

NOTE: Before completing this risk assessment please see guidance notes towards the end of the document.

Date: Au	Date: August 4th 2020																
Assessors Name:					Refer Numb				Review Date:		his is reviewe s well as the F		ly based upon the C delines.	overn	ment (guidel	ines
												ı					
Endorsed By:					Signa	ture:		Position:		D	ate:						
										•							
Description of ass	essment	Corona	virus	(COV	ID-19)	- Publi	с Но	uses, Clubs, Restaurants & Takeaways to en	sure they are 'COVID secu	ıre'							
Location Details		Mickle	eover	FC F	aciliti	es											
Identified Hazards	Who may affected			sk Lev Introl S x		ures		Existing control measures	Additional Contr measures requir		To be actioned		Completion date	Fi	inal Ri S x L		
			S	L	R	RR								S	L	R	RR
COVID-19 General	Employee Custome		5	3	1 5	Н	•	Anyone who meets one of the following criteria must follow the Government's guidance on Self Isolation:	Guidance on self-isolation found the Government was a self-isolation found the Government was a self-isolation.					5	1	5	M

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Has a high temperature, loss / change in taste or smell or a new

Is a vulnerable person (by virtue of their age, underlying health condition, clinical condition)? Is living with someone in

self-isolation or a vulnerable person. Signage to be displayed at the entrance of the venue displaying rules and warning customers not to enter the venue if they

persistent cough?

have symptoms or have tested positive for COVID-19

Identified Hazards	Who may be affected		Risk Level before control measures S x L = R		ontrol measures S x L = R		Existing control measures	Additional Control measures required	To be actioned by	Completion date	Fi	nal Ri S x I	sk le\ _ = R	/el
		S	L	R	RR					S	L	R	RR	
COVID-19 Lack of awareness	Employees	5	3	1 5	Н	 The latest government campaign posters will be displayed in all entrance areas and in suitable places around the venue. Venue rules will be communicated to all customers and employees by ether posters or verbally before entering Regular briefings will be carried out, warning employees of the risks posed by the virus as well as the control measures outlined in this assessment and government guidance. We will continually monitor the GOV guidance, WHO guidance, FA guidance to make changes to the risk assessment to make sure all staff and people onsite will be immediately notified. 				5	1	5	M	

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		S	L	R	RR					S	L	R	RR
Somebody showing Symptoms	Employees Customers	5	3	1 5	H	 everybody is to return home immediately after their given purpose is fulfilled. Avoid touching anything where possible Cough or sneeze into a tissue and put it in a bin, or if they do not have tissues, cough, and sneeze into the crook of their elbow. This is to be updated as the advice changes in regards to the WHO, FA and Gov guidelines. If a sign and symptom is present in the given person then they should follow the guidance on self-isolation and not return to the venue until their period of self-isolation has been completed. Contact with personnel suspected of having caught COVID-19 will be avoided and sent into isolation immediately. Request that the individual be tested as per the test and trace guidelines (Contact 119). If a positive test is given, assess all other employees who may have been in contact with the individual for 15 minutes or over and then follow the current government self-isolation and test and trace guidelines 	Areas / items that have been accidently touched must be thoroughly cleaned. Please see cleaning section below They must wash their hands thoroughly for 40-60 seconds after any contact with someone who is unwell with symptoms consistent with coronavirus infection. In addition, the person who has been in contact with the "ill person" is to self- isolate immediately and follow the GOV guidelines.			5	1	5	M

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● Isolate the area/s that the individual has spent time in for 24 hours				
		•		
Following the 24-hour isolation of the areas, carry out a full deep clean of each area before any work re-commences within those areas	y out a full deep clean of each e any work re-commences	•		

Identified Hazards	Who may be affected		sk Level before ontrol measures S x L = R		ures	Existing control measures	Additional Control measures required	To be actioned by	Completion date	Final Risk S x L =				
		S	L	R	RR					S	L	R	RR	
Travelling to and	Employees	5	3	1	Н	All staff members are to travel by	Emergency procedure to			5	1	5	M	
from the venue	customers			5		 themselves where possible Employees/customers are advised not to take public transport and we as a club will provide more areas to park as well as area to place bicycles and motorbikes. 	be reviewed and communicated on how someone taken ill would get home or to hospital For employees having to							
Catching and						 If employees have no option but to share 	use public transport,							
Spreading Car sharing and						transport: o Journeys should be shared with the same individuals and with the minimum number of people at any one time	issuing PPE should be considered. This would include hand sanitisers, nitrile gloves and face protection							
the use of public						 Good ventilation (i.e. keeping the windows open) and facing away from each other may help to reduce the risk of transmission 								
						o The vehicle should be cleaned regularly using gloves and standard								

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cleaning products, with particular emphasis on handles and other areas where passengers may touch surfaces	
Hand cleaning facilities to be provided at all entrances and exits for the venue or employees to be told to wash their hands immediately when entering.	

