



COVID-19 Secure advice and risk assessments for hospitality businesses (England)

Version 1.8 - as at 15 December 2020

**PLEASE REFER TO THE DECEMBER TIER SYSTEM
LEGISLATION AND GUIDANCE SUMMARISED IN SECTION
1**

**THE TIER SYSTEM SUPERSEDES PREVIOUS LEGISLATION
AND GUIDANCE AND SHOULD BE READ IN
CONJUNCTION WITH THE OVERALL GUIDANCE
DOCUMENT**

PLEASE NOTE

This guidance document is not a legal document, it is intended to help hospitality businesses plan and prepare their own operational procedures measured against the overarching Government COVID-19 Secure guidelines. This is version 1.8, and will undergo revision as further guidance and operational practices develop over coming weeks. This guidance should be read in conjunction with the latest Government social distancing guidelines and premises closure restrictions.

Acknowledgements

This guidance has been created through consultation with members, Government and hospitality organisations. UKHospitality would like to express its gratitude to the contributors for providing their invaluable input, and for continuing to work together as guidance and procedures develop.



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POSITIONING HOSPITALITY FOR AN OPTIMUM RECOVERY

COVID-19 Secure advice and risk assessment for hospitality businesses

What is this document?

UKHospitality and partner organisations have consolidated advice and good practice from many parts of the hospitality and visitor sector into one guidance document, to help businesses make their workplaces COVID-19 Secure, in line with Government guidelines. You **must** refer to and use the below Government guidelines which set out the overarching guidelines for respective sectors allowed to open:

- [Pubs, bars and restaurants](#)
- [Visitor Economy](#)
- [Hotels and other guest accommodation](#)

This document is not a comprehensive or prescriptive list, as each business is unique. It is intended to help businesses think about the specific measures that they themselves can reasonably take in their own workplace, to mitigate the risks and make their workplace COVID-19 Secure.

Once you have read and understood the COVID-19 Secure guidelines, this document can be used in conjunction with other advice and, crucially, influence your own bespoke measures that fit your business.

This guidance should be considered alongside local public health and safety requirements and legislation in England, Northern Ireland, Scotland and Wales. Tourism is also a devolved competency; as such, where this guidance links in to UK Government guidance it is meant to complement any guidance in the Devolved Administrations, where relevant. This guidance only relates to activities permitted by Her Majesty's Government regulation.

What do I need to do?

The Government's COVID-19 Secure guidelines are the standards against which to assess your premises and make your business COVID-19 safe. As an employer, you have a legal responsibility to protect workers and others from risk to their health and safety. This means you need to think about the risks they face and do everything reasonably practicable to minimise them, recognising you cannot completely eliminate the risk of COVID-19.

- [Pubs, bars and restaurants](#)
- [Visitor Economy](#)
- [Hotels and other guest accommodation](#)

This means you need to undertake a **risk assessment** for your individual premises and work activities, assessed against the relevant Government COVID-19 Secure guidelines referenced at the start of this document. The examples in this advice document are to help you to translate into areas that may be relevant to your business, and any measures that are taken should fit appropriately with the operational needs of your business as well as relevant legal requirements.

Latest update -s (England)

From **Wednesday 2 December**, England entered a revised local tier system following the second lockdown.

New guidance and regulations will be produced to explain these changes. This document is an interpretation of the rules as they pertain to hospitality, as we currently understand them. The headline details of the revised tier system can be found in the Government's Winter Plan document [here](#). A summary of the Winter Plan is also available [here](#).

The guidance below is based on the draft legislation published [here](#). This FAQ is the shared view of UKHospitality, BBPA and BII on how aspects of the tier system could be applied to different practical situations. **Please note not all of the information is currently available.** This will be kept updated as new information emerges. This note does not constitute legal advice.

Additional Government guidance has been published here:

Tier 1

<https://www.gov.uk/guidance/tier-1-medium-alert>

Tier 2

<https://www.gov.uk/guidance/tier-2-high-alert>

Tier 3

<https://www.gov.uk/guidance/tier-3-very-high-alert>

This advice is for England only. For current restrictions in Scotland, Wales or Northern Ireland please consult the relevant national guidance.

Which tier am I in?

The Government announced which areas of England will be in each tier on Thursday 26 November, information can be found [here](#). Tier areas will be reviewed every 14 days

and therefore the first review will be by 16 December; at that point, areas may change their tier status depending on evidence. Tier restrictions in each tier will be reviewed every 28 days. The legislation lapses on 2nd February 2021. Below is an overview of the tier system as we understand it. Please refer to the relevant tier section of this FAQ depending on which tier your business is in.

Quick reference grid for hospitality:

	MEDIUM ALERT TIER 1	HIGH ALERT TIER 2	VERY HIGH ALERT TIER 3
Meeting in groups	Maximum group of 6 indoors and outdoors (other than where a legal exemption applies). Single households/bubbles can be more than 6.	1 household/bubble indoors. Max group of 6 outdoors (other than where a legal exemption applies).	1 household/bubble indoors and in private gardens. You can meet in groups of up to 6 people from different households in public outdoor places (such as parks, beaches, and outdoor sports courts and facilities).
Food and drink on site	Table service only, final orders by 10pm and venues must close by 11pm.	Restaurants, pubs, bars, and other venues (see FAQs) selling alcohol must serve it with substantial meals require customers to order food with consumption of alcohol, otherwise they must close. Table service only, final orders by 10pm and venues must close by 11pm.	Restaurants, pubs, bars, and other venues. (see FAQs) closed for on-site consumption. must close with the exception of providing food and non-alcoholic drink for takeaway; though food and drink including alcohol can be purchased via click-and-collect, drive-through or delivery.

Entertainment	Open Relevant venues in the entertainment, leisure and tourism sectors must be closed between 11pm and 5am.	Open Relevant venues in the entertainment, leisure and tourism sectors must be closed between 11pm and 5am.	Indoor entertainment closed Outdoor venues and attractions may remain open.
Weddings and funerals	Up to 15 for wedding ceremonies and receptions. Up to 30 for funerals and 15 for wakes.	Up to 15 for wedding ceremonies and receptions. Up to 30 for funerals and 15 for wakes.	Up to 15 for wedding ceremonies but no receptions allowed. Up to 30 for funerals and 15 for wakes.
Accommodation /overnight stays	Open Residents are able to travel within their local area or to other tier 1 areas and stay overnight in groups of up to six people (or larger if from a single household/support bubble). Residents are allowed to travel to tier 2 areas, but should only do so within their own household/support bubbles. People should avoid travelling to any part of the country subject to tier 3 restrictions, unless necessary for a permitted reason such as for work.	Open Residents are able to travel within their local area and stay overnight but should only do so with members of their own household/support bubble. Residents can leave tier 2 areas to go on holiday in tier 1 or other tier 2 areas within their own household/support bubbles. People should avoid travelling to any part of the country subject to tier 3, unless necessary for a permitted reason such as for work.	No overnight stays outside of local area, unless necessary for work, education or similar reasons. See FAQ for full list of exemptions.
Business events	Business meetings and events such as conferences, exhibitions, conventions, and consumer/trade shows are permitted at a cap of 50% of the venue's capacity	Business meetings and events such as conferences, exhibitions, conventions, and consumer/trade shows are permitted at a cap of 50% of the	Large business events cannot be held. Smaller business meetings are advised against but can take place with up to a total of 30 people if

	or 4000 people outdoors / 1000 people indoors, whichever is lowest.	venue's capacity or 2000 people outdoors / 1000 people indoors, whichever is lowest.	reasonably necessary - for example for the purposes of work that cannot be done at home.
Indoor leisure e.g. gyms and swimming	Open	Open	Open

The relevant legislation can be found below:

[The Health Protection \(Coronavirus, Restrictions\) \(All Tiers\) \(England\) Regulations 2020 \(legislation.gov.uk\)](https://www.legislation.gov.uk)

CHRISTMAS RULES (all tiers)

From 23 December to 27 December, people may choose to form a Christmas bubble. Christmas bubbles can gather in private homes - including second homes and caravans - and in private rented accommodation. For further guidance please see <https://www.gov.uk/guidance/guidance-for-the-christmas-period>

To enable Christmas bubbles to meet between 23 and 27 December, hotels, hostels, B&Bs and boarding houses are permitted to take bookings for leisure travel in all tiers from 22 December to 28 December. Guests must check out on or before 28 December.

- If a member of the Christmas bubble uses the hotel, hostel, B&B or boarding house as their main residence then the Christmas bubble can gather there.
- If no-one in the Christmas bubble lives in the hotel, hostel, B&B or boarding house, the Christmas bubble may not stay there together. However, people may still stay in hotels, hostels, B&Bs and boarding houses in permitted groups over this period:
 - In Tier 1: Medium alert, in groups of up to 6 people, other than where a legal exemption applies.
 - In Tier 2: High alert and Tier 3: Very high alert, in groups of a single household or support bubble.

Hospitality such as pubs, restaurants and bars within hotels and other guest accommodation must operate within the respective tier 1,2 or 3 restrictions dependent on your area.

What are the key principles to work through when doing my risk assessment?

You should read the COVID-19 Secure guidance in full and note more than one guideline may have to be taken into account for your business. Some key risk control measures identified by the guidance are summarised below and should be worked through as part of the assessment process:

- In every workplace, increasing the frequency of handwashing and surface cleaning.
- Where the social distancing guidelines cannot be maintained, in relation to a particular activity, businesses should consider whether that activity needs to continue for the business to operate, and if so, take all the mitigating actions possible to reduce the risk of transmission between their staff.

Further risk reduction measures include:

- Further increasing the frequency of hand washing and surface cleaning.
- Keeping the activity time involved as short as possible.
- Using screens or barriers to separate people from each other.
- Using back-to-back or side-to-side working (rather than face-to-face) whenever possible
- Reducing the number of people each person has contact with by using 'fixed teams or partnering' (so each person works with only a few others).

The sectoral advice in this document is a collation of good practice from across the wide variety of business in the hospitality sector, to help inform **your** robust risk assessment and changes to **your** premises and operating plans, supported by individual risk assessments for each specific site - as each hospitality business is different.

You can use a risk assessment template available on the [HSE website](#) to help you keep a simple record of:

- who might be harmed and how
- what you're already doing to control the risks
- what further action you need to take to control the risks
- who needs to carry out the action
- when the action is needed by

The HSE guidance includes worked risk assessment examples, including one for food preparation, cooking and service

(<https://www.hse.gov.uk/risk/casestudies/pdf/foodprep.pdf>) which may be helpful as a guide to think about some of the hazards in your business and the steps you need to take to manage the risks. It is important not to simply copy an example and put your company name to it as that would not satisfy the law and would not protect your employees. You must think about the specific hazards and controls your business needs. There is also a template risk assessment at annex 1 of this document.

This guidance document has been subdivided into different industry sectors to assist businesses in developing their own risk assessments, to ensure they can open and operate safely for their staff and customers in line with Government COVID-19 guidelines. Some businesses will operate across sectors and therefore may need to consider which elements work best for their premises.

We envisage compliance checks will be carried out by enforcement bodies (HSE or Local Authority), and these will be responsible for checking your risk assessment and the steps you have taken to manage the risks in your establishment.

Government advice states:

Where the enforcing authority, such as the HSE or your local authority, identifies employers who are not taking action to comply with the relevant public health legislation and guidance to control public health risks, they are empowered to take a range of actions to improve control of workplace risks. For example, this would cover employers not taking appropriate action to ensure social distancing, where possible.

Failure to complete a risk assessment which takes account of COVID-19, or completing a risk assessment but failing to put in place sufficient measures to manage the risk of COVID-19, could constitute a breach of health and safety law. The actions the enforcing authority can take include the provision of specific advice to employers to support them to achieve the required standard, through to issuing enforcement notices to help secure improvements. Serious breaches and failure to comply with enforcement notices can constitute a criminal offence, with serious fines and even imprisonment for up to two years. There is also a wider system of enforcement, which includes specific obligations and conditions for licensed premises.

Employers are expected to respond to any advice or notices issued by enforcing authorities rapidly and are required to do so within any timescales imposed by the enforcing authorities. The vast majority of employers are responsible and will join with the UK's fight against COVID-19 by working with the Government and their sector bodies to protect their workers and the public. However, inspectors are carrying out compliance checks nationwide to ensure that employers are taking the necessary steps.

