

# COVID-19 Risk Assessment Management - Kitchen

The following assessment looks at how Cowes Sports F.C. will potentially manage the risk of COVID-19 when open. All government guidelines will be followed

## Maximum Occupancy 4

### PEOPLE EXPOSED — — — — —

⌘ Kitchen staff

⌘ Volunteers

⌘ Visitors / Guests

⌘ Members of the Public

### HAZARDS — — — — —

- Spreading the virus to staff and to the wider public community**  
By having no additional controls in place then the risks of someone bringing in the disease and spreading it further is possible

### CONTROL MEASURES — — — — —

- Maximum of 4 Kitchen Staff at any one time**  
Access is limited to those working in the kitchen
- Excellent personal hygiene practices by all using the Kitchen and its facilities**  
All Kitchen staff to wash and sanitise their hands at the beginning, during and after shifts. They are actively encouraged to clean their hands after every task completed.  
Gloves to be worn when handling food products
- Protecting staff**  
A physical barrier sneeze screen is in place at the service counter this will give better protection to volunteer bar staff when they are most likely to be in contact with the public,  
Powder free blue vinyl gloves are available
- Hand hygiene**  
Only the hand wash sink to be used for hand washing, wash hands with antibacterial soap and dry using paper towels, hand sanitiser to be applied after hand wash
- Serving of Beverages**  
Disposable cups to be used when serving hot drinks to the general public, plastic spoons to be used for serving sugar, and must only be used by one customer before disposal
- Serving of hot food**  
Gloves to be worn when handling hot food, sauces etc to in individual sachets and handed to customers

**Rolls/Sandwiches/Sweets**

Rolls/Sandwiches/Sweets to be served pre-packed

**Cleaning**

Antibacterial spray to be used when wiping down kitchen services and dried using paper towels.

All work surfaces to be cleaned on arrival .

Where possible the dishwasher is to be used for cleaning crockery, equipment and utensils, if that is not possible then only the sink provided for this activity to be used.

All work surfaces, counter tops, sneeze guards, crockery and equipment to be cleaned at shift end using the appropriate cleaning chemicals and then stored away.

**Other Control Measures**

Kitchen Staff to familiarise themselves with the measures set out in the Main Risk Assessment and carry out those measures where appropriate.