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		S	L	R	RR					S	L	R	RR
Keeping	Employees	5	3	1	Н	Names and contact details for customers	An increase in staff			5	1	5	М
customers and visitors safe	Customers			5		will be obtained and retained for 21 days in order to follow test and trace procedures if a customer falls ill with the virus (Following the Test and trace system).	members will take place to make sure all employees and customers abide to maintaining social						
Entering the venue						 Indoor gatherings should only be occurring in groups of up to 2 households (including support bubbles). Outdoor gatherings should only be occurring in groups of up to 2 households (or support bubbles), or a group of at most 	distancing. In addition, regular announcements by staff members will be completed to remind customers to wash their hands regularly as well as any other GOV						
Customers interaction within staff and others in the venue						 6 people from any number of households. It will not be permitted to allow groups of more than 30 people unless set out in the limited circumstances in law. The venue will not permit live performances including drama, comedy 	guideline which is advised. The use of gaming rooms, machines, play areas should be						

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		and music to take place in front of a live audience.	discouraged until clear guidance is in place.	
Catching / Spreading		 Capacity will be lowered to ensure it is possible to safely seat a number of people within the venue and keep social distancing guidelines (2m, or 1m plus where 2m is not possible). Total indoor, outdoor, furniture, pinch points and busy areas will be considered. 	If beer gardens are to be used separate toilet facilities and weather protection on tables should be provided.	
		 Indoor and outdoor seating arrangements will be reconfigured to maintain social distancing guidelines between customers of different households or support bubbles. 		

Identified Hazards	Who may be affected		isk Level before ontrol measures S x L = R		ures	Existing control measures	Additional Control measures required	To be actioned by	Completion date	Fi	nal Ri S x I	isk le L = R	
		S	L	R	RR					S	L	R	RR
Keeping	Employees	5	3	1	Н	Where queuing is unavoidable, outdoor				5	1	5	M
customers and	Customers			5		spaces will be used where available and safe.							
visitors safe						Outside queues will be managed to ensure they do not cause risk to individuals, other businesses or additional security risks. Adjustments will be							
Entering the venue						 provided for disabled customers. Guidance provided on social distancing and hygiene to customers on arrival with signage, and where possible before arrival such as by phone when taking a booking, on the website or by email. 							
Customers interaction						on the website of by email.							

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within staff and	Entry of customers is managed to ensure	
others in the	indoor customers are seated with	
venue	appropriate distancing and those outdoors	
	have appropriate seating or standing room	
Continued	to avoid congestion.	
	Booking systems, social distancing	
	markings, safe queueing for toilets and	
Catching /	taking payment machines to customers	
	will be used.	
Spreading	Customers will be encouraged to use	
	hand sanitiser and handwashing facilities	
	prior to thementering the facilities.	
	Customers that are accompanied by	
	children will be reminded that they are	
	responsible for supervising them at all	
	times and should follow social distancing	
	guidelines.	

ldentified Hazards	Who may be affected		ontrol	vel be meas L = R	ures	Existing control measures	Additional Control measures required	To be actioned by	Completion date	Fi	nal Ri S x I		/el
		S	L	R	RR					S	L	R	RR
Keeping	Employees	5	3	1	Н	The outdoor play area will be closed				5	1	5	M
customers and	Customers			5		pending further advice from the GOV.							
visitors safe						 One-way system will be introduced where possible to reduce congestion and contact between customers. 							
Entering the venue						 In the event of adverse weather conditions, plans will be in place to maintain social distancing guidelines, customers will be informed that they can't seek shelter indoors unless social distancing can be maintained. 							