- Read and understand the Government COVID-19 Secure guidelines
- Read and understand the relevant advice sections below and how these could apply to your own business

- Make any adjustments to your operating procedures and premises based on your own risk assessment
- Talk to your staff to gauge their concerns and whether you plan to address them, and if not how these can be addressed
- Complete your risk assessment reflecting the above (template examples at Annex 1, HSE template linked above)
- Communicate the results of your risk assessment (such as via the [Government poster](#))

RELEVANT SECTOR GUIDANCE PUBLISHED BY THE GOVERNMENT

- [Pubs, bars and restaurants](#)
- [Visitor Economy](#)
- [Hotels and other guest accommodation](#)
- Accessing green spaces - <https://www.gov.uk/guidance/coronavirus-covid-19-advice-on-accessing-green-spaces-safely>

Other considerations - Government advice

Face coverings

Customers and guests must [wear a face covering by law in some public places](#) unless you have a [reasonable excuse for not wearing one or you are not able to wear one](#), for example, because of your age or a health condition.

Customers and guests are also strongly encouraged to wear a face covering in other enclosed public spaces where social distancing may be difficult and where you come into contact with people you do not normally meet.

Follow [government guidance on face coverings](#), including:

- [What is a face covering?](#)
- [When to wear a face covering](#)
- [When you do not need to wear a face covering](#)
- [The reason for using face coverings](#)
- [How to wear a face covering](#)
- [Face coverings at work](#)
- [Buying and selling face coverings](#)
- [Making your own face covering](#)
- [Maintaining and disposing of face coverings](#)

When disposing of face coverings and PPE, people should do so in a 'black bag' waste bin or litter bin. Face coverings or PPE should not be put in a recycling bin or dropped as litter. Businesses should provide extra bins for staff and customers to dispose of single-use face coverings and PPE, and should ensure that staff and customers do not use a recycling bin. People who are self-isolating, and members of their household,

should double bag face coverings and items of PPE, these should be stored for 72 hours before being disposed of in a 'black bag' waste bin. Full details on how to dispose of your personal or business waste during the coronavirus pandemic can be found on [GOV.UK](https://www.gov.uk).

From COVID-19 Secure guidelines

From 15 August 2020 guidance that receptions and other celebrations for weddings and civil partnerships should not take place will no longer apply. Receptions and celebrations may take place in the form of a sit-down meal, but only where they can be done in a COVID-19 secure environment/venue, and we advise there should be no more than 30 people attending. See [further guidance on wedding and civil partnerships receptions and celebrations](#).

From 15 August 2020, venues can permit indoor performances to socially distanced audiences, including drama, comedy and music. Performances must be in line with the [Performing Arts guidance](#).

All venues should ensure that steps are taken to avoid people needing to unduly raise their voices to each other. This includes - but is not limited to - refraining from playing music or broadcasts that may encourage shouting, including if played at a volume that makes normal conversation difficult. This is because of the potential for increased risk of transmission - particularly from aerosol transmission. Government will develop further guidance, based on scientific evidence, to enable these activities as soon as possible. Government advice states you should take similar steps to prevent other close contact activities - such as communal dancing.

Venues should reconfigure entertainment spaces to enable customers to be seated rather than standing. For example, repurposing dance floors for customer seating.

Making customers aware of, and encouraging compliance with, limits on gatherings. For example, on arrival or at booking. Indoor gatherings are limited to members of any two households (or support bubbles); while outdoor gatherings are limited to members of any two households (or support bubbles), or a group of at most six people from any number of households.

Legionella

Due to premises being closed or having reduced occupancy during the COVID-19 outbreak, water system stagnation can occur due to lack of use, increasing the risks of Legionnaires' disease. Please find HSE advice here regarding reinstating water systems, air conditioning units and related systems.

<https://www.hse.gov.uk/news/legionella-risks-during-coronavirus-outbreak.htm>

Terrorism

Whilst the risk to health from COVID-19 is at the forefront of everyone's minds, the threat of terrorism nonetheless remains substantial. It is essential that businesses and

other organisations remain cognisant of these threats as they look to adjust their operations, ensuring that security measures are proactively adapted to support and complement other changes.

You should consider the security implications of any changes you intend to make to your operations and practices in response to COVID-19, as any revisions may present new or altered security risks which may need mitigations. If you have a security department or manager, they should be consulted and involved throughout to help ensure good security is maintained as far as possible and that there are not any unintended security consequences of these changes. This should be achieved by conducting a security risk assessment of any new measures or changes. For further information consult the National Counter Terrorism Security Office (NaCTSO) and Centre for Protection National Infrastructure (CPNI) for specific security advice related to COVID-19

<https://www.cpni.gov.uk/staying-secure-during-covid-19-0>,
<https://www.gov.uk/government/organisations/national-counter-terrorism-security-office>

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Our core aim is to ensure our staff and our customers are safe in our businesses

Please note that this is a working document, the operational requirements outlined in this document are taken from current Government advice, operational practice and existing health and safety guidelines carried out by all hospitality businesses, enhanced social distancing measures and cleaning measures, and member planning for their individual businesses.

These guidelines have been developed by individual hospitality sub-sectors and other partners, as each sector and businesses within them are different. Using these guidelines and/or your own measures to develop site-by-site risk assessments will help business meet the COVID-19 Secure guidelines.

Hotel and accommodation provider operational risk assessment considerations

The Government's COVID-19 Secure guidelines set out the standards to make your business COVID-19 safe.

- These can be found here: [Hotels and other guest accommodation](#)

Current government guidelines states that private rooms in all indoor accommodation with en-suite showering facilities, or one designated shower facility per guest room, will be able to reopen. Shared toilet facilities can also be opened. If shared toilet and shower facilities are in the same room, guests are able to use the toilet but can only use the shower if it is assigned to one household or support bubble or run using a reservation and clean rota. Dormitory rooms will be closed (except where housing parties from the same household or support bubble), as will other indoor shared facilities (e.g. guest kitchens or TV rooms where social distancing cannot be observed). Outdoor accommodation (i.e. campsites) will be allowed to reopen shared showering facilities, as long as they are operated in the manner set out below.

You need to complete an individual risk assessment for your premises and work activities outlining how you are meeting these guidelines and implementing them in your business to keep your staff and customers safe. An example risk assessment can be found at annex 1.

The sectoral advice in this section is a collation of good practice to inform your robust risk assessment and changes to your premises and operating plans, supported by individual risk assessments for each specific site as each hospitality business is different.

Registration systems

The Government guidelines state: "the opening up of the economy following the COVID-19 outbreak is being supported by NHS Test and Trace. You should assist this service by keeping a temporary record of your customers and visitors for 21 days, in a way that is manageable for your business, and assist NHS Test and Trace with requests for that data if needed. This could help contain clusters or outbreaks. Many businesses that take bookings already have systems for recording their customers and visitors - including restaurants, hotels, and hair salons. If you do not already do this, you should do so to help fight the virus. We will work with industry and relevant bodies to design this system in line with data protection legislation, and set out details shortly."

Staff return and fitness to work

It is recommended that businesses should carry out a return to work conversation, with staff. HSE has [guidance](#) on talking to employees about Covid-19. This should be carried out for all staff returning to work in the work environment, to ensure staff safety. Clinically extremely vulnerable individuals have been strongly advised not to work outside the home. Clinically vulnerable individuals, who are at higher risk of severe illness, have been asked to take extra care in observing social distancing and should be helped to work from home, either in their current role or in an alternative

role. If clinically vulnerable (but not extremely clinically vulnerable) individuals cannot work from home, they should be offered the option of the safest available on-site roles, enabling them to socially distance from others. If they have to spend time closer than the social distance to others, you should carefully assess whether this involves an acceptable level of risk. As for any workplace risk you must take into account specific duties to those with protected characteristics, including, for example, expectant mothers who are, as always, entitled to suspension on full pay if suitable roles cannot be found. Particular attention should also be paid to people who live with clinically extremely vulnerable individuals.

You should also provide support for workers around mental health and wellbeing.

People who need to self-isolate

If you have symptoms of COVID-19—a high temperature, new and persistent cough or anosmia, however mild, you should self-isolate for at least 10 days from when your symptoms started OR if you are not experiencing symptoms but have tested positive for COVID-19 you should self-isolate for at least 10 days starting from the day the test was taken.

If you have tested positive whilst not experiencing symptoms but develop symptoms during the isolation period, you should restart the 10 day isolation period from the day you develop symptoms.

Hygiene

Good hygiene is vital to the reduction of transmission. All handwashing to always be in line with Government guidelines regarding method and length of washing. All staff should wash their hands when arriving at work, as well as before handling or eating food, or after blowing noses, coughing or sneezing, or going to the toilet.

Communications to staff should remind everyone to wash their hands or use a suitable hand gel at the start of every shift. Hand sanitiser could also be placed in multiple locations in addition to washrooms.

Advice for staff to take home

A general commitment to hygiene should be regularly communicated to staff, including transmission threats outside of the workplace, infection and quarantine guidelines, and actions to reduce risk of infection in the home.

Staff protection

All Government advice should be adhered to with regard to protection of staff from COVID-19 and actions to limit risk of transmission. This will include developing cleaning, handwashing and hygiene procedures and maintaining social distancing,

where possible. Below are some suggested control measures to consider as part of your risk assessment and development of risk management procedures. Please note this list is not exhaustive.

The most important thing is to remember the routes of transmission, and to work out what actions are most effective in **your** business.

- Heightened cleaning and disinfection to disinfect all frequently touched areas in staff areas such as tables, chairs, counters tills, card machines, etc.
- For staff break areas/canteens, stagger timings so that groups of staff have slots to come for their meals to reduce gathering.
- In office/admin areas, many people could be sharing the phone, keyboard, mouse, and the desk. If these items are shared, they should be cleaned using your usual cleaning products before being used, and cleaning products should be made available for this purpose.
- Make sure that the social distancing rule applies at lunch or smoking / vaping breaks
- Wash items in accordance with the manufacturer's instructions. Use the warmest water setting and dry items completely. There is more control if laundry is carried out in-house or professionally, rather than staff taking it home.

Protective equipment

The Government advises that when managing the risk of COVID-19, additional PPE (beyond what you usually wear) is not beneficial. This is because COVID-19 is a different type of risk to the risks you normally face in a workplace, and needs to be managed through social distancing, hygiene and fixed teams or partnering, not through the use of PPE. Workplaces should not encourage the precautionary use of extra PPE to protect against COVID-19 outside clinical settings or when responding to a suspected or confirmed case of COVID-19.

The Government advises that unless you are in a situation where the risk of COVID-19 transmission is very high, your risk assessment should reflect the fact that the role of PPE in providing additional protection is extremely limited. Government guidance can be found here - [More information on PPE and face coverings](#).

Waste disposal

Contact your waste contractor to advise them of any changes in your procedures, such as increased frequency of collections. Consider additional litter bins on your premises to encourage customers to dispose of their own waste, such as takeaway containers or wrappers. This will reduce the need for staff to touch items that have been left or touched by customers, as well as reducing littering on and around your premises.

Training

Training should be given to ensure that all staff understand the new risks, and should include details on social distancing requirements, routes of transmission and the importance of hand washing and surface disinfection at key times. All staff should be instructed about not coming to work if they have a high temperature, new continuous cough or the loss of taste or smell. They should stay at home for seven days (or for as long as prevailing guidance dictates).

Advice to staff working in hotel kitchens

- Kitchen management is challenging, and will require planning and rearranging. See current Government guidelines regarding distancing in kitchens [here](#).
- As every accommodation business is different, a detailed plan for the individual site and kitchen should be developed as part of your overall risk assessment, reviewed and communicated to all staff.
- In kitchens, continue to use your regular cleaning regime as usual, and at the end of the shift you may want to go over all hand touch surfaces one more time before closing.
- You could include guidance regarding the number of people allowed in the chilled stores or dry stores at one time, keeping to social distance requirements, or the changing rooms / staff toilet areas.
- Use a dishwasher (if available) to clean and dry used **crockery** and **cutlery**. If this is not possible, **wash** them by hand using detergent and warm water and dry them thoroughly, using a separate tea towel.

Customer safety

Information should be made available to guests via pre-stay communications, as to the additional measures in place regarding COVID-19.

- Staff communication is key here - regularly communicate your plan regarding customer safety to staff.

Reception areas

If social distancing can't be maintained, staff should further increase the frequency of hand washing and surface cleaning, keep the activity time involved as short as possible. **Where appropriate and achievable, consider screens between staff and guests/visitors in communal areas.** Consider reducing collateral and complementary items to a minimum, in reception areas. Below are further points to consider:

- Communicating, through signage and/or other means, explanations of social distancing rules and additional hygiene measures in place to protect guests and staff.

