

## Risk assessment template

Company name: Barn the Spoon Limited

Assessment carried out by: Cath Humphrey

Date of next review: 31/10/2020

Date assessment was carried out: 16/09/2020

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Done
Getting or spreading Coronavirus by not washing hands or not washing them adequately	Customers Workers	Sinks and handwashing facilities are provided onsite for members of the public. These are managed as per Stepney City farm's risk assessment (this includes posters on how to wash hands properly)  Hand sanitizer provided to course attendees for use if they are unable to use hand washing facilities	N/A	N/A	N/A	N/A

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		Hand sanitizer refilled on a regular basis to ensure workers and customers always have access				
Getting or spreading coronavirus in common use high traffic areas such as toilets, entry/exit points and other communal areas	Customers Workers	<p>There is a toilet available to members of the public at Stepney City Farm. This is cleaned as per Stepney City Farm's risk assessment</p> <p>The toilet is operated with a one in one out policy to ensure social distancing can be maintained</p> <p>Customers and workers are asked to wear masks in communal areas and asked to undertake appropriate hygiene</p>	N/A	N/A	N/A	N/A

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		practices including the use of hand sanitizer before making use of communal facilities				
Getting or spreading coronavirus by not cleaning equipment and surfaces	Customers Workers	Tools and equipment are disinfected between uses  Customers are assigned tools at the start of workshop and they only use these tools for the duration	N/A	N/A	N/A	N/A
Contracting or spreading the virus by not social distancing	Customers Workers	Course numbers have been reduced to ensure social distancing can be maintained  Workers and customers are given enough space to be separated by 2m and are encouraged to maintain social	N/A	N/A	N/A	N/A

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		<p>distancing whenever possible</p> <p>Where they cannot maintain 2m distance, they are asked to wear masks and encourage to follow 1m + rules</p>				
Poor workplace ventilation leading to risk of coronavirus spreading	Customers Workers	When possible doors and windows are left open to increase ventilation	N/A	N/A	N/A	N/A

More information on managing risk: [www.hse.gov.uk/simple-health-safety/risk/](http://www.hse.gov.uk/simple-health-safety/risk/)

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