

**GENERAL RISK ASSESSMENT FOR ON-SITE COOKERY WORKSHOPS/CLUBS/DEMO DURING COVID-19 (coronavirus) PANDEMIC**

This risk assessment was conducted in light of the coronavirus pandemic. It should be read in conjunction with our regular assessment document covering risks contained in a food service business. This additional assessment is relevant to ‘in-person’ classes for groups and 1-2-1 participants.

Government advice on Health and Safety as well as industry guidelines and Greenwich Pantry staff were consulted during the assessment.

Participants are requested to stay at home if they show signs of coronavirus. This is important for personal safety as well as the safety and wellbeing of others. If concerned, about coronavirus, participants should consult the [www.gov.uk](http://www.gov.uk) for additional support and signposting.

The risk assessment assumes participants have read all pre–event notices, agreed to its requirements and self certified that they have not knowingly been in contact with persons showing coronavirus symptoms for 14 days. If participants have any questions, please email [info@greenwichpantry.com](mailto:info@greenwichpantry.com)

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| Hazard | Who could be harmed | Risk level | Precautions and control measures |
| **COVID IN LOCAL COMMUNITY** | Staff and Participants | Medium - High | 1. Limit Participants number to 8 -12  2. Temperature may be taken at entrance  3. Social distance and government guidelines may be displayed in venue  4. Pre-event notices and requirements communicated and accepted prior to class  5. Ensure pre-class, in class and post class cleaning routine is in place and practiced |
| **MEETING AND GREETING PARTICIPANTS** | Staff and Participants | Low to Medium | 1. Guest may have to use sanitizer prior to entrance.  2. Cooking area accessible only to participants engaged in the activity or supporting disable participants  3. Social distance adhered to as per guidelines. |
| **PROTECTIVE CLOTHING and kitchen /cooking equipment** | Staff and Participants | Low-Medium | 1. Face mask or shield can be used in class.  2. Prior to food handling, hands to be washed (at hand wash, assigned to group), using hot water and soap and paper towels.  3. Participant and staff allocated cooking equipment (where practical) and utensils. |
| **ITEM EXCHANGE INCLUDING:**  **welcome snacks and drinks containers**  **recipes cooking gifts etc** | Tutor and Participants | Low to Medium | 1. Contactless exchanges of all items including containers, cooking gifts and recipes. Pre-arranged and sent prior to class or placed in a designated area for collection by participant  2. Food and drinks during class to be in single use packs only  3. Disposable cups only |
| **STAFF AND PARTICIPANT displaying illness during class** | Tutor and Participants | Low to medium | 1. No participant feeling sick or unwell to be permitted to enter the cooking area.  2. No participant suffering or recently recovered from sickness, including coronavirus, diarrhea to be permitted to enter the cooking area.  3. Isolate participant  4. Request medical assistance  5. Disinfect area and inform venue authorities  6. Terminate event for 10 days  7. Use ticket transfer policy |
| **STAFF AND PARTICIPANT safety if Covid -19 concerns.** | Tutor and Participants | Low and medium | 1. Postpone event until declared safe by authorities.  2. Use ticket transfer policy |
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