

# **COVID-19 BREAKFAST ROOM RISK ASSESSMENT**

## **Table Menus**

Menus have been removed from tables in the Breakfast room and we currently offer only one type of fixed full English Breakfast.

## **Table spacing**

Tables have been removed from the Breakfast room to ensure minimum 2m spacing between tables.

## **Chair cleansing**

Guests are to be given a breakfast time to allow for cleansing of chairs with anti-bacterial spray between sittings.

## **Cutlery**

Gloves are worn at all times when handling cutlery, from dishwasher to table.

## **Orange juice glasses**

Self-service juices have been removed, we only offer tea and coffee at present.

## **Salt and pepper cellars**

Regularly cleaned using anti-bacterial cleaning products.

## **Butter storage on tables**

Guests will be given individual servings of butter on a plate at each sitting.

## **Waiter Interaction/ Food plates/ Tea and Coffee pots.**

Waiters will wear visors and gloves to limit guest contact as much as possible.

Trays will be used to carry items wherever possible.

## **Windows handles**

Regularly cleaned using anti-bacterial cleaning products. Guest encouraged not to touch windows

## **Yoghurt Fridge and self-serve tea bags**

The yoghurt fridge has been emptied and turned off and the self-service tea bags have been removed from the Breakfast room.

**The Health and Safety Executive's five steps to risk assessment were used in compiling this information. The five steps are as follows:-**

Step 1: Identify the hazards.

Step 2: Decide who might be harmed and how.

Step 3: Evaluate the risks and decide on precautions.

Step 4: Record your findings and implement them.

Step 5: Review your risk assessment and update if necessary.

## **Conclusions**

Ensure two metres distance between each table in the dining room.

Stagger the times of breakfast sittings so room is not over-crowded.

Take away boxes of cereals and buffet style eating.

Remove menu and offer full English breakfast only.

Keep door and windows open, weather permitting, allowing more fresh air to circulate.

Waiter to wear visor and gloves so close contact with guest is a lesser risk.

Staff use hand gel frequently throughout the breakfast sitting.

Full English breakfast put on plate with tongs and carried out on tray to guest. Tea, coffee and toast to be brought out the same way.

Tables and chairs cleaned down with anti-bacterial cleaner after each guest has used the table.

We will endeavour to do everything reasonably practical to limit the risk of transferring the Covid-19 virus from Guest-to-Guest but we cannot 100 percent guarantee that this will not happen.

**Kitchen, guest lounge, reception check-in, stairs & hallways & landings and guest bedroom risk assessments are available upon request.**