- Make clear in pre-stay communications the extra measures that are being taken, to offer reassurance.
- If you have a doorman present, use them to ensure that guests observe social distancing, for example, if there is a queue for the reception desk.
- Make sure all reception staff, guests and visitors have access to sanitiser at the desk and that staff use this between serving guests.
- Reception desks should be organised so that staff can be the at the Government recommended distance away from guests as much as possible.
- Floor markings or other physical indicators, where implementation is appropriate and achievable, will be used to act as visible reminders of social distancing requirements.
- When guests sign documents and use the chip and pin machine, reception staff should step back to keep their distance. Any pens or machines that are used should be disinfected before the next guests, and staff should sanitise their hands. Consider the use of adopting non-contact payment methods/electronic signing of documents, etc. where reasonably practicable.
- Consider minimising the offer of staff to help guests with luggage, and if staff do help guests with luggage, they should keep the required distance apart from guests whilst collecting luggage and either take it to the room before the guest arrives there or knock on the door, step back and leave the luggage at the door. After handling luggage, staff should wash their hands or use a hand sanitiser.
- Consider a central key card deposit box placed in the lobby for disinfection of room keys.
- You could consider a welcome note/material including requesting guests recognise the importance of the local community, and respect social distance and good hygiene practice in all contacts and activities both inside and outside of the hotel.

Lifts

Consider minimising lift usage from reception, and advice for safer use of lifts throughout the hotel can be advised in pre-stay communications and in-building signage and staff communications. Current Government advice states reducing maximum occupancy for lifts, providing hand sanitiser for the operation of lifts and encouraging use of stairs wherever possible.

Room Service

Hotels are advised to develop a plan to minimise cross-contamination as part of the site risk assessment. In-room dining has obvious advantages in terms of managing social distancing and is an important element of hotels' ability to reduce risks of

transmission/infection. This guidance is offered for those hotels choosing to offer room service and is not a minimum expectation - they are points to consider for your own risk assessment. You should also refer to Government guidance on food preparation and service.

- Manage expectations - ensure guests know that staff will have to operate social distancing and that room service trays will not be brought into the room. Explain what your process will be.
- Staff should wash their hands before picking up the room service tray to take to the guests.
- If you can, use butlers' trays which can be left on the floor next to the door, or think of other ways to protect the order, for example a small light table, or a folding luggage rack both of which have been disinfected first.
- Staff should knock on the door and leave the tray outside the door and step away. The guest can then pick the tray up, and the staff can remove the tray stand or table etc.
- The member of staff should wash their hands afterwards.
- Avoid any paperwork.
- If the guest wants to tip, then this should be done on the bill. Discourage the use of cash.
- Make clear whether guests are expected to retain their tray in the room, for later collection, or to leave the tray outside their door, for collection.
- Where guests are advised to leave trays outside their doors for collection, a system will be in place to ensure regular, timely collection, to reduce clutter of corridors and reduce cross-contamination risks.
- When trays are picked up, they need to be taken to the relevant area and disinfected - crockery and cutlery to go in the dishwasher, and the tray to be disinfected. Any linen used should be used in line with new housekeeping standards. Staff should wash their hands immediately after handling the trays.
- Single use items should be used where possible and disposed of in accordance with relevant guidelines.

Housekeeping

There is a risk of contamination/transmission subsequent to hand contact surfaces in bedrooms, on linen and towels. Staff should follow handwashing guidelines as per Government guidelines.

- Review the frequency of the cycle of cleaning and in-room services to take into account different lengths of stay.

- Room cleaning will be undertaken in the absence of the guest, unless it is difficult for the guest to leave the room (e.g. due to mobility constraints) whereupon social distancing shall be observed in the presence of the guest.
- The frequency of cleaning, requirement for the guest to vacate the room and any other relevant criteria to be communicated appropriately, including in pre-arrival communications.
- Hand contact surfaces should be disinfected. Make a check list of all the touch points which could include, but is not limited to, the following, all of which would - as a minimum - be disinfected when a guest checks out:
 - Light switches
 - Bedside tables
 - Remote control
 - Taps
 - Flush handles and toilet seats
 - Door handles - inside and out
 - Hair dryer handles
 - Iron and ironing board, trouser press
 - Safe buttons
 - Wardrobe doors
 - Mini bar handle
 - Kettle handle and lid
 - Heater and/or air conditioner controls.
- Room collateral should be kept to a minimum.
- Glasses and crockery should be removed and washed in a dishwasher not the room sink.
- Towels and linens should be washed in accordance with washing instructions.

Health clubs/fitness/pools

Outdoor pools are currently allowed to open, please follow the guidance here:

<https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/providers-of-grassroots-sport-and-gym-leisure-facilities>

Indoor gyms and pools will be allowed to open from 25 July in line with COVID-19 Secure guidelines, please also refer to the above guidance for these facilities.

Business events

Education, work and training event hire

Permitted venues, including exhibition and conference centres, can hire out function and event spaces for essential work, education and training purposes. This includes, for example:

- exams for a group of students from the same school, college or university
- mandatory or work-critical training courses, such as training towards a formal qualification
- hiring a venue to provide additional office space where this is essential to allow safe social distancing of employees from the same company

This is applicable across all Local Tier levels. There is no cap on the number of attendees at an essential work, education or training event and the rule of 6/single household rule does not apply to these activities. However, all attendees must be socially distanced and venues/organisers must follow all Covid-Secure guidance. If the nature of events becomes primarily a social gathering then the social contact restrictions apply, and the activity must stop if it breaches them. This means that things like post-work drinks or festive celebrations must not take place in breach of the rules.

Business Meetings and Events are permitted as follows:

Tier 1:

Business meetings and events such as conferences, exhibitions, conventions, and consumer/trade shows are permitted at a cap of 50% of the venue's capacity or 4000 people outdoors / 1000 people indoors, whichever is lowest. This capacity refers to the total number of people per event and does not include venue staff. Multi-day events are not currently permitted.

Tier 2:

Business meetings and events such as conferences, exhibitions, conventions, and consumer/trade shows are permitted at a cap of 50% of the venue's capacity or 2000 people outdoors / 1000 people indoors, whichever is lowest. This capacity refers to the total number of people per event and does not include venue staff. Multi-day events are not currently permitted.

Tier 3:

Large business events such as conferences, exhibitions and trade shows are not permitted, with the exception of drive-in events.

Smaller business meetings are advised against, but may take place with up to a total of 30 people if reasonably necessary - for example for the purposes of work that cannot be done at home - if social distancing can be maintained and the venue can demonstrate it has followed the COVID-19 guidance.

Event spaces, including in conference centres and exhibition halls, can be used for

permitted reasons, including for business events of up to 30 where reasonably necessary, for education and training purposes where reasonably necessary, or to provide socially beneficial public services such as Nightingale hospitals or food banks. Conference centres and exhibition halls should remain closed for conferences, exhibitions, trade shows, private dining or banqueting events.

Other considerations

Air-conditioning:

- Consider air filtration - review latest guidance, keep spaces and rooms well-ventilated.
- Where possible and appropriate, natural ventilation solutions to be applied.

Transportation of guests - i.e. airport pick up

- Provide sanitiser dispensers with signage in shuttle bus service
- Vehicle to be disinfected subsequent to each journey
- Remove collateral
- Amend vehicle capacities to ensure social distancing
- Contactless payment where possible
- Drivers should minimise assisting with luggage, if this is necessary they should maintain the required distance where possible whilst handling luggage
- After handling luggage, staff should wash their hands or use a hand sanitiser afterwards.

Toilets

Public toilets, portable toilets and toilets inside premises should be kept open and carefully managed to reduce the risk of transmission of COVID-19.

Steps that will usually be needed:

- Using signs and posters to build awareness of good handwashing technique, the need to increase handwashing frequency and to avoid touching your face, and to cough or sneeze into a tissue which is binned safely, or into your arm if a tissue is not available.

- Consider the use of social distancing marking in areas where queues normally form, and the adoption of a limited entry approach, with one in, one out (whilst avoiding the creation of additional bottlenecks).
- To enable good hand hygiene, consider making hand sanitiser available on entry to toilets where safe and practical, and ensure suitable handwashing facilities including running water and liquid soap and suitable options for drying (either paper towels or hand driers) are available.
- Setting clear use and cleaning guidance for toilets, with increased frequency of cleaning in line with usage. Use normal cleaning products, paying attention to frequently hand touched surfaces, and consider use of disposable cloths or paper roll to clean all hard surfaces.
- Keep the facilities well ventilated, for example by fixing doors open where appropriate.
- Special care should be taken for cleaning of portable toilets and larger toilet blocks.
- Putting up a visible cleaning schedule can keep it up to date and visible.
- Providing more waste facilities and more frequent rubbish collection.

SUSPECTED COVID-19 CASES IN YOUR BUSINESS

Suspected COVID cases and guest self-isolation

If you have symptoms of COVID-19—a high temperature, new and persistent cough or anosmia, however mild, you should self-isolate for at least 10 days from when your symptoms started OR if you are not experiencing symptoms but have tested positive for COVID-19 you should self-isolate for at least 10 days starting from the day the test was taken.

If you have tested positive whilst not experiencing symptoms but develop symptoms during the isolation period, you should restart the 10 day isolation period from the day you develop symptoms.

This only applies to those who begin their self-isolation on or after 30 July.

If a guest is displaying [signs of the Covid-19 virus](#) while staying in overnight accommodation for a permitted reason, they should inform the accommodation provider, immediately self-isolate where they are to minimise any risk of transmission, and request a test. If they are confirmed to have Covid-19, they should return home if they reasonably can. They should use private transport but only drive themselves if they can do so safely. If a guest cannot reasonably return home (for example because they are not well enough to travel or do not have the means to arrange transport), their circumstances should be discussed with an appropriate health care professional

and, if necessary, the local authority. Guests should follow government [guidance](#) on dealing with possible or confirmed coronavirus (COVID-19) infection. Once the guest has returned to their main residence, they should continue to follow the government guidance on [self-isolation](#), [household isolation](#) and [social distancing](#).

This will apply to all guests that were present in the room. If the guest shows acute symptoms has breathing difficulties or their life is at potential risk, seek medical help immediately.

Hotel cleaning after a suspected contamination

Whether an infection is confirmed or suspected relating to your premises, there is specific guidance that should be followed which includes how to deal with bedrooms safely. A link to this government guidance is found [here](#).

Be aware that guidance can change, so always check the government sites if a case arises in your business.

It pays to make a plan for this eventuality before it happens and to make sure that you have the cleaning products you need. You also need to make sure that your staff are trained on new procedures.

Bedrooms where there has been a suspected infection

Where there has been a confirmed or suspected infection, follow the latest Government advice which can be found [here](#).

This will reduce the risk to your housekeeping staff and guests and means that soft furnishings which can't be disinfected easily will be safe. If you do this, current UK Government guidance is that you can follow normal room cleaning regimes, as detailed above.

HVAC units

Ensure that the HVAC/air filters are regularly maintained as per the manufacturer's recommendation.

Public Areas

You will need to clean and disinfect all high frequency touch points in the public areas in the hotel as per your risk assessment and new operating procedures: disinfect surfaces such as grab-rails in corridors and stairwells, door handles and lift buttons. Don't just clean the touch points on the floor level where the infected guest was staying, others may have picked up the virus and transferred it to other floors and areas. Dispose of any cloths, mop heads etc. by double bagging and keeping secure for 72 hours before disposing in the general rubbish.

If you can't isolate the room

If you can't keep the room unoccupied after an infected guest has left, Government guidance includes some of the following information and we have added more suggestions to consider:

- Don't shake laundry and bag up in double bags and leave securely before washing. Wash hands and disinfect any surfaces that may have been contaminated by the bags after taking to the secure place.
- Steam clean soft furnishings and mattresses only if you can guarantee that the steam cleaner actually emits steam when it leaves the machine.
- Using a disposable cloth, first clean hard surfaces with warm soapy water. Then disinfect these surfaces with the disinfecting / sanitising products you normally use.
- Pay particular attention to frequently touched areas and surfaces, in the room as listed above.
- After cleaning dispose of single-use protective clothing, cloths and mop heads and any other waste in the room by double-bagging, and then store securely for 72 hours then throw away in the regular rubbish after cleaning is finished.
- After cleaning and bagging up waste, wash hands with soap and water for 20 seconds, and dry them with a paper towel. Dispose of paper towel appropriately.

Note

- Although not mandated, hotels may wish to use professional third party cleaning services but check provider's credentials and that they have performed their own risk assessment for COVID-19.

Food & Beverage

For premises that offer a Food and Beverage service, an Operational Plan needs to be developed to ensure employee and customer safety. This should include social distancing controls and how payments and any cash transactions should be made. The plan should be trained out to all staff and refreshed regularly. Government [guidance](#) for restaurants should be followed.

