

Risk Assessment for opening with COVID19, Barley Wood Orchard and Ciderbarn

Date: 29/6/20

Hazard	What are you already doing about it?	Further action?
Maintaining social distancing – for staff	<ul style="list-style-type: none"> - Staff are from the same household - Serving through open barn door to the outside 	<ul style="list-style-type: none"> - Staff will avoid where possible coming to tables/seating spaces - Tables will be cleared by customers or after they have left - Minimise contact time during serving and maintain 1m distance at least - Allow pre-orders for takeaway cider/juice orders via online shop - Customers will not be allowed inside the cider barn
Maintaining social distancing – for customers	<ul style="list-style-type: none"> - Using only outdoors garden space for seating 	<ul style="list-style-type: none"> - Arrange sets of chairs and tables to be over 2m apart - Encourage customers to bring their own blankets to find a spot in our designated area of garden - Use signage to remind customers to maintain distance, to wash their hands or sanitise, supervise their children, and to discourage gathering in groups of more than 6 - Remind customers verbally of the above if needed - In case of rain, customers will be encouraged to return home if distancing can't be maintained
Maintaining social distancing – for guests and staff when serving	<ul style="list-style-type: none"> - Serving area is in the open barn door to the outside 	<ul style="list-style-type: none"> - Make sure there is enough space to queue with distancing outside the barn - Place a serving table in the barn door to maintain distance between staff and customers when serving - Monitor distancing in queue and request people to wait further away if needed
Keeping hands clean – for all	<ul style="list-style-type: none"> - Sinks in ciderbarn and toilets 	<ul style="list-style-type: none"> - Offering sanitiser in barn serving area and inside barn for staff - Making sure sinks have antibacterial handwash and paper towels
Shared contact through cash	<ul style="list-style-type: none"> - Contactless card payment system 	<ul style="list-style-type: none"> - Encourage contactless card payments and only hand the

handling – for all		reader to the customer where necessary and sanitise afterwards.
Shared contact through surfaces on the toilets – for all		<ul style="list-style-type: none"> - Keep the main doors to access the toilets propped open - Provide hand sanitiser at the toilet entrance and sign requesting to be used by all prior to using toilets - Provide sanitising wipes and spray at multiple points in the toilets - Hang up signage to encourage good hygiene practises and safe queuing - Supervise if toilet area is getting busy - Clean the toilets multiple times during opening times
Shared contact through glasses/crockery/bottles etc – for all	<ul style="list-style-type: none"> - No self service or refilling/reusing glasses - All glasses and crockery to be washed in hot soapy water and a secondary hot water rinse then air dried 	<ul style="list-style-type: none"> - Staff will wash or sanitise hands before pouring pints/serving - Customers will be encouraged to return their glasses to collection crates set up outside - Staff will only clear tables/used glasses after customers have left - Staff will wash their hands before stocking the bottleshop - If customers wish to buy bottles, they will be asked to take them themselves rather than be handed them
Other general transmission risks – for all	<ul style="list-style-type: none"> - Minimal surface areas - Using outdoors space only 	<ul style="list-style-type: none"> - Ensure anyone who is unwell is encouraged not to attend or work - Encourage frequent hand washing and surface cleaning - Set up bins for rubbish outside and empty regularly - Discourage unnecessary surface contact