

# Re-opening Series Risk Management

Northern  
Ireland  
Embrace  
a Giant  
Spirit



TED

Tourism  
Enterprise Development  
Programme



tourism  
northernireland



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# What do we do?

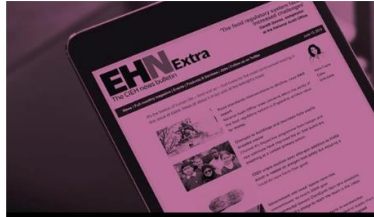
Chartered Institute of  
Environmental Health



## Blogs

View all our blogs relating to coronavirus (COVID-19).

[Coronavirus blogs](#)



## EHN Extra

View all our EHN Extra articles relating to coronavirus (COVID-19).

[EHN Extra articles](#)



## External guidance

Links to external guidance relating to coronavirus (COVID-19).

[External guidance links](#)



## Press releases

View all our press releases relating to coronavirus (COVID-19).

[CIEH press releases](#)



## Resources

View all CIEH resources relating to coronavirus (COVID-19).

[Coronavirus resources](#)



## Webinars

View recordings of our webinars relating to coronavirus (COVID-19).

[CIEH webinars](#)

- Professional membership body for EHPs
- Support & guidance
- Professional development
- Advocacy



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# Priorities for Hospitality reopening?

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INFECTION CONTROL AND  
PREVENTION OF ONWARD  
TRANSMISSION



REBUILDING PUBLIC CONFIDENCE

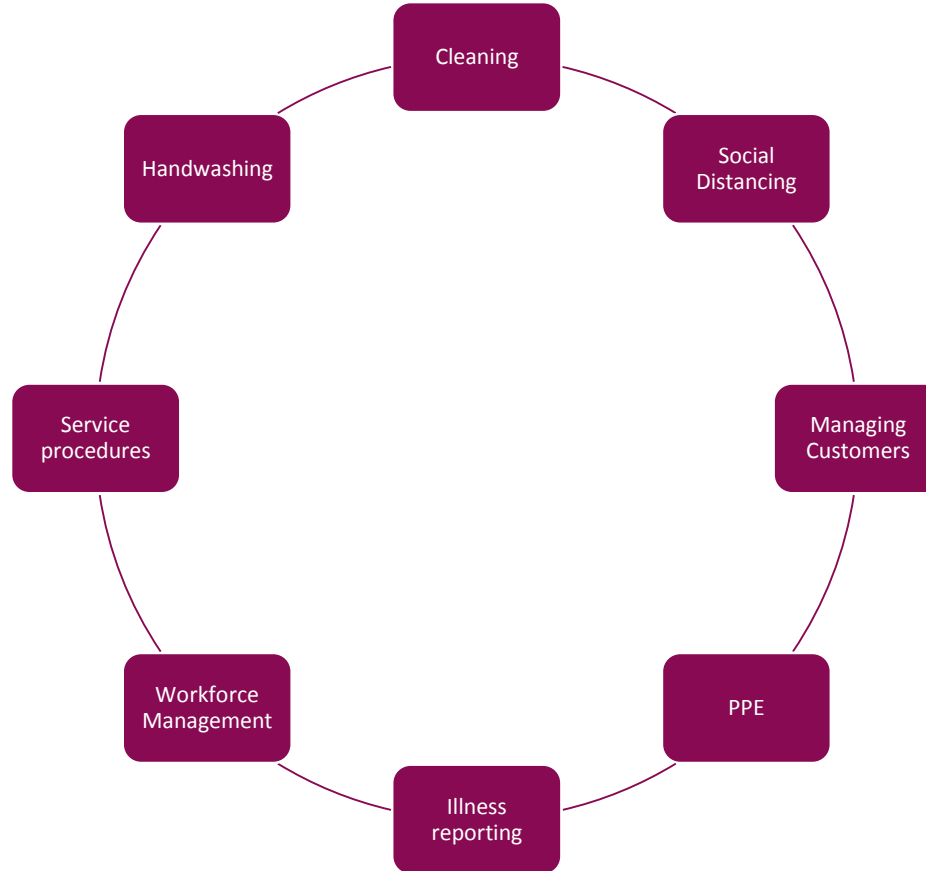


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# Risk Assessment and Control



# Template and Example



What are the hazards?	Who might be harmed	Controls Required	Additional Controls	Action by who?	Action by when?	Done
<p>Spread of Covid-19 Coronavirus</p>	<p><b>Staff</b></p> <p><b>Visitors to your premises</b></p> <p><b>Contractors</b></p> <p><b>Drivers</b></p> <p><b>Deliveries</b></p> <p><b>Vulnerable groups – Elderly, Pregnant workers, those with existing underlying health conditions</b></p> <p><b>Anyone else who physically comes in contact with you in relation to your business</b></p>	<p><u>Hand Washing</u></p> <ul style="list-style-type: none"> <li>Hand washing facilities with soap and water in place in kitchen and toilets</li> <li>Gel sanitisers in any area where washing facilities not readily available – eg public areas (Note: alcohol gel will reduce need for drying materials)</li> <li>Stringent hand washing taking place.</li> <li>Drying of hands with disposable paper towels.</li> </ul> <p><a href="https://www.hseni.gov.uk/publications/example-covid-19-risk-assessment-template">https://www.hseni.gov.uk/publications/example-covid-19-risk-assessment-template</a></p> <p><a href="https://www.cieh.org/policy/coronavirus-covid-19/external-guidance/">https://www.cieh.org/policy/coronavirus-covid-19/external-guidance/</a></p>	<p>Employees to be reminded on a regular basis to wash their hands for 20 seconds with water and soap and the importance of proper drying with disposable towels. Also reminded to catch coughs and sneezes in tissues – Follow Catch it, Bin it, Kill it and to avoid touching face, eyes, nose or mouth with unclean hands.</p> <p>Encourage staff to report any problems with handwashing facilities</p> <p>Signage in key areas, eg Toilets</p>	<p>Manager(s)</p> <p>Head Chef</p>	<p>Every Shift</p>	