Hostel accommodation provider operational guidelines

HOSTELS - UNDERSTANDING A MULTI-BED ROOM ENVIRONMENT

Hostels are designed to accommodate like-minded individuals who are looking for a cost effective and social approach to sharing accommodation. Rooms are priced and beds are sold primarily on the basis that the more people sharing a dorm room, the cheaper the bed price. Guests are primarily younger than traditional Hotel guests and will range from School groups to those in their mid 30s. The configuration of hostel rooms will vary greatly between hostels but generally there are few Private / Single/ Twin rooms and most hostels offer a range from 4- bed to 12-bed Dormitory accommodation with a mix of ensuite and/or shared bathroom facilities. This style of accommodation provision inherently introduces increased risk of COVID-19 transmission and it will be essential to pay particular attention to ways of mitigating risk for staff and guests alike.

Current government guidelines states that private rooms in all indoor accommodation with en-suite showering facilities, or one designated shower facility per guest room, will be able to reopen. Shared toilet facilities can also be opened. If shared toilet and shower facilities are in the same room, guests are able to use the toilet but can only use the shower if it is assigned to one household or support bubble or run using a reservation and clean rota. Dormitory rooms will be closed (except where housing parties from the same household or support bubble), as will other indoor shared facilities (e.g. guest kitchens or TV rooms where social distancing cannot be observed). Outdoor accommodation (i.e. campsites) will be allowed to reopen shared showering facilities, as long as they are operated in the manner set out below.

All hostels will need to operate within the current government guidance on social mixing outside of household groups

[<https://www.gov.uk/government/publications/staying-alert-and-safe-social-distancing/staying-alert-and-safe-social-distancing>]

Our core aim is to ensure all staff, customers and visitors are safe when returning to our businesses and to mitigate the primary risks within our premises.

The advice outlined here is the advice following the initial consultation with the UKH working group looking at the hostel sector, and other relevant feedback. The Government's COVID-19 Secure guidelines set out the standards to make your business COVID-19 safe. These can be found here [Hotels and other guest accommodation](#)

To do this, you need to complete an individual risk assessment for your premises and work activities outlining how you are meeting these guidelines and implementing them in your business to keep your staff and customers safe. An example risk assessment can be found at annex 1.

The sectoral advice in this section is a collation of good practice to inform **your** robust risk assessment and changes to **your** premises and operating plans, supported by individual risk assessments for each specific site as each hospitality business is different.

Staff return and fitness to work

It is recommended that businesses should carry out a return to work conversation, with staff. HSE has [guidance](#) on talking to employees about Covid-19. This should be carried out for all staff returning to work in the work environment, to ensure staff safety. Clinically extremely vulnerable individuals have been strongly advised not to work outside the home. Clinically vulnerable individuals, who are at higher risk of severe illness, have been asked to take extra care in observing social distancing and should be helped to work from home, either in their current role or in an alternative role. If clinically vulnerable (but not extremely clinically vulnerable) individuals cannot work from home, they should be offered the option of the safest available on-site roles, enabling them to socially distance from others. If they have to spend time closer than the social distance to others, you should carefully assess whether this involves an acceptable level of risk. As for any workplace risk you must take into account specific duties to those with protected characteristics, including, for example, expectant mothers who are, as always, entitled to suspension on full pay if suitable roles cannot be found. Particular attention should also be paid to people who live with clinically extremely vulnerable individuals.

You should also provide support for workers around mental health and wellbeing.

People who need to self-isolate

If you have symptoms of COVID-19—a high temperature, new and persistent cough or anosmia, however mild, you should self-isolate for at least 10 days from when your symptoms started OR if you are not experiencing symptoms but have tested positive for COVID-19 you should self-isolate for at least 10 days starting from the day the test was taken.

If you have tested positive whilst not experiencing symptoms but develop symptoms during the isolation period, you should restart the 10 day isolation period from the day you develop symptoms.

This only applies to those who begin their self-isolation on or after 30 July.

Hygiene

Good hygiene is vital to the reduction of transmission. All handwashing to always be in line with Government guidelines regarding method and length of washing. All staff should wash their hands when arriving at work, as well as before handling or eating food, or after blowing noses, coughing or sneezing, or going to the toilet.

Communications to staff should remind everyone to wash their hands or use a suitable hand gel at the start of every shift. Hand sanitiser could also be placed in multiple locations in addition to washrooms.

Advice for staff to take home

A general commitment to hygiene should be regularly communicated to staff, including transmission threats outside of the workplace, infection and quarantine guidelines, and actions to reduce risk of infection in the home.

Staff protection

All Government advice should be adhered to with regard to protection of staff from COVID-19 and actions to limit risk of transmission. This will include developing cleaning, handwashing and hygiene procedures and maintaining social distancing, where possible. Below are some suggested control measures to consider as part of your risk assessment and development of risk management procedures. Please note this list is not exhaustive.

The most important thing is to remember the routes of transmission, and to work out what actions are most effective in **your** business.

- Heightened cleaning and disinfection to disinfect all frequently touched areas in staff areas such as tables, chairs, counters tills, card machines, etc.
- For staff break areas/canteens, stagger timings so that groups of staff have slots to come for their meals to reduce gathering.
- In office/admin areas, many people could be sharing the phone, keyboard, mouse, and the desk. If these items are shared, they should be cleaned using your usual cleaning products before being used, and cleaning products should be made available for this purpose.
- Make sure that the social distancing rule applies at lunch or smoking / vaping breaks
- Wash items in accordance with the manufacturer's instructions. Use the warmest water setting and dry items completely. There is more control if laundry is carried out in-house or professionally, rather than staff taking it home.

Protective equipment

The Government advises that when managing the risk of COVID-19, additional PPE (beyond what you usually wear) is not beneficial. This is because COVID-19 is a different type of risk to the risks you normally face in a workplace, and needs to be managed through social distancing, hygiene and fixed teams or partnering, not through the use of PPE. Workplaces should not encourage the precautionary use of extra PPE to protect against COVID-19 outside clinical settings or when responding to a suspected or confirmed case of COVID-19.

The Government advises that unless you are in a situation where the risk of COVID-19 transmission is very high, your risk assessment should reflect the fact that the role of

PPE in providing additional protection is extremely limited. Government guidance can be found here - [More information on PPE and face coverings.](#)

Waste disposal

Contact your waste contractor to advise them of any changes in your procedures, such as increased frequency of collections. Consider additional litter bins on your premises to encourage customers to dispose of their own waste, such as takeaway containers or wrappers. This will reduce the need for staff to touch items that have been left or touched by customers, as well as reducing littering on and around your premises.

Training

Training should be given to ensure that all staff understand the new risks, and should include details on social distancing requirements, routes of transmission and the importance of hand washing and surface disinfection at key times. All staff should be instructed about not coming to work if they have a high temperature, new continuous cough or the loss of taste or smell. They should stay at home and self-isolate according to government recommendations.

Advice to staff working in Kitchens

- Refer to Government guidelines regarding distancing in kitchens [here](#).
- As much as possible, staff should adhere to social distancing guidelines and be instructed as to what measures are in place if social distancing cannot be maintained
- As every hostel business is different, a detailed plan for the individual site and kitchen needs to be developed, reviewed and communicated to all staff.
- In kitchens, continue to use your regular cleaning regime as usual, and at the end of the shift you may want to go over all hand touch surfaces one more time before closing.
- You could include guidance regarding the number of people allowed in the chilled stores or dry stores at one time, keeping to social distancing requirements, or the changing rooms / staff toilet area
- Use a dishwasher (if available) to clean and dry used crockery and cutlery. If this is not possible, wash them by hand using detergent and warm water and dry them thoroughly, using a separate tea towel.

Customer safety

- There should be reference in the information provided to guests about to the increased risks of using shared facilities, and a confirmation from guests that

they will adhere to the current government guidance on social mixing outside of household groups and to social distancing requirements.

- Closing shared sleeping spaces (i.e. dormitory rooms) to any groups, except where housing parties from the same household or support bubble
- Closing other shared facilities:
 - communal kitchens, where guests prepare their own food;
 - other communal areas (e.g. TV rooms) where social distancing can't be managed within current Government guidelines.
- Staff communication is key- regularly communicate your plan to staff.
- Customers should be able to sit and adhere to social distancing guidelines.
- Many hostels operate guest kitchens and it is recommended that this facility is withdrawn from use until further notice.

Housekeeping of Rooms

There is a risk of contamination/transmission subsequent to hand contact surfaces in bedrooms, on linen and towels. Staff should follow handwashing guidelines as per PHE guidance. Hostels will review the frequency of the cycle of cleaning and in-room services to take into account different lengths of stay.

- Room cleaning will be undertaken in the absence of the guest, due to the multi occupancy nature of the hostel it will be necessary to preclude access for an enforced period of some hours to allow housekeepers free and safe access to the rooms.
- The frequency of cleaning, requirement for the guest to vacate the room and any other relevant criteria shall be communicated appropriately, including in pre-arrival communications.
- Hand contact surfaces should be disinfected. Make a checklist of all the touch points which could include, but is not limited to, the following, all of which would - as a minimum - be disinfected during regular cleaning on a daily basis:
 - Light switches
 - Bedside tables
 - Remote control
 - Taps
 - Flush handles and toilet seats
 - Door handles - inside and out, and access control pads where fitted

- Electronic key entry system
- Ladders and Rails
- Safe buttons
- In Room Lockers
- Kettle handle and lid
- Heater and/or air conditioner controls.
- Room collateral should be kept to a minimum.

Shared Bathroom and Toilet Facilities

- In hostels many of the WC and Showering facilities are on a shared basis, in normal operating times customers can pick and choose which shower room or WC they use.
- Taking all possible steps to reduce the risk of transmission in shared shower, changing, and toilet facilities including:
 - Either shutting shared shower facilities or assigning them to one household group or support bubble, (i.e. making them private), or running a reservation and clean process (whereby one household can exclusively book the shared facilities for a fixed time, and the facilities are cleaned thoroughly between reservations).
 - Where toilets are shared, setting clear use and cleaning guidance to ensure they are kept clean and clear of personal items and that social distancing is achieved as much as possible.
 - Introducing enhanced cleaning of all facilities regularly during the day and at the end of the day, with particular regard to any shared facilities, considering the increased risk these entail
 - Making information available to guests on the increased risk of using these facilities.
 - Where possible increasing safe ventilation.
- Hand washing and sanitising posters/facilities should be in place at entrance/exit of the bathrooms
- The housekeeping of these areas will need to be increased during this period and the cleaning materials regularly used, in line with government guidelines.
- Also the provision of cleaning equipment could be made available to guests so they are able to clean facilities before or after use.

Reception

Where appropriate and achievable, screens between staff and guests/visitors will be used in communal areas. There will be a reduction of collateral and complementary items to a minimum, in receptions.

- Communicating, through signage and/or other means, explanations of social distancing rules and additional hygiene measures are in place to protect guests and staff.
- Make clear in pre-stay communications the extra measures that are being taken, to offer reassurance.
- Staff will act to ensure that guests observe social distancing, for example, if there is a queue for the reception desk.
- Make sure all reception staff, guests and visitors have access to sanitiser at the desk and that staff use this between serving guests.
- Reception desks should be organised so that staff can be safely distanced away from guests as much as possible.
- Floor markings or other physical indicators, where implementation is appropriate and achievable, will be used to act as visible reminders of social distancing requirements.
- When guests sign documents and use the chip and pin machine, reception staff should step back to keep their distance. Any pens or machines that are used should be disinfected before the next guests, and staff should sanitise their hands.
- If staff help guests with luggage, they should keep a safe distance from the guests whilst collecting luggage and either take it to the room before the guest arrives or knock on the door, step back and leave the luggage at the door. After handling luggage, staff should wash their hands or use a hand sanitiser afterwards.
- Consider a central key card deposit box placed in the lobby for disinfection of room keys when guests check out.
- You could consider a welcome note/material including requesting guests recognise the importance of the local community, and respect social distance and good hygiene practice in all contacts and activities both inside and outside of the hostel.

Minimising lift usage from reception, and advice for safer use of lifts throughout the hostel, can be advised in pre-stay communications and in-building signage and staff communications. Follow Government guidelines on lift usage.

Locker Room and Luggage Storage

- Locker Keypads should be disinfected regularly
- Left Luggage/Items need to be disposed of safely Stored for 72 Hours before being removed
- After handling luggage, staff should wash their hands or use a hand sanitiser afterwards.

Other considerations

Air-conditioning:

- Consider air filtration - review latest guidance, keep spaces and rooms well-ventilated.
- Where possible and appropriate, natural ventilation solutions to be applied.

