



## **PIPE AND GLASS COVID-SAFE RISK ASSESSMENT**

PIPE AND GLASS, WEST END, SOUTH DALTON, EAST YORKSHIRE, HU17 7PN

UPDATED – 1<sup>st</sup> MARCH 2022. VERSION 6

### **UNDERSTANDING OUR OBLIGATIONS**

The safety and wellbeing of both our team and our guests is of paramount importance to us. We are committed to ensuring that the Pipe and Glass is a COVID-safe environment for our staff and customers.

Through careful planning and consultation of government guidance we have implemented COVID-safe measures and practises throughout the Pipe and Glass, details of which can be found below. These practises will be subject to continual review and, where necessary, amended in line with the ever-changing nature of the circumstances.

This document is undertaken in collaboration with our pre-existing risk assessments and is an extension of our already stringent hygiene and safety practises. Although not exhaustive, we hope that this document will encourage our guests to feel confident in visiting the Pipe and Glass and we look forward to welcoming you back for a comfortable, safe and enjoyable visit.

Any further clarification or queries can be directed to [email@pipeandglass.co.uk](mailto:email@pipeandglass.co.uk)

### **THE HAZARD**

SARS-CoV-2 is a respiratory virus that invades the host via the respiratory route or via hand to mouth/eye/ nose contact.

People can appear healthy but can transmit the virus to others, therefore precautions must be taken on the assumption that everyone is a carrier of the virus.

## THE RISK

The transmission of COVID-19 is thought to occur mainly through respiratory droplets generated by coughing and sneezing, and through contact with contaminated surfaces.

## OUR CONTROL MEASURES

The below document outlines the control measures taken by the Pipe and Glass to minimise the risk to staff and customers in relation to our business activity and premises during COVID-19.

ACTIVITY OR LOCATION	CONTROL MEASURES
<b>Employee Wellbeing and Safety</b>	<ul style="list-style-type: none"><li>• All staff to receive full the risk assessment. Followed by comprehensive training on the Pipe and Glass COVID-safe procedures, ensuring staff understand the transmission routes and how our amended practises will work to prevent these. This training is supported by signage placed around prominent locations within the building.</li><li>• Employees have the opportunity to discuss any concerns in relation to safe working practises with their manager at any time.</li><li>• Staff to wear clean uniform to each shift and excellent personal hygiene reiterated. Particularly, the need for regular, thorough hand washing and the avoidance of touching eyes, nose or mouth.</li><li>• Additional hand wash sinks and sanitiser dispensers have been installed to support the increased frequency of hand washing.</li><li>• Staff will be provided with optional face coverings to wear during their shift.</li></ul>
<b>Movement Around The Premises</b>	<ul style="list-style-type: none"><li>• Social distancing should be observed on the premises where possible.</li><li>• Customers will be asked to remain at their table throughout their meal in order to reduce movement around the premises.</li><li>• Amended pathways through the building, including food service routes, entrances, exits and access pathways to the toilets have been introduced.</li><li>• As always, children will be welcome at the Pipe and Glass. It will be reiterated to the adults within the party that they are responsible for the children adhering to social distancing.</li><li>• Where possible, doors will be fastened open to reduce touch points and allow natural ventilation.</li><li>• No crossing on the staircase between the ground floor and the private dining suite.</li></ul>
<b>Customer Communication</b>	<ul style="list-style-type: none"><li>• Customers have access to the Pipe and Glass COVID-safe Risk Assessment prior to their visit through our website and on request via email.</li><li>• On arrival signage will be displayed at the entrance to the building.</li></ul>

<p><b>Food Service</b> Including the restaurant, bar and outdoor dining areas</p>	<ul style="list-style-type: none"> <li>• Guests will be permitted to enter the premises only if they do not have any symptoms of COVID-19.</li> <li>• Sanitiser is readily available for guests throughout the premises.</li> <li>• Customers will be served by one, or a reduced number of team members, for the duration of their visit</li> <li>• Table service only will be available. Customers will be asked not to approach the bar; no service will be available from here.</li> <li>• When tables are vacated all table items and surfaces, including seating will be sanitised.</li> <li>• Thorough, scheduled and recorded cleaning of all identified high frequency touch points throughout the building. These high frequency points are constantly reviewed and addressed.</li> <li>• Ambient music will be kept to a background level.</li> <li>• Payments will be requested by card whenever possible, either contactless or through the terminal which will be sanitised after each use.</li> </ul>
<p><b>Customer Toilet Facilities</b></p>	<ul style="list-style-type: none"> <li>• Sanitiser dispensers have been installed throughout the premises for guest and employee use.</li> <li>• Signage displayed to encourage good hygiene practises after using the toilet facilities.</li> <li>• Contactless sensor taps installed in all toilet sinks and single use hand towels available for hand drying.</li> <li>• Importance of social distancing in toilet areas reiterated through signage.</li> <li>• Thorough, scheduled and recorded cleaning of toilets, including more frequent rubbish removal.</li> </ul>
<p><b>Residential Accommodation</b> Including The Garden Rooms and The Old Lambing Yard</p>	<ul style="list-style-type: none"> <li>• Guests will not be permitted to enter the premises if they display any symptoms of COVID-19.</li> <li>• Room furnishings to be sanitised between guests, including decorative cushions and books.</li> <li>• A turn down service will be available but only at the guests request.</li> <li>• All rooms will be cleaned to our usual high hygiene standards with additional sanitising of hand contact points such as door handles, light switches and remote controls.</li> <li>• Pipe and Glass hand sanitisers will be provided in each room for guest use.</li> <li>• Disposable face coverings and gloves available to housekeeping staff.</li> <li>• Rooms to be well ventilated naturally during cleaning.</li> </ul>
<p><b>Emergency Evacuation</b></p>	<ul style="list-style-type: none"> <li>• In the case of an emergency, evacuation procedures should be followed. However, social distancing should be maintained where it is safe to do so.</li> </ul>
<p><b>First Aid</b></p>	<ul style="list-style-type: none"> <li>• All first aiders provided with disposable face guards and gloves to reduce risk of contamination.</li> </ul>

**Back of House**  
Including Kitchen,  
Offices and Stores.

- Ensure thorough, frequent and recorded cleaning and sanitising of all working areas.
- Workplace bubbles formed to reduce contact between teams working in different areas of the building and business.
- Staff to make their own drinks only during the working day, using their own mug or water bottle.
- Staggered start, finish and break times implemented.
- Staff instructed not to share equipment, including stationary, kitchen utensils and IT equipment, to prevent accidental cross contamination.
- Staff to ensure that their personal workstations including IT equipment and telephones are sanitised at regular intervals throughout the day.
- Suppliers requested to remain outside of the building when delivering goods. All goods to be sanitised prior to storage.
- Minimise waiting time at handover points such as drinks collection or hotplate.
- Face coverings and disposable gloves are available to all staff.