

COVID-19 Risk Assessment: The Barn



Group:	Site: The Barn, St Joseph's Street, Tadcaster LS24 9HA	
People at Risk:	Additional Information:	
Contact Person:	Job Title: Centre Manager	Assessment Date:

Risk Evaluation

Hazard	Risk	Initial Rating (L/M/H)	Control Measures	Final Rating (L/M/H)	Additional Action Required
What's the hazard?	What is the risk of harm?	Is this risk Low, Medium or High?	What measures will you put in place to reduce the risk identified?	How has the rating changed as a result?	What else can you do to minimise risk?
Social Distancing internal	Infection from Covid 19 for: employees external providers	M	Handwashing and sanitiser provided for all visitors at entrance, toilets and kitchen. Poster and floor markings at entrances Posters regarding social distancing in all rooms Separate Entrance and Exit to avoid congestion Numbers of users restricted in line with guidance Perspex screen at Bar/Kitchen	L	All staff, young people and visitors to undertake hand hygiene awareness Poster at all key points Staff to be briefed on hygiene standards 3 month review
Social Distancing external	parents/carers children service users	L	Stencils painted at all 3 entrances reminding visitors to social distance Number on MUGA restricted to 15 Both entrances to MUGA available and open to avoid congestion External hand washing station minimising need to enter the building	L	Mid week deep clean
Cleansing the building		M	Deep clean undertaken before formal re-opening Cleansing undertaken at the end of each session by user groups. Workers responsible for the session will ensure	L	

Hazard	Risk	Initial Rating (L/M/H)	Control Measures	Final Rating (L/M/H)	Additional Action Required
			<p>cleaning and wipe down of all equipment, toys and furniture, door handles, door release buttons etc.</p> <p>Good hygiene practices including cleaning shared equipment eg play equipment, furniture etc.</p> <p>Cleansing undertaken at the end of each day by staff</p>		
Food preparation		H	No food preparation allowed for public consumption for the 3 months of this Plan, subject to review at 3 months.	L	
Access to personal protective equipment		M	<p>Gloves, masks, gels, wipes available at both entrances.</p> <p>Full set of PPE for emergencies kept in kitchen</p>	L	
Visitor management		M	<p>Entrance/exit to avoid congestion at main door.</p> <p>Doors kept open to avoid touching.</p> <p>Furniture set out only by staff.</p> <p>No access to kitchen except for staff unless pre-arranged.</p> <p>Temperature test at entrance.</p> <p>QR code available at entrance and in Main Hall.</p>	L	
Cleansing		M	<p>Sanitation stations available at entrance, main hall and both toilets.</p> <p>External handwashing facility provided.</p>		

Hazard	Risk	Initial Rating (L/M/H)	Control Measures	Final Rating (L/M/H)	Additional Action Required
			<p>Alcohol gels in all rooms.</p> <p>Alcohol wipes in all rooms.</p> <p>Good personal hygiene and hand-washing posters at each handwash station.</p>		
Suspected cases		M	<p>Temperature test on entrance</p> <p>QR code at entrance/signing in sheet for track and trace</p> <p>Any visitors, their children, as well as employees and volunteers must inform staff if they are suffering symptoms of COVID 19. They must not use the service delivery area and arrangements will be made to ensure they return home safely.</p> <p>Full PPE equipment available for staff if required in dealing with a suspected case.</p> <p>If a visitor displays symptoms they will be escorted to an isolation room (The Prayer Room) to await transport home.</p>	L	
General		L	<p>No animals on the premises unless an assistance dog.</p>	L	