# Example - Cleaning

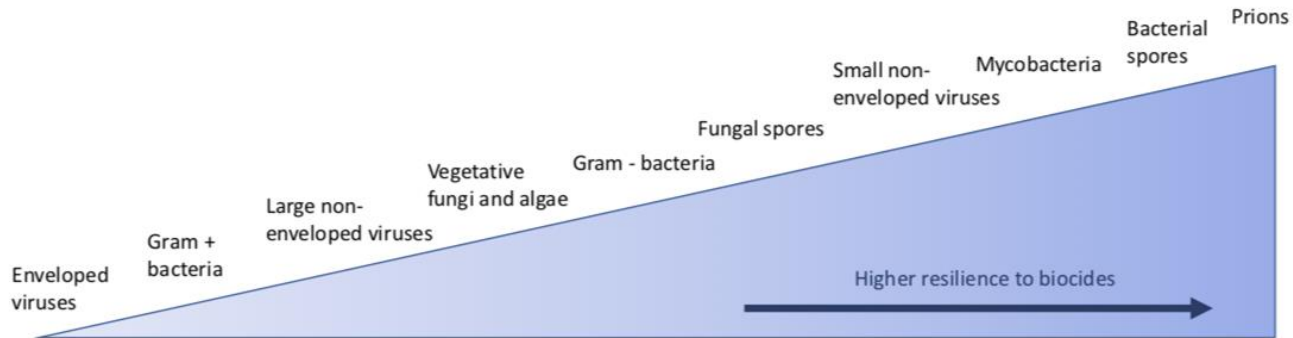


What are the hazards?	Who might be harmed	Controls Required	Additional Controls	Action by who?	Action by when?	Done
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# Cleaning



- Enveloped Virus - relatively easy to kill – least resistance to biocides
- Usual cleaning protocols apply – if its dirty, clean with detergent first, then disinfect
- In Kitchens, normal disinfectants will be effective
- In non food prep areas solutions with Sodium hypochlorite <math>< 1,000 \text{ ppm}</math> (or ethyl alcohol spray to at least 70%)



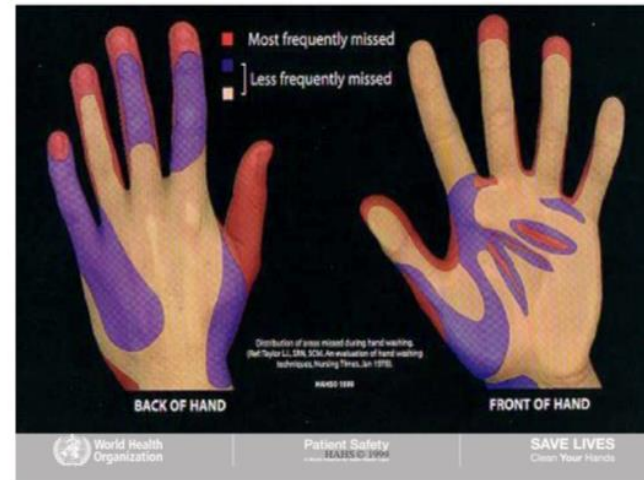
Adapted from: -McDonell, G.E. *Antisepsis, Disinfection, and Sterilization: Types, Action, and Resistance*; 2nd ed.; American Society for Microbiology Press: Washington DC, 2017;





## Hand Washing

- Commonly missed areas during hand-washing
- Use of sanitiser only can miss the finger-tips
  - Key cross-contact point
  - Apply to finger-tips not into palm



# Social Distancing



- Make sure both staff and customers are aware of the need for it
- Customers – stay at their tables!
- Other visitors and contractors – follow procedures

# KEEP YOUR DISTANCE AT WORK

**WE ALL  
MUST DO IT  
TO GET  
THROUGH IT**



**WORK SAFE**



**SAVE LIVES**

Get up-to-date advice at

[nibusinessinfo.co.uk/coronavirus](http://nibusinessinfo.co.uk/coronavirus)



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- Non clinical setting
- Good social distancing sufficient in most cases – but can be useful in mitigation
- Facecoverings only protect others - not the wearer
- Gloves are no substitute for good handwashing practices and procedures
- May help customer confidence?



# Managing Customers and Staff



- Make sure customers are clear on what is expected of them (social distancing; handwashing; toilet use etc)
- Be prepared to “remind” them
- Involve staff in RA and Controls – both in design and implementation
- What Staff do outside work very important – stay safe and within guidelines
- Keep under review



# Useful Sources of Information



- Tourism NI Guidance <https://covid19.tourismni.com/support-centre/business-support-advice/practical-guidance-for-working-safely-during-covid-19/>
- HSENI <https://www.hseni.gov.uk/topic/covid-19-advice-and-guidance-places-work>
- Local Councils <https://www.nidirect.gov.uk/contacts/local-councils-in-northern-ireland>
- Public Health Agency <https://www.publichealth.hscni.net/covid-19-coronavirus>



# Questions

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# Continued Support for Tourism Businesses

Dedicated Tourism NI Covid-19 Business Support Helpline

**Call 028 9592 5313 - Lines open Monday to Friday 10am-5pm**

Dedicated Tourism NI Covid-19 Support Web Hub

**<https://covid19.tourismni.com/>**

Additional Sector Specific Support Webinars including Best Practice, Hints and Tips, Q&A Sessions

Access to specialised legal/insurance/Health and Safety etc.