

Covid-19 Virus Risk Assessment

This Risk Assessment is an overview of Covid-19 specific hazards (risks) and shows the way in which they can be controlled, monitored and corrected.



This is a dynamic document which means that you must regularly review the contents and make changes when your business operations and processes change, or legal requirements change. The recent changes across the UK should be taken in to account and you should update this Risk Assessment in line with the current guidance.

The links to the current guidance for hospitality are listed below:

- England - www.gov.uk/guidance/working-safely-during-covid-19/restaurants-pubs-bars-nightclubs-and-takeaway-services
- Wales - gov.wales/guidance-for-tourism-and-hospitality-businesses-coronavirus
- Scotland - www.gov.scot/publications/coronavirus-covid-19-tourism-and-hospitality-sector-guidance/pages/hospitality-statutory-guidance
- Northern Ireland - www.health-ni.gov.uk/publications/health-protection-coronavirus-restrictions-regulations-northern-ireland-2021

You can also find information on our website here:

www.ncass.org.uk/updated-government-guidance-for-hospitality-and-events

www.ncass.org.uk/what-does-level-1-in-wales-mean-for-hospitality

www.ncass.org.uk/scotland-moves-to-level-0-what-does-this-mean-for-you



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This risk assessment must accurately reflect the way that you are operating your business. Parts of this Risk Assessment are editable. This is to allow the matrix to fully recognise different types of business and because advice and regulations from Government may change over time. Look out for the editable areas - they will be the blue boxes. There is additional space within each hazard for you to fill in additional controls specific to your business. You will see that there is also a blank part of the table for you to use if you need to add additional hazards to the Risk Assessment that are specific to your business. We have also added an 'Evidence' column to this Risk Assessment, this is because you will most likely be asked to show what your Covid-19 hazards are, how you are controlling them and any evidence of this. For example, with the hazard; 'contamination of premises or equipment', one of the controls is 'thorough cleaning and disinfection/sanitising of premises', your evidence here could be your cleaning record.

Terminology:

Hazard - this is anything that could be deemed a risk to you, your staff and the public.

Controls – this is what you are doing to manage this hazard, i.e.: to make sure you are reducing the risk of a specific hazard as much as possible.

Evidence – this is made up from the records you keep, e.g.: cleaning logs, staff sickness logs, COSHH assessment, training records etc. If these are completed carefully and regularly they can show that you are controlling the potential hazards.

Corrective Action – these are the steps you take to make sure hazards are kept under control e.g.: a member of your staff may need to be re-trained to make sure they are following your work procedures to reduce the risks of specific hazards.

Name:

Business Name:

Responsible Person:

Date:

Disclaimer:

NCASS issued this editable Risk Assessment on 22/07/21 to NCASS members. It must be used in conjunction with your food safety management system and high standards of hygiene and hand washing and any additional information specific to your business must be added by you in the spaces provided.

Hazard / Risk	Controls	Evidence	Monitoring	Corrective Action

Hazard Risk	Controls	Evidence	Monitoring	Corrective Action

Hazard Risk	Controls	Evidence	Monitoring	Corrective Action

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