

Risk Assessment Covid19 – Bunk House and Cottages

Company name: Rydal Hall Ltd

Assessment carried out by: Amanda Fogg

Date of next review: 04/08/2020

Date assessment was carried out: 24/07/2020

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Done
Re-transmission of Covid-19 Bunk House and Cottages – Re-opening	Customers, Staff	Clear communication at all times. Pre check-in protocol to be sent with booking confirmation and upon arrival.		Reception Team	Immediately	On-Going
Risk of Infection at Check-in of Bunk House and Rydal Cottages	Customers, Staff, Visitors	One lead named person to enter the hall to check-in. All other family/group members to meet lead person either in hall carpark or outside accommodation.		Protocol states this.	On-Going	On-Going

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Re-transmission of Covid19 From previous Guests	Customer, Staff due to cross-contamination	Enhanced cleaning throughout all properties, paying particular attention to surfaces and touchpoints.	When possible leave a full day between stays.	Reception/Housekeeping personnel	On-Going	On-Going
Bathroom and Toilet Facilities – Risk of infection	Customers, Staff	<p>Ensure the toilet/shower facilities are cleaned prior to arrival.</p> <p>Staff to wear full PPE when cleaning</p> <p>Bunk House only: Provide a hand sanitising station outside the communal toilet and shower block.</p>	<p>Provide spray sanitiser and additional cleaning materials in the communal toilet and shower area should you require them.</p> <p>Signage</p>	<p>Housekeeping personnel</p> <p>Housekeeper/ Estates</p>	<p>27/07/2020</p> <p>27/07/2020</p>	<p>On-Going</p> <p>On-Going</p>

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Kitchen – Risk of infection	Customer/ Staff Due to cross-contamination	Ensure the kitchen area is cleaned to an enhanced standard prior to arrival. Bunk house only: Remove excessive equipment, depending on the size of your party.		Housekeeping Personnel Housekeeping Personnel	On-Going On-Going	On-Going On-Going

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Kitchen Cont.	Customers, Staff Cont.	Check that all equipment is cleaned.	Note on protocol - Guest Advised to wash kitchen ware prior to use.	Guest	On-Going	On-Going

More information on managing risk: www.hse.gov.uk/simple-health-safety/risk/