p> <p>Inside and Outside seating and table arrangement in and around the club house area has been reconfigured to enable the social distancing guidelines to be safely followed. Distance between tables has been increased</p> <p>Customers are encouraged to sit outdoors where possible.</p> <p>Good ventilation is provided by regularly opening windows and doors where possible.</p> <p>Customers who are accompanied by children are reminded that they are responsible for supervising them at all times.</p> <p>Staff are provided with and advised to wear face coverings where social distancing isn't possible and/or staff are working in an enclosed space.</p> <p>Provision has been made for disabled customers to enter and exit premises safely.</p> <p>A one way system is in place to prevent congestion at key points.</p>	Low
Actions		
2. 2. 2. 2. 2. Contamination - Contact		Risk Factor
Risk	Catching / spreading infection during course of work - contact with equipment/surfaces.	

2. 2. 2. 2. Contamination - Contact		Risk Factor
Controls	<p>Hand sanitiser is provided on entry and exit points.</p> <p>Signage is in place to remind customers to maintain good hygiene standards at all times.</p> <p>Payment by contactless card is preferred.</p> <p>Screens are installed at till/service points.</p> <p>Customer self service of food is minimised. Cutlery and condiments are provided when food is served.</p> <p>Disposable condiments are in use.</p> <p>Non disposable condiment containers are cleaned after each use.</p> <p>Customers and staff are reminded by signs not touch surfaces where possible, eg counters - and customers are requested to remain at tables.</p> <p>Cleaning of key surfaces takes place between each customer use - eg tables, card machines, chairs trays, laminated menus etc)</p> <p>Regular and enhanced cleaning regime of key contact points and toilets at the club is in place.</p> <p>Social distance markings are in place in the customer toilets/waiting area and the number of people entering the toilets is restricted to avoid bottlenecks.</p> <p>Supplies of hand washing materials (liquid soap & paper towels) are checked at regular intervals.</p> <p>Regular ventilation checks of toilets are in place.</p> <p>A cleaning schedule is displayed for transparency.</p>	<div style="background-color: #4CAF50; color: white; padding: 5px; border: 1px solid black; display: inline-block;">Low</div>
Actions		