

# THE PIPER

Bar & Beer Garden

The Piper Bar & Beer Garden		2/7/2020	
Coronavirus Risk Assessment			
	<u>Who might be affected:</u> Employees, customers, visitors, contractors, delivery personnel.		
	<u>What are the risks:</u> Contracting the virus and falling ill.		

<b>Area</b>	<b>Entrance/Exit</b>
<b>Risk</b>	Crowd management, overcrowding & contact surfaces
<b>Control Measures</b>	One way system for in and out All bookings in set time slots resulting in better control of entry Floor markers on entry to maintain social distancing Hand sanitiser point & prompt displayed to encourage use Track and trace QR code including prompt to sanitise once completed Barriers ropes used to stop unorganised entry Manned by staff at entry time slots All tables booked in advance minimising over crowding External doors suspended open to minimise contact points & improve ventilation Separate double doors for entry and exit Staggered booking times meaning both will not be used at the same time
<b>Further Action</b>	

<b>Area</b>	<b>Beer Garden</b>
<b>Risk</b>	Contact points, surfaces, crowd management & overcrowding
<b>Control Measures</b>	Tables pre bookable only - this will be reviewed at quieter times such as early mid week Tables only available in 2 hour time slots Time slots staggered with 15 minute gap in between each sitting Area dispersed at end of each 2 hour time slot Full deep clean of area and surfaces done at end of each time slot Hygiene levels maintained throughout time sittings Dedicated member of staff for cleaning at all busy periods Signage encouraging social distancing Signage encouraging use of hand sanitiser Hand sanitiser available in key location Signage to respect local residents Signage to encourage customers to remain seated No outdoor music - reducing need to raise voice Majority of tables limited to a maximum of 4 guests 1 table available for group of 6 Table of 6 surrounded by protective screening

<b>Beer Garden</b> <b>Control Measures</b> <b>Continued</b>	Orders and payment taken at tables Occupancy levels limited by set tables All customers must be seated unless in the smoking shelter Numbers in smoking shelter controlled by staff Customers encouraged not to move furniture, tables secured to the floor Staff present at all times to promote social distancing Door supervisors used at times inline with further risk assessment Entry and exit from area managed by staff Tables spaced out 1.5m from point of back of chair Tables positions staggered to promote 'back to back' from nearest group Single use drinks menus for each table Staff in garden to wear PPE Drinks payment taken at table Card machine sanitised after every use
<b>Further Action</b>	

<b>Area</b>	<b>Back of House and Staff Areas</b>
<b>Risk</b>	Overcrowding and contact points
<b>Control Measures</b>	Small working groups Doors (unless fire doors) propped open One set member of staff to change barrels, gas, post mix and restock fridges Staff in PPE One member of staff at a time permitted in staff room
<b>Further Action</b>	

<b>Area</b>	<b>Bar</b>
<b>Risk</b>	Crowd management, overcrowding & contact surfaces
<b>Control Measures</b>	All orders taken from tables Customers advised not to come to bar on disposable drinks menu Signs in the garden prompting customers to remain seated Staff in PPE when taking orders from tables Staff to work in small team numbers & told to keep 1m + apart Staff given individual beer pumps & soft drink dispensers to use Heightened cleaning in between service times Separate hand wash basin for staff and encouraged to wash hands very frequently for more than 20 seconds Staff given set individual tills to work from Hand sanitiser points behind bar to maintain cleanliness Full deep clean of the bar done in between customer booking slots (every 2 hours)
<b>Further Action</b>	

<b><u>Area</u></b>	<b>Public Toilets</b>
<b><u>Risk</u></b>	Overcrowding and contact points
<b><u>Control Measures</u></b>	<p>Floor markers outside of toilets displaying where to wait</p> <p>Hand sanitiser point on entry/exit</p> <p>Prompt to sanitise hands at these points</p> <p>Initial lobby door propped open</p> <p>Regular cleaning during service times</p> <p>Deep clean every 2 hours between service times</p> <p>Signs inside encouraging hand washing</p> <p>Signs inside encouraging social distancing at urinal</p> <p>Every other female toilet cubical closed off to promote social distancing</p> <p>Entry numbers controlled by staff</p>
<b><u>Further Action</u></b>	

<b><u>Area</u></b>	<b>Main Area Inside Venue (Old Dance floor Area)</b>
<b><u>Risk</u></b>	Overcrowding, contact points & social distancing
<b><u>Control Measures</u></b>	<p>Hand sanitiser points</p> <p>Prompt to sanitise hands at these points</p> <p>Regular cleaning during service times</p> <p>Deep clean every 2 hours between service times</p> <p>External doors suspended open to minimise contact points &amp; improve ventilation</p> <p>All customers to be seated</p> <p>Low level background music only</p> <p>Dance floor replaced by socially distanced seated area</p> <p>Hygiene levels maintained throughout time sittings</p> <p>Majority of tables limited to a maximum of 4 guests</p> <p>Booths available for groups of up to 6</p> <p>Only every other booth in use to promote social distancing</p> <p>Table service only</p> <p>12 tables always available incase of adverse weather for groups booked outside</p>
<b><u>Further Action</u></b>	