Suspected COVID-19 cases in your business

If a guest presents themselves with symptoms of COVID-19 in either a private room or shared dormitory or is asymptomatic but declares the need to self-isolate, they should be advised to self-isolate according to current government guidance.

If you have symptoms of COVID-19—a high temperature, new and persistent cough or anosmia, however mild, you should self-isolate for at least 10 days from when your symptoms started OR if you are not experiencing symptoms but have tested positive for COVID-19 you should self-isolate for at least 10 days starting from the day the test was taken.

If you have tested positive whilst not experiencing symptoms but develop symptoms during the isolation period, you should restart the 10 day isolation period from the day you develop symptoms.

This only applies to those who begin their self-isolation on or after 30 July.

If you have symptoms of COVID-19—a high temperature, new and persistent cough or anosmia, however mild, you should self-isolate for at least 10 days from when your symptoms started OR if you are not experiencing symptoms but have tested positive for COVID-19 you should self-isolate for at least 10 days starting from the day the test was taken.

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If you have tested positive whilst not experiencing symptoms but develop symptoms during the isolation period, you should restart the 10 day isolation period from the day you develop symptoms.

This will apply to all guests that were present in the room. If the guest shows acute symptoms has breathing difficulties or their life is at potential risk, seek medical help immediately.

Guests who fall ill with symptoms should be taken out of any shared areas to minimise any risk of transmission and a test should be requested. Arrangements should be made for them to return home if they reasonably can. If a guest cannot reasonably return home (for example because they are not well enough to travel or do not have the means to arrange transport), their circumstances should be discussed with an appropriate healthcare professional, and, if necessary, the local authority.

It is particularly important in these shared settings to prevent any guests from entering the premises until any shared areas can be cleaned as per the below guidance.

Hostel cleaning after a suspected contamination

Whether an infection is confirmed or suspected relating to your premises, there is specific guidance that should be followed which includes how to deal with dormitories safely. A link to this government guidance is found [here](#).

Be aware that guidance is changing daily as more scientific evidence comes in, so always check the Government sites if a case arises in your business. It pays to make a plan for this eventuality before it happens and to make sure that you have the chemicals you need. You also need to make sure that your staff are trained on new procedures.

Where an accommodation provider has a Covid-symptomatic guest, they should agree next steps with the guest at the earliest opportunity, ensuring no onward risk of infection to other guests or workers.

Public Areas

You will need to clean and disinfect all high frequency touch points in the public areas in the hostel: disinfect surfaces such as grab-rails in corridors and stairwells, door handles and lift buttons. Don't just clean the touch points on the floor level where the infected guest was staying, others may have picked up the virus and transferred it to other floors and areas. Dispose of any cloths, disposable mop heads by double bagging and keeping secure for 72 hours before disposing in the general rubbish.

If you can't isolate the room

If you can't keep the room unoccupied after an infected guest has left, Government guidance includes some of the following information and we have added more detail to help:

- Where there is evidence of bodily fluids, further personal protection may be needed according to the latest government guidance which can be found here: <https://www.gov.uk/government/publications/covid-19-decontamination-in-non-healthcare-settings/covid-19-decontamination-in-non-healthcare-settings>. Wear disposable or washing-up gloves and aprons for cleaning. If an area has been heavily contaminated, such as with visible bodily fluids, from a person with COVID-19, use protection for the eyes, mouth and nose, as well as wearing gloves and an apron.
- Don't shake laundry and bag up in double bags and leave securely for 72 hours before washing. Wash hands and disinfect any surfaces that may have been contaminated by the bags after taking to the secure place.
- Steam clean soft furnishings and mattresses only if you can guarantee that the steam cleaner actually emits steam when it leaves the machine.
- Using a disposable cloth, first clean hard surfaces with warm soapy water. Then disinfect these surfaces with the disinfecting / sanitising products you normally use.

- Pay particular attention to frequently touched areas and surfaces, in the room as listed above.
- After cleaning dispose of single-use protective clothing, cloths and mop heads and any other waste in the room by double-bagging, and then store securely for 72 hours then throw away in the regular rubbish after cleaning is finished.
- After cleaning and bagging up waste, wash hands with soap and water for 20 seconds, and dry them with a paper towel. Dispose of paper towel appropriately.

Note

- Although not mandated, hostels may wish to use professional third party cleaning services but check provider's credentials to ensure that they are suitable.

Other relevant guidance for accommodation and related sectors

For holiday and home parks and visitor attractions, please see the detailed guidelines in the relevant sections of this main document.

CONFERENCES AND EVENTS

Exhibition or conference centres must remain closed for events such as exhibitions or conferences, other than for those who work for the business or organisation who run the venue.

Conference and events guidelines developed by the Meetings Industry Association can be found on the MIA website via the following links:

- To the full guidance page: <https://www.mia-uk.org/Safety-Resources>
- Direct to the Guidance document: [https://www.mia-uk.org/write/MediaUploads/Roadmap_to_reopening_and_operating_safely_\(Version_3\).pdf](https://www.mia-uk.org/write/MediaUploads/Roadmap_to_reopening_and_operating_safely_(Version_3).pdf)
- To the Meetings Industry Association home page: <https://www.mia-uk.org>

SELF-CATERING & SHORT TERM ACCOMODATION

Extensive cleaning guidelines and specific advice for the self-catering sector have been developed by the below bodies as part of PASC UK developed by PASC UK, the ASSC and Premier Cottages and are endorsed by:

- PASC UK (Professional Association of Self-Catering UK)
- ASSC (Association of Scotland's Self-Catering)
- WASCO (Wales Association of Self-Catering Operators)
- Tourism Alliance
- Wales Tourism Alliance
- Scottish Tourism Alliance
- Premier Cottages
- Short Term Accommodation Association

The top line principles can be found at [Annex 2](#).

The full documents can be downloaded free of charge from:

- www.pascuk.co.uk/standards

- <http://www.assc.co.uk/policy>

BED AND BREAKFASTS

The Bed & Breakfast Association and its members has developed guidelines for B&Bs based on the main document, which can be found

<http://www.bandbassociation.org/coronavirus.htm>

Other information/links/sections will be added as further sectoral guidance is developed and revised over time

Restaurant and casual dining operational risk assessment considerations

The Government's COVID-19 Secure guidelines set out the standards to make your business COVID-19 safe. There is sector specific guidance on pubs and restaurants here:

- [Pubs, bars and restaurants](#)

To do this, you need to complete an individual risk assessment for your premises and work activities outlining how you are meeting these guidelines and implementing them in your business to keep your staff and customers safe. An example risk assessment can be found at annex 1.

The sectoral advice in this section is a collation of good practice to inform **your** robust risk assessment and changes to **your** premises and operating plans, as every hospitality business is different.

Staff return and fitness to work

It is recommended that businesses should carry out a return to work conversation, with staff. HSE has [guidance](#) on talking to employees about Covid-19. This should be carried out for all staff returning to work in the work environment, to ensure staff safety. Clinically extremely vulnerable individuals have been strongly advised not to work outside the home. Clinically vulnerable individuals, who are at higher risk of severe illness, have been asked to take extra care in observing social distancing and should be helped to work from home, either in their current role or in an alternative role. If clinically vulnerable (but not extremely clinically vulnerable) individuals cannot work from home, they should be offered the option of the safest available on-site roles, enabling them to socially distance from others. If they have to spend time closer than the social distance to others, you should carefully assess whether this involves an acceptable level of risk. As for any workplace risk you must take into account specific duties to those with protected characteristics, including, for example, expectant mothers who are, as always, entitled to suspension on full pay if suitable roles cannot be found. Particular attention should also be paid to people who live with clinically extremely vulnerable individuals.

You should also provide support for workers around mental health and wellbeing.

People who need to self-isolate

If you have symptoms of COVID-19—a high temperature, new and persistent cough or anosmia, however mild, you should self-isolate for at least 10 days from when your symptoms started OR if you are not experiencing symptoms but have tested positive for COVID-19 you should self-isolate for at least 10 days starting from the day the test was taken.

If you have tested positive whilst not experiencing symptoms but develop symptoms during the isolation period, you should restart the 10 day isolation period from the day you develop symptoms.

The current advice is that individuals who are advised to stay at home under existing government guidance do not physically come to work. This includes individuals who have symptoms of COVID-19 as well as those who live in a household with someone who has symptoms and those who are advised to self-isolate as part of the government's test and trace program. Enable workers to work from home while self-isolating if appropriate. See current guidance for employers and employees relating to statutory sick pay due to coronavirus. See current guidance for people who have symptoms and those who live with others who have symptoms.

Hygiene

Good hygiene is vital to the reduction of transmission. All handwashing to always be in line with Government guidelines regarding method and length of washing. All staff should wash their hands when arriving at work, as well as before handling or eating food, or after blowing noses, coughing or sneezing, or going to the toilet.

Communications to staff should remind everyone to wash their hands or use a suitable hand gel at the start of every shift. Hand sanitiser could also be placed in multiple locations in addition to washrooms.

Advice for staff to take home

A general commitment to hygiene should be regularly communicated to staff, including transmission threats outside of the workplace, infection and quarantine guidelines, and actions to reduce risk of infection in the home.

Staff protection

All Government advice should be adhered to with regard to protection of staff from COVID-19 and actions to limit risk of transmission. This will include developing cleaning, handwashing and hygiene procedures and maintaining social distancing, where possible. Below are some suggested control measures to consider as part of your risk assessment and development of risk management procedures. Please note this list is not exhaustive.

The most important thing is to remember the routes of transmission, and to work out what actions are most effective in **your** business.

- Heightened cleaning and disinfection to disinfect all frequently touched areas in staff areas such as tables, chairs, counters tills, card machines, etc.
- For staff break areas/canteens, stagger timings so that groups of staff have slots to come for their meals to reduce gathering.
- In office/admin areas, many people could be sharing the phone, keyboard, mouse, and the desk. If these items are shared, they should be cleaned using your usual cleaning products before being used, and cleaning products should be made available for this purpose.

- Make sure that the social distancing rule applies at lunch or smoking / vaping breaks
- Wash items in accordance with the manufacturer's instructions. Use the warmest water setting and dry items completely. There is more control if laundry is carried out in-house or professionally, rather than staff taking it home.

Protective equipment

The Government advises that when managing the risk of COVID-19, additional PPE (beyond what you usually wear) is not beneficial. This is because COVID-19 is a different type of risk to the risks you normally face in a workplace, and needs to be managed through social distancing, hygiene and fixed teams or partnering, not through the use of PPE. Workplaces should not encourage the precautionary use of extra PPE to protect against COVID-19 outside clinical settings or when responding to a suspected or confirmed case of COVID-19.

The Government advises that unless you are in a situation where the risk of COVID-19 transmission is very high, your risk assessment should reflect the fact that the role of PPE in providing additional protection is extremely limited. Government guidance can be found here - [More information on PPE and face coverings](#).

Waste disposal

Contact your waste contractor to advise them of any changes in your procedures, such as increased frequency of collections. Consider additional litter bins on your premises to encourage customers to dispose of their own waste, such as takeaway containers or wrappers. This will reduce the need for staff to touch items that have been left or touched by customers, as well as reducing littering on and around your premises.

Training

Training should be given to ensure that all staff understand the new risks, and should include details on social distancing requirements, routes of transmission and the importance of hand washing and surface disinfection at key times. All staff should be instructed about not coming to work if they have a high temperature, new continuous cough or the loss of taste or smell. They should stay at home for seven days (or for as long as prevailing guidance dictates).

Advice to staff working in kitchens

- Kitchen management is challenging and will require planning and in some cases rearranging.

- As every restaurant business is different, consideration for the individual site and kitchen should be developed as part of your overall risk assessment, reviewed and communicated to all staff.
- In kitchens, continue to use your regular cleaning regime as usual, and at the end of the shift you may want to go over all hand touch surfaces one more time before closing.
- You could include guidance regarding the number of people allowed in the chilled stores or dry stores at one time, keeping to social distance requirements, or the changing rooms / staff toilet areas.
- Use a dishwasher (if available) to clean and dry used crockery and cutlery. If this is not possible, wash them by hand using detergent and warm water and dry them thoroughly, using a separate tea towel.

Customer protection - Eat-in restaurant operations

Please refer to the government guidance on pubs and restaurants:

<https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/Keeping-workers-and-customers-safe-during-covid-19-restaurants-pubs-bars-takeaways-230620.pdf>

Takeaway services

Many businesses are offering take-aways and deliveries. You and all who work for you (and volunteers) need to follow the legal requirements for food safety, including providing allergen information on request.

If you are already registered but plan to change your food operation to include delivery, you need to inform your local authority. The easiest way is via email.

