

The Inn on the Moor

COVID-19 Risk Assessment – Guests

Assessment date: July 2020

Review date: October 2020

Version: 1

Risk Calculator and Scoring Guide

LIKELIHOOD

SERVERTY

	1. Very Unlikely	2. Unlikely	3. Possible	4. Likely	5. Very Likely
1. Negligible	1	2	3	4	5
2. Minor	2	4	6	8	10
3. Moderate	3	6	9	12	15
4. Major	4	8	12	16	20
5. Extreme	5	10	15	20	25

Hazard	Current Risk	Control measures	Revised Risk Rating	Persons at risk
<p>Pre – Visits/Stay</p> <p>Exposure from others due to:</p> <p>Being advised by a public health agency that contact with a diagnosed case has occurred.</p>	<p>3*3 = 9</p>	<p><i>Control Measures for all 'Exposure from others due to:' Hazard</i></p> <ul style="list-style-type: none"> ● To follow government guidance on self-isolation ● Make reference to further guidance from the World Health Organisation and/or Health a Safety Executive ● Maintain regular contact with the Hotel so as to update them on your situation 	<p>3*3 = 9</p>	<p>Overnight guests and day visitors.</p>
<p>Exposure from others due to:</p> <p>Have come into close contact (within 2 metres for 15 minutes or more) with a confirmed case of COVID-19.</p>	<p>3*3 = 9</p>		<p>3*3 = 9</p>	
<p>A suspected case whilst visiting our premises</p>	<p>3*3 = 9</p>	<ul style="list-style-type: none"> ● If a guest or visitor develops a high temperature, a persistent cough or loses the taste or smell while at the Hotel, you should: <ol style="list-style-type: none"> 1) Report your situation to the member of the senior team at the Hotel 2) Return home immediately 3) Avoid touching anything 4) Cough or sneeze into a tissue and put it in a bin, or if they do not have tissues, cough and sneeze into the crook of their elbow. 5) They must then follow the government's guidance on self-isolation 	<p>2*2 = 4</p>	<p>Overnight guests and day visitors.</p>
<p>Additional Measures</p>	<p>3*3 = 9</p>	<ul style="list-style-type: none"> ● The Hotel has also introduced/implemented the following measures <ol style="list-style-type: none"> 1) Protective Shield Screen – For staff members as appropriate to their role 2) Hand Sanitising Facilities – in all Toilets, Common Areas, Hotel Bathrooms 3) Face Masks and gloves will be worn by the Kitchen Team throughout food preparation & service 4) Rigorous cleaning regimes in all areas of the Hotel 5) Delayed check-in times (to allow for rigorous cleans) 6) 'Limited Contact' during our check-in/check-out process. 	<p>2*1 = 2</p>	<p>Overnight guests and day visitors.</p>

		<ul style="list-style-type: none">7) A one-way system throughout the common areas8) Additional outdoor seating areas9) Visible markers for cleaned tables10) Additional handwashing facilities for all staff and external parties i.e. delivery personnel.11) Room Service for those who prefer to not dine with others.12) Staff thermometer readings – at the commencement of every shift.13) A collection area to receive drinks from the bar/place and order/make payment.14) Table service only. This includes ordering food and drink, the delivery of food and drink and the payment for these services.		
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