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Customers interaction within staff and others in the	All Tables and chairs should have easy wipe surfaces / coverings where practical to clean with anti-viral cleaners following each sitting.		
venue Continued	Physical screens should be considered in congested areas where 2m, or 1m plus where 2m is not possible, cannot be maintained.		
Catching /			
Spreading			

Identified Hazards	Who may be affected		ntrol	vel be meas L = R	ures	Existing control measures	Additional Control measures required	To be actioned by	Completion date	Fi	sk lev _ = R	⁄el	
		S	L	R	RR					S	L	R	RR
Managing service of food and drink	Employees Customers	5	2	1 0	Н	Please note - It is very unlikely that coronavirus can be contracted from food. Social distancing guidelines of 2m, or 1m plus where 2m is not possible, will be maintained when taking orders from customers, this may include, screens or	 Extra Supervision to be in place to ensure compliance Review return to work procedure to include COVID19 self-isolating requirements 			5	1	5	M

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Identified Hazards	Who may be affected	Risk Level before control measures	Existing control measures	Additional Control measures required	To be actioned by	Completion date	Final Risk level S x L = R
			 customers will be reduced at points of service by using screens or tables at tills. Outdoor areas will be provided with sufficient ventilation by increasing the open sides of a covered area. 				
			 Contactless payments will be used where possible whilst maintaining social distancing guidelines. Contact between employees and 				
			condiments are present then after each use of the condiments are cleaned. Customers will be encouraged not to lean on counters when collecting takeaways.				
			 There will be No self-service of condiments and cutlery. All cutlery and condiments will only be given when the food has been served by staff members. The venue will provide disposable condiments. However, if no disposable 				
Catching / Spreading			 face coverings or orders taken by phone or an app. Markings on the floor as well as on the wall (posters will be on the all) will in place to remind the employees and customers to social distance (1-2m) 	There will be Full food safety and HACCP controls in place to prevent the contamination of food with COVID-19			

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		-	т.							
Managing	Employees	5	2	1	Н	Safety Briefing carried out on the	5	1	5	M
service of food	Customers			0		importance of more frequent handwashing				
Service of food						and maintaining good hygiene practices in				
and drink						food preparation and handling areas.				
						Service at the venue				
						Contactless ordering from tables will be				
						encouraged where available through the				
Continued						use of an app.				
						Indoor table service will be used where				
						possible alongside additional measures,				
O a tall to a f						including face coverings for employees				
Catching /						and assigning a single member of staff per				
Spreading						table.				
-6						Where bar service is unavoidable, the				
						venue will look to prevent customers from				
						remaining at the bar or counter.				
						Screens will be placed on bars to				
						minimise face to face interaction and				
						identify serving locations, especially at till				
						points.				
						Employees will be allotted an area of the				
						bar to serve where possible and keep				
						within teams or pairings.				
						The venue will have only employees				
						collect and return empty glasses to the bar				
						to reduce congestion at points of				
						service.The customers are to put the				
						glasses within the carrying glass case.				
						Contact between kitchen workers and				
						front of house workers will be reduced by				
						having zones from which front of house				
						workers can collect food.				
<u> </u>			1	1			1			

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Identified Hazards	Who may be affected		ntrol	vel be meas L = R	ures	Existing control measures	Additional Control measures required	To be actioned by	Completion date	Fi	inal R S x l	isk le _ = R	
		S	L	R	RR					S	L	R	RR
Managing	Employees	5	2	1	Н	Outdoor areas of service will be				5	1	5	M
service of food	Customers			0		encouraged by increasing outdoor points of service with the use of stalls or pop up							
and drink						bars.							
Continued													
Catching /													
Spreading													



Identified Hazards	Who may be affected		Risk Level before control measures S x L = R S L R RR		ures	Existing control measures	Additional Control measures required	To be actioned by	Completion date	Fi	nal Ri S x L		
		S	L	R	RR					S	L	R	RR
Takeaways and	Employees,	5	3	1	Н	Customers will be encouraged to order				5	1	5	M
Deliveries	Customers			5		online, on apps or over the phone to reduce queues.							
Catching / Spreading						 The venue will inform any customer of social distancing rules at the time of ordering where possible. 							
						 Order collection times will be staggered to reduce congestion of collection points. 							
						 Contact between kitchen staff and front of house workers, delivery drivers or riders will be reduced by having zones from which delivery drivers can collect packaged food items. 							
						 Where collection of takeaways is in place, floor marking will be in place to identify social distances for customers having to queue. 							
						 Where possible, customers will be requested to wait outside or in their cars until their order is ready. 							
						 The venue will work with neighbouring venues to ensure outdoor queuing areas do not obstruct public spaces or other venues social distancing arrangements. 							