For detailed information from the FSA also check: [‘How to manage a food business if you sell products online, for takeaway or for delivery.’](#)



Pubs operational advice and risk assessment

The British Institute of Innkeeping (BII), the British Beer & Pub Association (BBPA) and UKHospitality have developed the below guidelines to assist pubs in risk assessing their businesses, as we look towards the hospitality, leisure and tourism sector gradually re-opening venues, in order to play our part in the national economic recovery.

Pub businesses have been operating successfully to high standards within the existing requirements of Health & Safety in the workplace, food hygiene and licensing conditions. In particular, existing licensing conditions ensure our pubs operate a professional, managed and safe environment for the consumption of alcohol. Overall, we feel pubs will be well equipped to successfully implement operational protocols in their business, based on the below advice.

The Government's COVID-19 Secure guidelines set out the standards to make your business COVID-19 safe. These can be found here:

- [Pubs, bars and restaurants](#)

To do this, you need to complete an individual risk assessment for your premises and work activities outlining how you are meeting these guidelines and implementing them in your business to keep your staff and customers safe. An example risk assessment can be found at annex 1.

The sectoral advice in this section is a collation of good practice to inform **your** robust risk assessment and changes to **your** premises and operating plans, as each hospitality business is different.

Registration systems

The Government guidelines state:

“The opening up of the economy following the COVID-19 outbreak is being supported by NHS Test and Trace. You should assist this service by keeping a temporary record of your customers and visitors for 21 days, in a way that is manageable for your business, and assist NHS Test and Trace with requests for that data if needed. This could help contain clusters or outbreaks.

Many businesses that take bookings already have systems for recording their customers and visitors - including restaurants, hotels, and hair salons. If you do not already do this, you should do so to help fight the virus. We have worked with industry and relevant bodies to design this system in line with data protection legislation. [Check what data you need to collect and how it should be managed.](#)”

Staff return and fitness to work

It is recommended that businesses should carry out a return to work conversation, with staff. HSE has [guidance](#) on talking to employees about Covid-19. This should be

carried out for all staff returning to work in the work environment, to ensure staff safety. Clinically extremely vulnerable individuals have been strongly advised not to work outside the home. Clinically vulnerable individuals, who are at higher risk of severe illness, have been asked to take extra care in observing social distancing and should be helped to work from home, either in their current role or in an alternative role. If clinically vulnerable (but not extremely clinically vulnerable) individuals cannot work from home, they should be offered the option of the safest available on-site roles, enabling them to socially distance from others. If they have to spend time closer than the social distance to others, you should carefully assess whether this involves an acceptable level of risk. As for any workplace risk you must take into account specific duties to those with protected characteristics, including, for example, expectant mothers who are, as always, entitled to suspension on full pay if suitable roles cannot be found. Particular attention should also be paid to people who live with clinically extremely vulnerable individuals.

You should also provide support for workers around mental health and wellbeing.

People who need to self-isolate

The current advice is that individuals who are advised to stay at home under existing government guidance do not physically come to work.

If you have symptoms of COVID-19—a high temperature, new and persistent cough or anosmia, however mild, you should self-isolate for at least 10 days from when your symptoms started OR if you are not experiencing symptoms but have tested positive for COVID-19 you should self-isolate for at least 10 days starting from the day the test was taken.

If you have tested positive whilst not experiencing symptoms but develop symptoms during the isolation period, you should restart the 10 day isolation period from the day you develop symptoms.

This includes individuals who have symptoms of COVID-19 as well as those who live in a household with someone who has symptoms and those who are advised to self-isolate as part of the government's test and trace program. Enable workers to work from home while self-isolating if appropriate. See current guidance for employers and employees relating to statutory sick pay due to coronavirus. See current guidance for people who have symptoms and those who live with others who have symptoms.

Hygiene

Good hygiene is vital to the reduction of transmission. All handwashing to always be in line with Government guidelines regarding method and length of washing. All staff should wash their hands when arriving at work, as well as before handling or eating food, or after blowing noses, coughing or sneezing, or going to the toilet.

Communications to staff should remind everyone to wash their hands or use a suitable hand gel at the start of every shift. Hand sanitiser could also be placed in multiple locations in addition to washrooms.

Advice for staff to take home

A general commitment to hygiene should be regularly communicated to staff, including transmission threats outside of the workplace, infection and quarantine guidelines, and actions to reduce risk of infection in the home.

Staff protection

All Government advice should be adhered to with regard to protection of staff from COVID-19 and actions to limit risk of transmission. This will include developing cleaning, handwashing and hygiene procedures and maintaining social distancing, where possible. Below are some suggested control measures to consider as part of your risk assessment and development of risk management procedures. Please note this list is not exhaustive.

The most important thing is to remember the routes of transmission, and to work out what actions are most effective in **your** business.

- Heightened cleaning and disinfection to disinfect all frequently touched areas in staff areas such as tables, chairs, counters tills, card machines, etc.
- For staff break areas/canteens, stagger timings so that groups of staff have slots to come for their meals to reduce gathering.
- Encourage staff to take 'grab and go' lunches, buying food to be consumed away from crowded spaces.
- In office/admin areas, many people could be sharing the phone, keyboard, mouse, and the desk. If these items are shared, they should be cleaned using your usual cleaning products before being used, and cleaning products should be made available for this purpose.
- Make sure that the social distancing rule applies at lunch or smoking / vaping breaks
- Wash items in accordance with the manufacturer's instructions. Use the warmest water setting and dry items completely. There is more control if laundry is carried out in-house or professionally, rather than staff taking it home.

Protective equipment

The Government advises that when managing the risk of COVID-19, additional PPE (beyond what you usually wear) is not beneficial. This is because COVID-19 is a different type of risk to the risks you normally face in a workplace, and needs to be

managed through social distancing, hygiene and fixed teams or partnering, not through the use of PPE.

Workplaces should not encourage the precautionary use of extra PPE to protect against COVID-19 outside clinical settings or when responding to a suspected or confirmed case of COVID-19.

The Government advises that unless you are in a situation where the risk of COVID-19 transmission is very high, your risk assessment should reflect the fact that the role of PPE in providing additional protection is extremely limited. Government guidance can be found here - [More information on PPE and face coverings](#).

Waste disposal

Contact your waste contractor to advise them of any changes in your procedures, such as increased frequency of collections. Consider additional litter bins on your premises to encourage customers to dispose of their own waste, such as takeaway containers or wrappers. This will reduce the need for staff to touch items that have been left or touched by customers, as well as reducing littering on and around your premises.

Training

Training should be given to ensure that all staff understand the new risks, and should include details on social distancing requirements, routes of transmission and the importance of hand washing and surface disinfection at key times. All staff should be instructed about not coming to work if they have a high temperature, new continuous cough or the loss of taste or smell. They should stay at home for seven days (or for as long as prevailing guidance dictates).

Staff protection

- As every pub business is different, a risk assessment needs to be developed that takes account of the specific characteristics of the premises, reviewed and communicated to all staff, as part of the overall operational risk assessment for the specific business. Advice to consider for your business is listed below.
- Staff serving customers or taking payments should be protected and wherever possible staff should maintain social distancing. Where maintaining the distance is not possible, other mitigating measures should be considered.
- Implementation of measures best suited to the business and to protect staff and customers will be informed by the risks posed by the main routes of transmission.
- More frequent cleaning regimes should be implemented, in particular to disinfect all high throughput areas and frequently touched surfaces such as bar tops, tables, chairs, counters tills, card machines etc.

- For staff break areas, stagger timings so that staff have specific slots to come for their meals/break to reduce bunching up.
- Avoid as far as possible any need for sharing equipment i.e. phone, keyboard, pen, mouse and desk in the pub back office.
- Where this is impossible, all shared equipment should be cleaned before use as advised by Government guidelines.
- Maintain social distance rules when taking deliveries and where possible use digital forms of delivery verification.
- Advise that social distancing rules are applied at meal breaks, or smoking / vaping breaks
- For staff to protect others - Always sneeze or cough into a tissue and which should be placed into the bin immediately afterwards. If a tissue is not available you should sneeze or cough into the crook of your arm. In all cases, wash your hands or use an alcohol sanitising gel immediately after coughing or sneezing
- For cleaning contaminated surfaces in the pub, use disinfectants and sanitisers that are effective against bacteria as well as cold and flu viruses, as recommended by Government advice which can be found here: <https://www.gov.uk/government/publications/covid-19-decontamination-in-non-healthcare-settings/covid-19-decontamination-in-non-healthcare-settings>
- Continue to remind staff that if they have a high temperature and/or a new, continuous cough they should not come to work and follow the latest self-isolating guidance (currently 7 days self-isolation). Advise checking staff temperatures as part of your overall risk assessment and operational plan.
- Continue to remind staff that if they live with someone who has symptoms of coronavirus they should not come to work and should self-isolate according to current guidelines

Advice to staff working in pub kitchens

- Cleaning regimes for kitchens should reflect the need to reduce risk from COVID-19 as well as maintaining all expectations relevant to a food business regarding hygiene. Recognising that cleaning measures are already stringent in kitchen areas, consider the need for additional cleaning and disinfection measures.
- You could include guidance regarding the number of people allowed in the chilled stores or dry stores at one time, keeping to social distancing requirements, or the changing rooms / staff toilet areas.
- Handwashing of glassware etc. should be avoided where possible with glassware washed separately from plates and cutlery.

- Use a dishwasher (if available) to clean and dry used crockery and cutlery. If this is not possible, wash them by hand using detergent and warm water and dry them thoroughly, using a separate tea towel
- Where handwashing is necessary, staff should wear rubber gloves and use suitable products for cleaning and sanitation.
- During rinsing processes, advise temperatures above 60°C are reached, as disinfection of crockery and glasses requires this.
- Cloths and sponges etc used for cleaning should be changed daily and similarly used materials disposed of safely on a daily basis. Tea towels used for drying should be changed on a daily basis and washed in accordance with the manufacturer's instructions. Use the warmest water setting and dry items completely.

Customer protection - Public bar operations

We recognise that the bar area(s) in pubs will be a challenging area to operate under social distancing requirements.

Please refer to the government guidance on pubs and restaurants

<https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/Keeping-workers-and-customers-safe-during-covid-19-restaurants-pubs-bars-takeaways-230620.pdf>

Cellar

As well as operational issues such as working in the cellar, your risk assessment will need to consider the various preparations that will need to be made in advance of opening; curtailment of furlough and potentially any relaxation of social distancing to support these activities:

- Cellar/stock clearance
- Equipment safety and operational assessments
- Cleaning and hygiene measures
- Stock delivery, replacement equipment and delivery of dispense gases etc.

Wash hands before entering the cellar. Normal practices for cellar maintenance should be followed and where possible by one person. If more than one person is required ensure that Government guidance on social distancing is being followed. Please see current Government guidance on deliveries [here](#).

Outdoor areas

Although easier to manage if a large outdoor area, there is a danger of groups forming. Review current government guidance and consider the below as part of your risk assessment:

- Regular patrol of outside areas
- Restrictions that may be required for children's play areas.

Pubs with rooms

- Please refer to the Government guidelines regarding accommodation below, and the above regarding hotels, hostels and other accommodation for reference
- [Hotels and other guest accommodation](#)

Late night/bar operational advice and risk assessment

Late night/bar businesses already operate successfully to high standards within the existing requirements of Health & Safety in the workplace, food hygiene and licensing conditions. In particular, existing licensing conditions ensure our late night bars operate a professional, managed and safe environment.

The Government's COVID-19 Secure guidelines for pubs and bars set out the standards to make your business COVID-19 safe. These can be found here <https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/Keeping-workers-and-customers-safe-during-covid-19-restaurants-pubs-bars-takeaways-230620.pdf>

To do this, you need to complete an individual risk assessment for your premises and work activities outlining how you are meeting these guidelines, and implementing them in your business to keep your staff and customers safe. An example risk assessment can be found at annex 1.

The sectoral advice in this section is a collation of good practice to inform **your** robust risk assessment and changes to **your** premises and operating plans, supported by individual risk assessments as each hospitality business is different.

Staff return and fitness to work

It is recommended that businesses should carry out a return to work conversation, with staff. HSE has [guidance](#) on talking to employees about Covid-19. This should be carried out for all staff returning to work in the work environment, to ensure staff safety. Clinically extremely vulnerable individuals have been strongly advised not to work outside the home. Clinically vulnerable individuals, who are at higher risk of severe illness, have been asked to take extra care in observing social distancing and should be helped to work from home, either in their current role or in an alternative role. If clinically vulnerable (but not extremely clinically vulnerable) individuals cannot work from home, they should be offered the option of the safest available on-site roles, enabling them to socially distance from others. If they have to spend time closer than the social distance to others, you should carefully assess whether this involves an acceptable level of risk. As for any workplace risk you must take into account specific duties to those with protected characteristics, including, for example, expectant mothers who are, as always, entitled to suspension on full pay if suitable roles cannot be found. Particular attention should also be paid to people who live with clinically extremely vulnerable individuals.

