

Western Isles Hotel

COVID-19 RISK ASSESSMENT

HOTEL KITCHEN

(prior to re-opening)

MISSION STATEMENT

Our first aim will be to prevent Coronavirus entering the building, by temperature testing all arriving guests and delivery drivers at the entrance. Anyone showing a high temperature will be required to leave the hotel and return home or seek medical help. Staff will be temperature and blood/oxygen tested as they arrive to begin their shift on a twice-daily basis.

Our second aim is to prevent the spread of the Coronavirus, should it enter the building via people exhibiting no symptoms on arrival.

RE-OPENING FOR BUSINESS - KITCHEN

After a period of closure, extra checks will be required alongside normal ones to ensure a safe restart in the climate of the coronavirus, addressing areas such as social distancing, safe preparation, personal protection issues, hygiene, and the safety of incoming ingredients to name but a few. In preparing this assessment, we have sought the guidance of our local authority and studied Government information output.

SUBJECT	RISK	MEASURES
Staff Health	Bringing virus into the Workplace	<ul style="list-style-type: none"> • Check all staff are fit to return to work. As social distancing in the kitchen is not practicable, it is essential that we work as a healthy bubble. It will be possible for us to socially distance from other staff visiting the kitchen.
Staff hygiene – clothing	Dirty whites harbour bacteria	<ul style="list-style-type: none"> • The owners have chosen a new uniform for chefs and KP. It will arrive shortly.
Handwashing and toilet	Interaction with other People	<ul style="list-style-type: none"> • The chefs' toilet and washing facilities were out of use before lockdown. Now new facilities have been provided, obviating the need for chefs to use toilet facilities a floor above, which are also used by guests • Gel hand sanitiser, soap and paper towels always to be available.
Pests	Disease	<ul style="list-style-type: none"> • Check that the empty kitchen has not encouraged an arrival of pests. Make sure there are not signs of infestation and ask pest control company to call soon.
Stocks	Bad Food	<ul style="list-style-type: none"> • Most stock should have been used for resident staff meals during lockdown. Check all fridges, freezers and dry stores and discard any items out of

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		date or otherwise unusable.
Lockdown	Deterioration of kitchen	<ul style="list-style-type: none"> The kitchen has been painted during lockdown. Deep clean before opening, empty and thoroughly clean all fridges and freezers, check temperatures are correct before restocking.
Water	Water borne diseases	<ul style="list-style-type: none"> Flush through all taps and equipment such as <i>bain maries</i>. Ice in any dispensers of freezers should be removed and replaced. Run dishwasher empty with hot water before using. Check that no leaks have been caused by the recent heavy rain and report if any are found.
Thermometers	Undercooked Food	<ul style="list-style-type: none"> Ensure probe thermometers are working properly and have them recalibrated if need be.
Ovens	Unreliability	<ul style="list-style-type: none"> Check that ovens are clean, working and that temperature controls are correct.
Restocking	Damage	<ul style="list-style-type: none"> Check that products arrive in packaging that is undamaged and that there is no way the contents could have been spoiled.

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Training		<ul style="list-style-type: none"> • All kitchen staff will be made aware of the new normal, the need to wash their hands more often, the need to distance themselves from the public rooms above the kitchen, and to satisfy themselves that deliveries are properly packed and cannot carry a risk of spreading the virus.