Identified Hazards	Who may be affected		ontrol	vel be meas L = R	ures	Existing control measures	Additional Control measures required	To be actioned by	Completion date	Fi	nal Ri S x I		rel
		S	L	R	RR					S	L	R	RR
Welfare Facilities Including customer toilet areas Catching / Spreading	Employees Customers	5	3	1 5	H	 There will be posters surrounding the area displaying the correct techniques to wash their hands based on the WHO, FA and GOV guidelines. Welfare facilities will contain suitable levels of soap and at least 60% + anti-viral gel at entry points. Antiviral wipes will be clearly labelled and displayed within the facilities of the toilet cubicles as well as being placed by the sink. The use of hand dryers will be encouraged The one-way system should be adhered to when travelling to and from the welfare facility. Small facility will be one in one out with occupied signage installed on the outside of the main door for clear reference. Large facilities where social distancing is possible will remove every other cubical, sink and urinal from use to maintain social distancing. Increase cleaning regime for toilet facilities particularly door handles, locks, and toilet flush. Regularly check soap and sanitiser levels. This will be recorded on a sheet 	 Additional staff to be in place to maintain good hygiene levels Face shields, Gloves and Face coverings should be available to employees who cannot avoid breaching the social distancing guidelines when working in the welfare area. 			5	1	5	M

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	which will be on view of all staff and customers.			
	The waste bins will be emptied at regular			
	intervals.			

Identified Hazards	Who may be affected		Risk Level before control measures S x L = R		ures	Existing control measures	Additional Control measures required	To be actioned by	Completion date	Fi	nal Ris S x L		/el
		S	L	R	RR					S	L	R	RR
Social	Employees	5	3	1	Н	Arrival and departure times for work will				5	1	5	M
Distancing for	Customers			5		be staggered to reduce congestion.							
Employees						 Any changing area will have suitable social distancing rules followed. 							
Catching / Spreading.						 Movement around the venue will be reduced by the use of radios, phones or other electronic devices when sending orders to bars or kitchens. 							
						Job location rotation will be reduced by assigning specific workers to areas.							
						 Layout of the venue has been reviewed to ensure employees work further apart from each other where possible. 							
						 Where working further apart is not possible, working side by side or facing away from each other will be encouraged. 							
						 Screens will be used to segregate employees working closely together where possible. 							
						 Kitchen access will be reduced to as few people as possible. 							

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•	Interaction between kitchen and other				
	workers will be discouraged, including				
	during breaks.				

ldentified Hazards	Who may be affected		ntrol	vel be meas L = R	ures	ires		Additional Control measures required	To be actioned by	Completion date	Fi	nal Ri S x L		el
		S	L	R	RR						S	L	R	RR
Social	Employees	5	3	1	Н	•	Work areas will be spaced where possible				5	1	5	M
Distancing for Employees	Customers			5			such as sinks, hobs and ovens, which may also include cleanable panels between appliances.							
p.o,coc						•	Floor markings in place where necessary to identify social distancing measures.							
Continued						•	Limited access to walk in fridges, freezers will be in place.							
Catching /														
Spreading.														



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Identified Hazards	Who may be affected		ontrol	vel be meas	ures	Existing control measures	Additional Control measures required	To be actioned by	Completion date	Fi	nal Ri S x L		rel
		S	L	R	RR					S	L	R	RR
Providing Entertainment in the venue Catching / Spreading.	Employees, Customers	5	3	1 5	Н	 Venue will not permit live performances, including drama, comedy or music, to take place in front of a live audience. The venue will not authorise the playing of music or broadcasts that will not encourage shouting, singing or chanting or to a noise level where customers have to raise their voices, increasing the risk of transmission. The venue will calculate the correct capacity to allow social distancing will be followed and not exceeded. There will be the promotion of no dancing and a variety of seating areas. Online ticketing and online or contactless payments will be used for entertainment where possible. Additional staff will supervise any entertainment event to ensure customers can be reminded of social distancing arrangements. 				5	1	5	M