You should also provide support for workers around mental health and wellbeing.

People who need to self-isolate

The current advice is that individuals who are advised to stay at home under existing government guidance do not physically come to work. This includes individuals who have symptoms of COVID-19 as well as those who live in a household with someone who has symptoms and those who are advised to self-isolate as part of the

government's test and trace program. Enable workers to work from home while self-isolating if appropriate. See current guidance for employers and employees relating to statutory sick pay due to coronavirus. See current guidance for people who have symptoms and those who live with others who have symptoms.

Hygiene

Good hygiene is vital to the reduction of transmission. All handwashing to always be in line with Government guidelines regarding method and length of washing. All staff should wash their hands when arriving at work, as well as before handling or eating food, or after blowing noses, coughing or sneezing, or going to the toilet.

Communications to staff should remind everyone to wash their hands or use a suitable hand gel at the start of every shift. Hand sanitiser could also be placed in multiple locations in addition to washrooms.

Advice for staff to take home

A general commitment to hygiene should be regularly communicated to staff, including transmission threats outside of the workplace, infection and quarantine guidelines, and actions to reduce risk of infection in the home.

Staff protection

All Government advice should be adhered to with regard to protection of staff from COVID-19 and actions to limit risk of transmission. This will include developing cleaning, handwashing and hygiene procedures and maintaining social distancing, where possible. Below are some suggested control measures to consider as part of your risk assessment and development of risk management procedures. Please note this list is not exhaustive.

The most important thing is to remember the routes of transmission, and to work out what actions are most effective in **your** business.

- Heightened cleaning and disinfection to disinfect all frequently touched areas in staff areas such as tables, chairs, counters tills, card machines, etc.
- For staff break areas/canteens, stagger timings so that groups of staff have slots to come for their meals to reduce gathering.
- Encourage staff to take 'grab and go' lunches, buying food to be consumed away from crowded spaces.
- In office/admin areas, many people could be sharing the phone, keyboard, mouse, and the desk. If these items are shared, they should be cleaned using your usual cleaning products before being used, and cleaning products should be made available for this purpose.

- Make sure that the social distancing rule applies at lunch or smoking / vaping breaks
- Wash items in accordance with the manufacturer's instructions. Use the warmest water setting and dry items completely. There is more control if laundry is carried out in-house or professionally, rather than staff taking it home.

Protective equipment

The Government advises that when managing the risk of COVID-19, additional PPE (beyond what you usually wear) is not beneficial. This is because COVID-19 is a different type of risk to the risks you normally face in a workplace, and needs to be managed through social distancing, hygiene and fixed teams or partnering, not through the use of PPE. Workplaces should not encourage the precautionary use of extra PPE to protect against COVID-19 outside clinical settings or when responding to a suspected or confirmed case of COVID-19.

The Government advises that unless you are in a situation where the risk of COVID-19 transmission is very high, your risk assessment should reflect the fact that the role of PPE in providing additional protection is extremely limited. Government guidance can be found here - [More information on PPE and face coverings](#).

Waste disposal

Contact your waste contractor to advise them of any changes in your procedures, such as increased frequency of collections. Consider additional litter bins on your premises to encourage customers to dispose of their own waste, such as takeaway containers or wrappers. This will reduce the need for staff to touch items that have been left or touched by customers, as well as reducing littering on and around your premises.

Training

Training should be given to ensure that all staff understand the new risks, and should include details on social distancing requirements, routes of transmission and the importance of hand washing and surface disinfection at key times. All staff should be instructed about not coming to work if they have a high temperature, new continuous cough or the loss of taste or smell. They should stay at home for seven days (or for as long as prevailing guidance dictates).

Customer protection - Late night bars

We recognise that similar to pubs, late night venues have a variety of offers, and for many the guidance for pub operators will apply:

<https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/Keeping-workers-and-customers-safe-during-covid-19-restaurants-pubs-bars-takeaways-230620.pdf>.

In addition:

- Security operations
 - The duties of personnel in the security industry are similar to that of police officers and or first responders who are still attending incidents of crime and disorder. All security staff on duty will face a realistic chance of having to be hands on at some point.
 - Ensuring door supervisors are trained and continuously reminded of the importance of regular hand washing/sanitising/physical distancing and are carrying/wearing the appropriate protective equipment for the task they are dealing with to reduce the risk of infection.
 - Door supervisors should have available to them relevant protective equipment, antibacterial hand gel, antibacterial spray and bottled drinking water.



Amusement parks operational risk assessment considerations

AMUSEMENT PARKS OPERATIONAL RISK ASSESSMENT CONSIDERATIONS

As theme parks, aquariums, fair grounds, piers and other visitor attractions **are open depending on local tier restrictions plan to re-open after 4 July**, there will be need to ensure that pleasure activities are safe for both guests and staff.

There may be many challenges ahead dependent on how we can start the process of returning to normal operation and the various stages that may entail. Although this will be an ever-changing environment, we at BALPPA have started to put together some guidelines on re-opening, including the possibility of re-opening and operating on a reduced capacity for the attraction.

Government guidance

Many businesses will be able to open subject to local tier restrictions.

For parts of the sector that will open, please refer to the below guidance

Pubs and restaurants

[<https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/Keeping-workers-and-customers-safe-during-covid-19-restaurants-pubs-bars-takeaways-230620.pdf>]

Visitor Economy [<https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/the-visitor-economy>]

Accessing green spaces [<https://www.gov.uk/guidance/coronavirus-covid-19-advice-on-accessing-green-spaces-safely>]

Safety

Although the need to reopen for financial reasons is going to be essential for all operators, this still needs to be conducted in a controlled and safely managed process to ensure the safety of both customers and staff

Here in the UK we have an excellent safety record and operational standards. This period is going to mean for many operators that competency and historical knowledge are going to be lost temporarily or permanently from the business. It is strongly advised that operators apply the same policies and procedures that are currently in place. Policies may have to be changed in some circumstances, but the standards should remain. Training, assessment, support and supervision will be critical during the initial opening period in all areas of your operation.

The Government has published workplace guidance [insert link <https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19>] with information on managing contractors, social distancing at work, dealing with inbound and outbound goods and the provision of face coverings.

Covid - 19 Risk Assessment

When considering re-opening, in line with the Management of Health and Safety at Work Regulations 1999, all attraction operators will be required to prepare a suitable and sufficient risk assessment for the hazards associated with Covid-19, considering how their employees, visitors and others whom may be on site such as contractors, might be affected. A risk assessment is a tool to identify the risk level associated with Covid-19 and the control measures being put in place for both employees and visitors in order to protect their health and safety. For further information on risk assessment please visit the HSE Website. https://www.hse.gov.uk/simple-health-safety/risk/index.htm?utm_source=hse.gov.uk&utm_medium=refferal&utm_campaign=risk&utm_content=home-page-popular

Health and Welfare of Staff

The health and welfare of staff is of paramount importance in order to keep employees safe and healthy and give them confidence in being able to return to work. The Health & Safety at Work Act 1974 places a general duty on operators to protect the health and safety of its employees and others. Suitable arrangements are to be put in place (as derived from the risk assessment process), to enable employees and visitors to be kept safe and healthy.

Once these arrangements are put in place, **communicating** and engaging with employees about these arrangements and protection measures in place is key. It is important they understand what the measures are for and their part to play in implementing them. Employees should be told how to report something to line management if something is not as it should be (<https://www.hse.gov.uk/contact/concerns.htm>)

Social distancing is a key part of the Government's Covid-19 protection strategy; therefore, consideration needs to be given to how social distancing measures can be applied during the work and rest periods of staff.

Social distancing may mean the re-thinking of how tasks are carried out. Where safety critical tasks cannot be altered and social distancing during these tasks cannot be maintained, then suitable mitigating actions should be taken, for example:

Follow the Government guidance on where social distancing can't be maintained:

- Further increasing the frequency of hand washing and surface cleaning.
- Keeping the activity time involved as short as possible.
- Using screens or barriers to separate people from each other.
- Using back-to-back or side-to-side working (rather than face-to-face) whenever possible.

Reducing the number of people each person has contact with by using 'fixed teams or partnering' (so each person works with only a few others). Your risk assessment should identify these tasks and assess what protective measures are suitable.

BEIS has guidance on the five steps to working safely [insert link <https://www.gov.uk/guidance/working-safely-during-Covid-19-Covid-19/5-steps-to-working-safely>].

You should also provide support for workers around mental health and wellbeing. See [current Government guidance](#) for people who have symptoms and those who live with others who have symptoms.

People who need to self-isolate

The current advice is that individuals who are advised to stay at home under existing government guidance do not physically come to work. This includes individuals who have symptoms of COVID-19 as well as those who live in a household with someone who has symptoms and those who are advised to self-isolate as part of the government's test and trace program. Enable workers to work from home while self-isolating if appropriate. See current guidance for employers and employees relating to statutory sick pay due to coronavirus. See current guidance for people who have symptoms and those who live with others who have symptoms.

Guest Communications

Guest communications and guest behaviours will play a large part in the relaunch of our attractions. Communication throughout the entire guest journey will assist with the day to day operation and compliance with potential new attraction rules and guidance. Managing the guest's expectations before booking will reduce complaints.

- Updated website giving guests pre-visit information on what the attraction has in place to control risks.
- Information about guests not attending your attraction if they are feeling ill.
- What a guest should do if they start to feel ill whilst on site.
- Signage around the attraction about social distancing and hygiene stations.
- Guest communications given via PA.
- Signage in toilets and washroom about how to clean your hands correctly.
- Attraction maps indicating hygiene stations.
- Information that some attractions may close during the day for cleaning.
- Try and promote your site as a contactless payment preferred venue.

- The use of social media to demonstrate the work and control measures that have been put in place by the attraction.

Staff Communications

It is vital to ensure staff communication is thought of at this time. Many staff may have been out of the business for some time and only seeing any attraction updates via social media. Update your staff on your plans and listen to any concerns or inputs. Staff will no doubt have a lot of questions when returning to work and may be nervous about large crowds. Ensure that your staff are fully prepared and have all the skills and knowledge they will need when facing our guests for the first time.

Social Distancing

It is likely that when operators can reopen that this will be on a reduced capacity to enable government social distancing requirements whilst within our businesses. From 4th July, 2m or 1m with risk mitigation (where 2m is not viable) are acceptable. You should consider and set out the mitigations you will introduce in your risk assessment. Also you should make customers aware of, and encourage compliance with, limits on gatherings. For example, on arrival or at booking. Indoor gatherings are limited to members of any two households (or support bubbles); while outdoor gatherings are limited to members of any two households (or support bubbles), or a group of at most six people from any number of households. This is going to take a lot of planning, managing and auditing daily. Current government guidance is to calculate the maximum number of customers that can reasonably follow social distancing at the venue, taking into account total indoor and outdoor space, specific venue characteristics such as furniture as well as likely pinch points and busy areas.

This will be a difficult subject but below are a few thoughts on what could be applied.

- Make your venue a pre-bookable experience only to assist in capacity management.
- Start with a manageable capacity to monitor if your new procedures are effective and adapt them as appropriate.
- Close your park or pier entrances to make it pay to enter rather than free to enter, or limit the number of people with your space and apply a one in one out policy with socially distanced queues.
- Consider how tickets are checked (at booths etc.) to maintain social distancing. Encourage guests to print out tickets at home or use technology for guests to gain entry to our attractions.
- Leave additional space when parking cars.

- Providing marks on the floor in queue lines to showing social distancing points or physically modify queue lines.
- Assess restaurant capacities and control measures to comply with social distancing. Government guidance on restaurants can be found here: <https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/Keeping-workers-and-customers-safe-during-covid-19-restaurants-pubs-bars-takeaways-230620.pdf>
- Assess what areas of your business will be more complicated to open due to the potential social distancing requirements. These could include sit in restaurants, 4D Cinemas, batch operated attractions such as walk throughs,] and outdoor play equipment. Carefully assess how you can comply with the social distancing in these types of areas, it may not always be possible and some areas of your attractions may have to initially remain closed.
- Gathering guests in areas for items such as character shows, attraction events such as concerts or end of day parades are not allowed.
- Assess if rides cannot be run at full capacity due to social distancing You will need to ask people if they are from the same household/ group as per the government guidelines and would need to keep other people or groups at 2m or 1m with risk mitigation (where 2m is not viable) for example one family in a gondola, running rides at a lower capacity to enable distancing..
- Think about your staff, split morning briefs into smaller groups, look at issuing briefs using notice boards or technology, if staff have been working from home then maybe look at some workers continuing to do so or where possible, management to continue to use technology such as skype/myteams to hold meetings.
- Refrain from having staff socials for the foreseeable future.
- Removal of some attraction furnishings or the spreading out of attraction furnishings such as benches and picnic tables.
- Hygiene screens to be used in areas such as retail till areas, receptions and guest services.
- Activities on park lakes will be largely permitted. Guests to be reminded to stay clear of other lake users. Lake user numbers to be limited and controlled to ensure this is achievable.

