



Reopening : Safety and Compliance

Topics

- COVID Controls
- Food Safety
- Fire Safety
- Legionella
- Outdoors
- General



Covid



- Outdoors only 12/04/21 and the rule of 6 or 2 households apply
- Customers must be seated
- Access toilets
- Clean frequently in view of people
- Maintain social distancing rules
- Display posters and signage
- Ventilation for indoor spaces e.g. toilets
- Test & Trace
- Review RA to reflect your changes
- Include staff Covid training in your RA
- Fit for work procedure / staff telephone conversations

Covid



- Lateral Flow Testing
- <https://www.gov.uk/get-workplace-coronavirus-tests>

Food Safety

- HACCP / Safer Food Better Business Manual to reflect any changes e.g. take away, change of menu
- Complete a 4 week review ensuring any new food handlers have been trained
- Fridge / freezers are up to temperature before storing food
- Calibrate all probes
- Dispose of any out of date food
- Dispose of any diluted cleaning products
- Clean all food equipment and food preparation areas





Food Safety

- Review and update where appropriate your allergen information
- Pest control and waste collections
- <https://www.food.gov.uk/business-guidance/reopening-checklist-for-food-businesses-during-covid-19>
- My Everards

Fire Safety

- Kitchen gas appliances have been inspected within the last 12 months
- Review and update your FRA
- All plug in electrical equipment has been PAT Tested within 12 months
- Fire alarm tested
- Emergency lighting tested
- All fire escape routes are clear
- All final fire exit doors can open



A microscopic image of Legionella bacteria, which are rod-shaped and appear in a dense cluster. The bacteria are light blue/grey against a dark blue background. The word "Legionella" is overlaid on the left side of the image.

Legionella

- Water sources that are not used weekly need flushing
- Toilets flush with lid down
- Taps temperature checks cold water below 20.c / hot above 55.c
- Showers (in particular letting rooms)
- Flush putting the shower head in a bucket of water
- Flush putting the shower head in a plastic bag
- Remove the shower head and clean, then flush then attach
- Glass washer, dish washer, bain marie

Outdoors

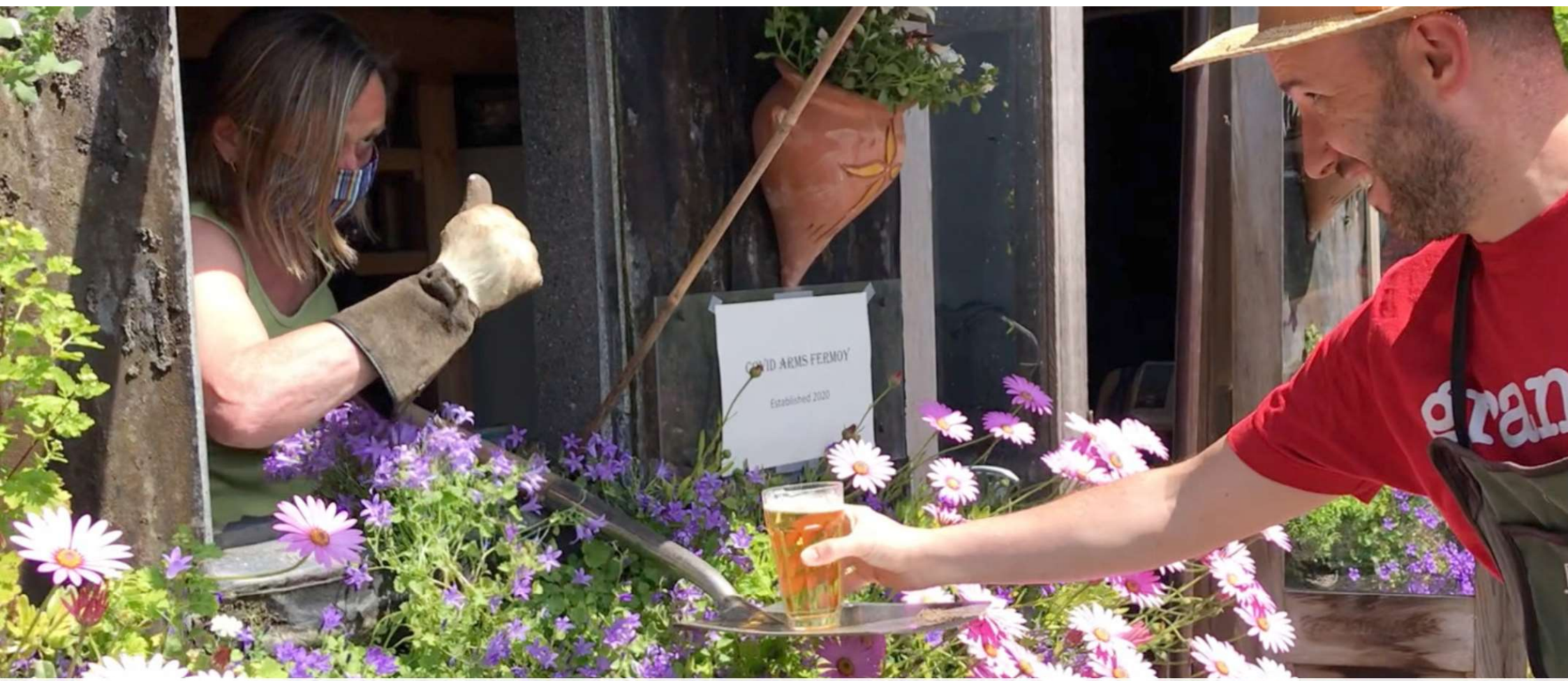
- Review and update pub risk assessment
- Slip trip fall hazards, trailing cables for external lighting
- Check playground equipment
- Security and escape/exit routes





General

- All handwashing stations are fully stocked e.g. soap paper towels, dryers work
- Remove and refresh all ice in machines and dispensers
- First aid boxes are completed and contents in date



Thank You