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Identified Hazards	Who may be affected		Risk Level before control measures S x L = R		ures	Existing control measures	Additional Control measures required	To be actioned by	ed Completion date	Final Risk level S x L = R				
		S	L	R	RR					S	L	R	RR	
Receiving	Drivers	5	3	1	Н	All deliveries to be pre-arranged where	Any drivers delivering to			5	1	5	M	
Deliveries to the venue	Employees Customers			5		possible.Pre-arranged loading/unloading area defined.	the company who display symptoms will be refused entry to the							
Catching /						 Venue contact to receive a phone call from the driver upon arrival. 	venue and will not be offloaded							
Spreading.						 If you are receiving a delivery driver at the venue, ensure they remain in their cab. 								
						 Wash hands both before and after if you have to load/unload goods and materials. 								
						 Same pairs of employees used where more than 1 person is needed for deliveries. 								
						 Social distancing guidelines will be followed when putting away or replenishing materials. 								
						 Remember, wearing gloves more than once will not provide you with suitable protection, the virus may remain on the surface of the glove and be passed around the same as on your hands. 								

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		S	L	R	RR					S	L	R	RR
Cleaning Duties Catching / Spreading	Employees, Customers	5	3	1 5	H	 Full PPE to be worn for cleaning an area where a person with possible or confirmed coronavirus (COVID-19) is present (Full PPE being Apron, Face mask, Shield mask and disposable gloves. Enhanced cleaning procedures are in place across the venue. Paying particular attention to frequently touched areas and surfaces: Taps and washing facilities Toilet flush and seats Door handles and push plates Handrails on staircases and corridors Food preparation and eating surfaces Remote controls Use disposable cloths or paper roll and disposable mop heads, to clean all hard surfaces, floors, chairs, door handles and sanitary fittings, Ensure suitable COSHH assessment is in place and users / cleaners have had suitable training on effecting cleaning. The Rubbish collection and storage points are increased and emptied regularly throughout and at the end of the day. 	 Supervision to be in place to ensure compliance All disinfectants need to be checked to make sure that they do infact combat COVID-19. 			5	1	5	M

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						 Hands will be washed before handling all plates, cutlery and condiments. 							
Identified Hazards	Who may be affected		Risk Level before control measures S x L = R		ures	Existing control measures	Additional Control measures required	To be actioned by	Completion date	F	inal R S x l	isk le L = R	
		S	L	R	RR					S	L	R	RR
Cleaning Duties	Employees, Customers	5	3	1 5	Н	Wear disposable or washing-up gloves and aprons for cleaning. Dispose of as per Waste Disposal section below				5	1	5	M
Continued						 Wash hands regularly with soap and water for 40-60 seconds, and after removing gloves, aprons and other protection used while cleaning and throughout the day. 							
Catching /						 Any cloths and mop heads used must be dispose of as per Waste Disposal section 							
Spreading						below							

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		S	L	R	RR					S	L	R	RR
Laundry Catching / Spreading	Employees, public	5	3	1 5	Н	 Wash items in accordance with the manufacturer's instructions and use the warmest water setting and dry items completely. Dirty laundry that has been in contact with an unwell person can be washed with other people's items. Do not shake dirty laundry, this minimises the possibility of dispersing virus through the air. 	Clean and disinfect anything used for			5	1	5	M

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line witl	h the cleaning	
guidano	ce above.	

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		S	L	R	RR		,	,		S	L	R	RR		
Applying First Aid	First Aider/Responder Person requiring assistance	5	3	1 5	Н	Full PPE will be provided for all first aiders, this includes a face mask, face shield, latex/Nitrile gloves, disposable apron and 70% Alcohol hand sanitiser.	All Contents of this risk assessment communicated to all first aiders			5	1	5	M		
Catching and						 All Gloves, aprons and masks will be disposed of after use and face shields cleaned. 	If any symptoms develop following treatments ensure, they follow								
Spreading while delivering first aid						 There will be limited access to first aid facilities to only trained first aid personnel and/or appointed person(s) 	government advice on testing tracing and isolation								
response						 Before and after treating the patient the First aiders must make sure that they wash their hands or use a 70% alcohol gel. 									
						The first aider should Not cough or sneeze over a casualty when treating them.									
						CPR - cardiopulmonary resuscitation									
						 All CPR Guidelines are to be followed to the FA as well as St Johns ambulance new protocols. 									
						 If an adult is unresponsive and not breathing normally, call 999 or 112 for 									

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		emergency help and start CPR straight away.		
		Do not perform rescue breaths on the casualty when performing CPR.		
		Before you start CPR, use a towel or piece of clothing, and lay it loosely over the mouth and nose of the casualty		
		All non-disposable equipment used must be thoroughly cleaned with antiviral agents immediately after use.		

