

Covid-19 restarting face to face risk assessment

Name of Activity Centre	Ark Soft Play	Date of risk assessment	10.01.22	Name of who undertook this risk assessment	Claire Rowe	COVID-19 readiness level transition	Red to Amber
--------------------------------	---------------	--------------------------------	----------	---	-------------	--	--------------

Hazard Identified? / Risks from it?	Who is at risk?	How are the risks already controlled? What extra controls are needed?	Who is responsible, what needs to be monitored and how?
<i>Hazard – something that may cause harm or damage. Risk – the chance of it happening.</i>	Staff, Visitors	Controls – Ways of making the activity safer by removing or reducing the risk from it. For example - you might use a different piece of equipment or you might change the way the activity is carried out.	Keep checking throughout the activity in case you need to change it...or even stop it! This is a great place to add comments which will be used as part of the review.
Hazard - Risk of contracting virus from contact with surfaces High	Staff, Visitors	All high contact points cleaned at regular points throughout the day Tables Cleaned after each customer Hand sanitiser at regular points close to high contact areas. Use of regulated cleaning and disinfecting products Soft play thoroughly cleaned weekly and fogged with antibacterial product weekly	Staff Clean touch points regularly, when passing Staff - Ensure sanitiser is regularly refilled Magnager
Hazard - Spreading of germs via touch High	Staff, Customers	Hand sanitiser at entry, exit and high touch points Hand sanitise at entry to the soft play	Staff - Ensure sanitiser points are clear, accessible and filled
Hazard – Volume of aerosols in the environment. Spread accelerated spread to viral particles High	Staff, Customers	Maximum of 38 people to attend any session. Doors and windows to be opened at all times Encourage wearing of masks when mingling with others	Staff – Booking system, keeping an eye on numbers at entry. Staff – opened at the start of each day Everyone
Hazard – Someone attends showing Covid 19 symptoms Risk of infection if early symptoms are detected Low	Staff, Customers	If anyone is showing any of the Covid-19 symptoms or cold symptoms they should not attend. Temperatures will be checked upon arrival. If the temperature is 38 degrees or more entry will be denied and booking rearranged. Customers asked to leave if showing symptoms after entry	Everyone Staff on counter Staff on counter Manager
Hazard – Ability to contact people if an infection is identified Risk - People unaware they are at increased risk of infection Low	Staff, Customers	Booking and attendance details retained for 21days Staff rota retained	Manager/Staff
Hazard - Non observance of Covid Safe rules. Risk - people passing infection Low	Staff, Customers	Zero tolerance policy Customers will be asked to leave if they do not adhere to social distancing and centres rules.	Manager/Staff See policy and guidance on non-compliance
Hazard - Hygiene of toilets: Risk – infection spread if hygiene not carried out. Low	Staff, Customers	Toilets will be deep cleaned before reopening Toilets will be cleaned at the end of each session and when necessary Antibacterial handwash & paper towels will be provided. One person out next person in system. Only disabled and Single unisex toilet available to customers	Staff Staff Staff – Ensure these are filled regularly Everyone Manager

Covid-19 restarting face to face risk assessment

Hazard – Poor hand Hygiene Risk - infection can spread if proper hand washing not carried out Medium	Staff, Customers	Hand sanitiser to be used upon arrival & before departure. Staff handwashing at the start and end of each session and every 30mins Handwashing when entering the kitchen Handwashing posters at all sink points	Staff – Ensure these are available and filled Staff Staff Manager
Hazard - Staff contact with multiple people not in their household Risk – infection from others High	Staff, Customers	Staff to work in small teams when possible not mixing Staff allocated defined areas to work Regular hand sanitising and washing every 30mins Visors/masks to be worn when contact is unavoidable	Manager Manager/ Supervisor for shift Staff Staff Staff
Hazard - Maintaining social distancing on Soft play equipment Risk – being to close to others Medium	Customers	Sessions have a limited number of spaces to allow space on the equipment, One way system in the main frame Signs to show one way system	Staff Manager Staff Everyone Manager
Hazard -People not following one way system in the soft play, not maintaining distance Risk – Passing others closely Medium	Customers	Parents to accompany children on the Main frame Staff to observe and guide children in the right direction	Parents Staff
Hazard - Staff transferring infection risk to and from home Risk – Spread of infection Low	Staff, Customers	Staff to change into uniform at work Staff to wash uniform at the end of each day.	Staff Staff
Hazard – Customers coming to the counter to order food etc Risk – Close contact with others Medium	Staff, Customers	Screens at both ends of the counter Card payment preferred Advise customers to wait for a gap in the que to order. Encourage customers to order everything at the same time.	Management team Staff Staff
Hazard – Risk of infection from single use condiments and cutlery Risk – possible spread of infection Low	Staff, customers	All condiments including sugars kept behind the counter. Ask customer when ordering if they require any of these.	Staff Staff
Hazard – Staff needing to move food / equipment between kitchen and counter Risk – Close contact with others Low	Staff	Food should be placed on the shelf in the hall and then tell the person that it is there for them to collect.	Staff
Review:			

Checked by	C.Rowe 10.01.22	Checked by	

Covid-19 restarting face to face risk assessment

--	--