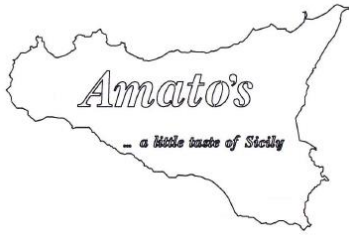


48 Abbey Street, Carlisle, CA3 8TX

Amato's Restaurant COVID 19 Risk Assessment

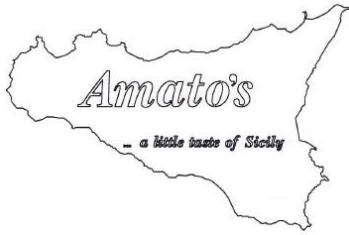
Company name: Amatos Ltd Assessment carried out by: Neville Cox, Rosa Amato, Filippo Amato
 Date of next review: Date of regulatory Changes Date assessment was carried out: 30th July 2020

| What are the hazards? | Who might be harmed and how? | Controls | 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 |
|---|---|--|---|------------------------------------|--|------|
| Getting or spreading Corona virus by not washing hands or not washing them adequately | Workers, customers, contractors, delivery drivers | <ol style="list-style-type: none"> 1. Distributed hand sanitisers around the restaurant. 2. Signage to remind people to wash hands in the toilets. 3. Regular hand washing required of staff | Team talks and oversight by team supervisors | Management and all staff | Prior to restaurant opening and during service | Yes |
| Getting or spreading Corona virus in common use high traffic areas such as toilets, bar area, access route to tables, restaurant entrance | Workers, customers, contractors, delivery drivers | <ol style="list-style-type: none"> 1. Careful control of customer arrivals through scheduling of booking time 2. Assistance on departure to avoid congestion. 3. Minimise unnecessary staff movement through the restaurant 4. Minimise Contractor and Delivery personnel access to the building to that absolutely necessary and sanitise appropriately after their departure. 5. Perspex Screens at key locations | Team talks and oversight by team supervisors | Management and all staff | Prior to restaurant opening and during service | Yes |



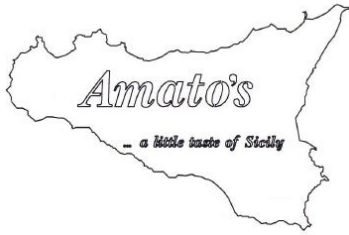
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| What are the hazards? | Who might be harmed and how? | Controls | What further action do you need to take to control the risks? | Who needs to carry out the action? | When is the action needed by? | Done |
|--|---|--|---|------------------------------------|--|------|
| Getting or spreading Corona virus through workers living together or travelling to work together | Workers | Any staff members who travel together will be rostered and work together. | Discuss with all staff to explain the reasons. | Management | Prior to every shift | Yes |
| Getting or spreading Corona virus through poor workplace ventilation | Workers, customers, contractors, delivery drivers | Air conditioning has been sterilised in accordance with BESA recommendations, it is run at the lowest fan speeds to minimise air velocities | Monitor further recommendations | Management | Prior to restaurant opening and throughout service | Yes |
| Getting or spreading Corona virus by not cleaning surfaces, equipment and workstations | Workers, customers, contractors | <ol style="list-style-type: none"> 1. Regular cleaning of working surfaces in the kitchen, bar and front of house store. 2. Clean and sanitising of customer tables between sittings. 3. Sugar and sweeteners provided in sachets. 4. Sterilisable salt and pepper pots. | Regular reminders to staff | | During service | Yes |



48 Abbey Street, Carlisle, CA3 8TX

| What are the hazards? | Who might be harmed and how? | Controls | 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 |
|---|---|--|--|------------------------------------|--|------|
| Getting or spreading Corona virus through not social distancing | Workers, customers, contractors, delivery drivers | <ol style="list-style-type: none"> 1. Diners located to be seated back to back, avoiding face to face contact between different dining groups, 1m distancing between the back of diners on one table and an arriving or departing diner on an adjacent table. 2. Reduction of tables to facilitate distancing between diners. 3. Signage on the floor at key points as a reminder of the 2 metre distance required. 4. Screens installed at key congestion points, the bar till and coffee machine and at entrances to different parts of the restaurant. 5. Signage in the entrance to and inside the toilets to remind people of the need to socially distance. 6. Staff at front of house to wear visors to protect themselves and customers. 7. Maximum party size limited to six and restricted to two households. | Reminders to customers, team talks and oversight by team supervisors | Management and Staff | Prior to restaurant opening and throughout service | Yes |



48 Abbey Street, Carlisle, CA3 8TX

| What are the hazards? | Who might be harmed and how? | Controls | 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 |
|--|------------------------------|---|--|------------------------------------|---|------|
| Increased risk of infection with Corona virus and complications for vulnerable workers | Workers | <p>Vulnerable workers consulted about their personal risks and how they can be protected.</p> <p>Use of FFP2 masks, visors and other distancing measures will be implemented as appropriate in agreement with the individual.</p> | Monitor all staff vulnerabilities and respond accordingly where risks are apparent | Management | Throughout period of COVID 19 situation | Yes |
| Risks of wider contamination from infections spread within the restaurant | The General Public | <ol style="list-style-type: none"> 1. Customers contacted prior to their booking so that necessary track and trace information for all household groups can be recorded confidentially. 2. Any walk in customers will have their track and trace information recorded on arrival. 3. All data will be securely destroyed after 21 days or another period if specified by government authorities. | Monitor all government requirements regarding track and trace. | Management | Throughout period of COVID 19 situation | Yes |