Identified Hazards	Who may be affected		Risk Level before control measures S x L = R		control measures measures required S x L = R		To be actioned Completion by date			Final Risk level S x L = R						
		S	L	R	RR					S	L	R	RR			
Vulnerable	Employees	5	4	2	VH	Employees known to be at an increased	Reissue medical			5	1	5	М			
Groups 'Increased Risk'				0		risk of severe illness from coronavirus (COVID-19) to be particularly stringent in following social distancing measures.	questionnaires to all employees and review.									
Employees						For employees with an underlying health condition, as per the above list, the government "strongly advises" that you work from home where possible. If your job isn't suitable for home working the employer will consider offering you furloughed, temporarily re-deployed to a role that would allow home working for the										
						duration of this crisis, or undertake a risk assessment to identify any additional steps that need to take, such as re-allocating some duties or providing additional personal protective equipment.										

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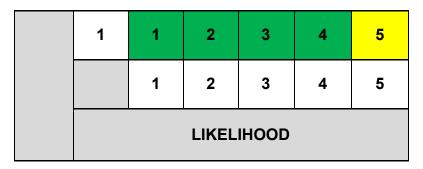
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		S	L	R	RR					S	L	R	RR
"at-risk"	Employees	5	4	2	VH	There are some clinical conditions which	Reissue medical			5	1	5	M
employees				0		put people at even higher risk of severe illness from COVID-19 , These people	questionnaires to all employees and review.						
there are some						may have received letters from the NHS to state that they must self-isolate for a							
clinical conditions						specific period of time. People falling into this group are those who may be at							
which put people						particular risk due to complex health							
at even higher						problems.							
risk of severe													
illness from													
COVID-19													

Guidance Notes

	5	5	10	15	20	25
SE	4	4	8	12	16	20
VE RIT	3	3	6	9	12	15
Y	2	2	4	6	8	10

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	LIKELIHOOD
5	Almost Certain – Very High Risk
4	Probable – High Risk
3	50/50 – Medium Risk
2	Improbable – Low Risk
1	Almost impossible – Low Risk





	SEVERITY
5	Fatality – Very High Risk
4	Severe incapacity – High Risk
3	Absent 3 weeks – Medium Risk
2	Absent less than 1 day – Low Risk
1	Insignificant – Low Risk

1–4 LOW	5–9 MEDIUM	10–15 HIGH	16–25 VERY HIGH
Continue with existing control, however monitor for changes. Implement any additional control measures required, within the timescales given in the risk assessment.	Requires attention to reduce the rating as well as regular ongoing monitoring. Implement any additional control measures required, within the timescales given in the risk assessment.	Requires immediate attention to bring the risk down to an acceptable level. Implement the control measures required, within the timescales given in the risk assessment and continue to review working practices to reduce the probability of an accident to the lowest possible level.	Stop immediately – the risk is too high. Take immediate action to reduce the risk to the lowest level possible.



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TOOTBALL CLIFE

Additional comments:

- 1. This risk assessment needs to be discussed with employees to ensure that they are fully aware of all control measures
- 2. Employees are to sign an acknowledgement sheet for their understanding of this risk assessment
- 3. The risk assessment is to be reviewed on an ongoing basis as per government guidance
- 4. This risk assessment must be approved by the nominated person for health and safety before being issued as a live document

Assessor 1 name:	Signature:	Date:	
Assessor 2 name:	Signature:	Date:	



NOTE: Before completing this risk assessment please see guidance notes towards the end of the document.

I, the undersigned, have been fully briefed on this risk assessment and other control measures in place to reduce the risk of injury to the lowest possible level. I fully understand my duties as an employee, to follow the control measures in this risk assessment and the method statement.							
Employee name	Job description	Date	Employee comments/recommendations	Signature			

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