

Hop Back Brewery Covid-19 Risk Assessment

Method of transmission of Covid-19	Persons at risk	Control method	Actions to be taken	Responsibility for actions
Staff to Staff contact	All hop back staff	<ul style="list-style-type: none"> • Soap, sinks and towel provided and staff instructed to wash hands. • Likelihood much reduced by fewer staff on site due to furlough and WFH. • Social distancing encouraged, 2m rule and one at a time in confined areas (eg kettle area) 	<ul style="list-style-type: none"> • Soap and towel to be checked daily topped up as necessary • To be reassessed for unfurloughing • Signage to be maintained at appropriate levels assessed fortnightly 	<ul style="list-style-type: none"> • JF • JF/SW • JF
Staff to Staff contact (office)	Hop Back office staff	Work from home where possible to reduce contact.	To be reassessed when WFH status changes	
Staff to delivery drivers/contractors	Hop Back staff, External companies	<ul style="list-style-type: none"> • No delivery drivers allowed into the brewery • Contractors to maintain social distancing and left to work by themselves where possible 	<ul style="list-style-type: none"> • Signage to be maintained at appropriate levels and assessed fortnightly 	JF
Staff to Customer contact	Hop Back staff, Hop Back Customers	<ul style="list-style-type: none"> • No Customers allowed into the brewery • Must wait outside for someone to take their order • Signage in place for this 	<ul style="list-style-type: none"> • Signage to be maintained at appropriate levels assessed fortnightly 	JF
Surface Contact (production)	Production staff using same equipment	All production staff already must wear gloves as standard PPE	PPE stocks to be maintained as normal checked weekly	JF

Date reviewed: 06/7/2020