Hygiene

Although our attractions already have high standards of hygiene there will be a more focused attention on this from our guests and staff. Additional cleaning throughout the day and extra procedures may need to be put in place during the initial reopening period.

- A more detailed clean of areas that have mass contact each morning such as tills, ride containment systems, handrails, cash machines, lockers, scanners, counters or shared equipment such as radios and phones. This may need to be on a rolling basis. Closure/suspension of an attraction/kiosk/guest services during the day for a clean down if your risk assessment concludes this needs to happen.
- Hygiene stations placed around attractions on a risk assessment basis.
- Sensor based soap dispensers, taps and hand dryers where possible.
- If required, provision and use of protective clothing and equipment for staff will be entirely compliant. and in line with the latest Government and PHE guidance for workplaces, which can be [found here](#).
- Additional breaks for staff to ensure that they can wash hands.
- Staff to be trained about COVID 19.
- Smoking areas to be made larger or closed.
- Open bin styles or pedal bins .
- Clothing in retail outlets should not be tried on and returned to the rail. Refer to government guidance for shops [<https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/shops-and-branches>]
- Pick and mix should be pre bagged.
- Onsite first aid centres should have a quarantine area and clean down processes.
- Unmanned staff rooms should have a cleaning program in place.
- Hand clocking in machines not to be used and data input manually, or timesheets move to a supervisor submission.
- Ensure that the relevant training and COSHH information is available if new chemicals are being used for disinfecting areas or equipment.
- Ensure where chemicals are used in areas of staff and guest contact that these chemicals are touch safe.
- Think carefully about cleaning equipment on games such as hook a duck, hoopla, basketball games, throw the ball in the bucket, ideally between each game.
- Risk assess arcades that have lots of human touch areas such as plastic guns, fruit machines, grab toy machines etc. If remaining open then ensure social distancing and increase cleaning of machine buttons and other touch points.

- If continuing to use character costumes, then ensure that they are cleaned before each use especially if being used by multiple staff.
- Do not schedule any close contact animal experiences.
- Encourage contactless payment at all points.
- Consider staff workstations, office layouts, contractors or business visitors. Social distancing is not just for the public. It is critical we keep our staff safe.

Toilets

Public toilets, portable toilets and toilets inside premises should be kept open and carefully managed to reduce the risk of transmission of COVID-19.

Steps that will usually be needed:

- Using signs and posters to build awareness of good handwashing technique, the need to increase handwashing frequency and to avoid touching your face, and to cough or sneeze into a tissue which is binned safely, or into your arm if a tissue is not available.
- Consider the use of social distancing marking in areas where queues normally form, and the adoption of a limited entry approach, with one in, one out (whilst avoiding the creation of additional bottlenecks).
- To enable good hand hygiene consider making hand sanitiser available on entry to toilets where safe and practical, and ensure suitable handwashing facilities including running water and liquid soap and suitable options for drying (either paper towels or hand driers) are available.
- Setting clear use and cleaning guidance for toilets, with increased frequency of cleaning in line with usage. Use normal cleaning products, paying attention to frequently hand touched surfaces, and consider use of disposable cloths or paper roll to clean all hard surfaces.
- Keep the facilities well ventilated, for example by fixing doors open where appropriate
- Special care should be taken for cleaning of portable toilets and larger toilet blocks
- Putting up a visible cleaning schedule can keep it up to date and visible
- Providing more waste facilities and more frequent rubbish collection

Staff Competence

Staff in all departments of our businesses may have had extended time away from their job roles resulting in a loss of competence. Still apply your policies and procedures on relaunch as you would at any other time. If amendments are to be made to current policy and procedure, then approach this on a risk assessed basis. Each department will have different complexity of tasks and the staff members completing the most complex of tasks should at minimum be reassessed. A few thoughts on training and assessment:

- Use the most relevant person/people to complete training and assessment
Often the people who are most experienced are the ones who have worked with the equipment.
- Review your own training policies if needed.
- If you do not have competent people at the initial stages of re-opening in some areas or on certain rides/attractions then do not operate them until training can be completed.

Ride Maintenance

Many attractions may have been sitting for lengthy periods with little or no operation. These attractions will need to have a detailed assessment before being put back into public use. Although most attractions would have recently completed their annual inspections, there is an array of issues that could occur during an extended closed period including corrosion, change in characteristics of lubricants, rodents, flat spots on wheels, excess dust to name just a few. Many planned preventative checks will have been missed during this period including daily, weekly, bi-weekly, monthly checks etc. It will be essential that your maintenance program is reviewed and missed checks either completed or risk assessed. Some simple tips could include:

- Reviewing O&M manuals supplied by manufacturers for any details regarding lengthy non-operational periods.
- Contact your manufacturer for advice.
- Contacting your third-party independent inspection body for advice.
- Review/complete missed planned preventative maintenance checks.
- Complete additional test runs of attractions before recommencing operation.
- Deep clean of all attractions.

Amusement Device Inspection Procedures Scheme (ADIPS)

All rides and attractions that fall under ADIPS still need to have a valid Declaration of Operational Compliance (DOC) for when the attraction is put back into public use. The standard has not changed and HSE has confirmed that this will still be expected.

- Check all your attractions DOC's are still valid and in date before opening.
- If DOC's have expired then work with your independent inspection body to put a plan together to have the attraction inspected and DOC issued.
- There may be a rush for independent inspection so start your planning early.
- DO NOT operate an attraction that does not have a valid DOC.

Water Quality/Legionella control

It is essential that when buildings reopen following the lifting of COVID 19 restrictions, water systems are tested for pathogens before being put back into use. HSE has published guidance on Legionella risks during Covid-19, please see link at the start of the main document. Whilst your business is still closed, it may be sensible to formulate a recommissioning plan for each water system to allow safe start-up and assurance to users that it is safe. Where buildings have been empty for some time and during warm weather, it is likely that some increase in bacteria levels and biofilm will have occurred.

- Consider individual water systems.
- Complete testing over a period of time before putting back into use.
- Source third party advice and testing if the skill set is not within the business.
- Keep records of your testing and results.
- Normal water testing should continue for water attractions such as log flumes, , water cannons, water spray effects etc as in accordance with the management of bathing water quality and repealing directive 76/160/EEC.
- Flush through all water filters/softeners and coffee machines that may have been idle for extended periods.



Family Entertainment centres operational risk assessment considerations

FAMILY ENTERTAINMENT CENTRES OPERATIONAL RISK ASSESSMENT CONSIDERATIONS

A trip to a Family Entertainment Centre was often a weekly treat for many families and the hub for local communities. It is important that our centres are open and ready for children to play and socialise as soon from 4 July especially following the weeks of lockdown and the stress that many may have experienced at this time. Family Entertainment Centres are safe places for families to visit, and part of normal life, but visitors may have concerns which we need to address. As an association we will need to consider the changing governmental advice on these matters which will, in turn, require member businesses to review their own standard operating procedures (SOP's) to ensure our guests and staff safety at all times.

Many businesses will be able to open subject to local tier restrictions.

For parts of the sector that will open, please refer to the below guidance

Pubs and restaurants

<https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/Keeping-workers-and-customers-safe-during-covid-19-restaurants-pubs-bars-takeaways-230620.pdf>

Visitor Economy

<https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/the-visitor-economy>

Accessing green spaces

<https://www.gov.uk/guidance/coronavirus-covid-19-advice-on-accessing-green-spaces-safely>

Safety

Although the need to re-open for financial reasons is essential for all operators, this still needs to be conducted in a controlled and safely managed process.

Here in the UK we have an excellent safety record and operational standards. It is strongly advised that operators apply the same policies and procedures that are currently in place. Policies may have to be changed in some circumstances, but the standards should remain. Training, assessment, support and supervision will be critical during the initial opening period in all areas of your operation. It is now more important than ever to be seen as caring for our customers wellbeing and having even higher standards than they have already come to expect.

Covid - 19 Risk Assessment

When considering re-opening, in line with the Management of Health and Safety at Work Regulations 1999, all attraction operators will be required to prepare a suitable and sufficient risk assessment for the hazards associated with Covid-19, considering how their employees, volunteers, contractors, visitors and others whom may be on site such as contractors, might be affected. A risk assessment is a tool to identify the risk

level associated with Covid-19 and the control measures being put in place for both employees and visitors in order to protect their health and safety. For further information on risk assessment please visit the HSE Website.

<https://www.hse.gov.uk/risk/>

Health and Welfare of Staff

The health and welfare of staff is of paramount importance in order to keep employees safe and healthy and give them confidence in being able to return to work. The Health & Safety at Work Act 1974 places a general duty on Operators to protect the health and safety of its employees and others. Suitable arrangements are to be put in place (as derived from the risk assessment process), to enable employees and visitors to be kept safe and healthy.

Once these arrangements are put in place, communicating and engaging with employees about these arrangements and protection measures in place is key. It is important they understand what the measures are for and their part to play in implementing them. Employees should be told how to report something to line management if something is not as it should be, they have concerns.

Social distancing is a key part of the Governments Covid-19 protection strategy; therefore, consideration needs to be given to how social distancing measures can be applied to employee during their work and rest periods (2m, or 1m with risk mitigation where 2m is not viable, is acceptable).

Social distancing may mean the re-thinking of how tasks are carried out.

You should also provide support for workers around mental health and wellbeing.

People who need to self-isolate

If you have symptoms of COVID-19—a high temperature, new and persistent cough or anosmia, however mild, you should self-isolate for at least 10 days from when your symptoms started OR if you are not experiencing symptoms but have tested positive for COVID-19 you should self-isolate for at least 10 days starting from the day the test was taken.

If you have tested positive whilst not experiencing symptoms but develop symptoms during the isolation period, you should restart the 10 day isolation period from the day you develop symptoms.

This only applies to those who begin their self-isolation on or after 30 July.

The current advice is that individuals who are advised to stay at home under existing government guidance do not physically come to work. This includes individuals who have symptoms of COVID-19 as well as those who live in a household with someone who has symptoms and those who are advised to self-isolate as part of the government's test and trace program. Enable workers to work from home while self-isolating if appropriate. See current guidance for employers and employees relating to

statutory sick pay due to coronavirus. See current guidance for people who have symptoms and those who live with others who have symptoms.

Protective equipment

The Government advises that when managing the risk of COVID-19, additional PPE (beyond what you usually wear) is not beneficial. This is because COVID-19 is a different type of risk to the risks you normally face in a workplace, and needs to be managed through social distancing, hygiene and fixed teams or partnering, not through the use of PPE. Workplaces should not encourage the precautionary use of extra PPE to protect against COVID-19 outside clinical settings or when responding to a suspected or confirmed case of COVID-19.

The Government advises that unless you are in a situation where the risk of COVID-19 transmission is very high, your risk assessment should reflect the fact that the role of PPE in providing additional protection is extremely limited.

Social Distancing

It is likely, and recommended, that when operators re-open that this will be on a reduced capacity to enable social distancing whilst within our facilities. This will involve reviewing all of the existing operating protocols regarding standard operations. Reviewing and setting lower occupancy within our facilities to suit the individual buildings and equipment design capacity, in line with best social distancing practice.

You will need to ask people if they are from the same household/ group as per the government guidelines and would need to keep other people or groups at 2m or 1m with risk mitigation (where 2m is not viable). Outdoor gatherings are limited to members of any two households (or support bubbles), or a group of at most six people from any number of households.

The utilization of fixed capacity, timed play sessions, and pre booking are tools that can be used to achieve this and avoid traditional impulsive visits, queues at the entrances of our facilities and failure of social distancing. By developing techniques and practices to pre book time slots FEC's can manage demand across the day and avoid large groups queuing at key points.

Capacity will vary from centre to centre and is mainly dictated by the capacity of your play frames, H&S restrictions of your unit, fire limits, seating capacity and optimal design capacity.

Standards and Guidelines already in place for fully enclosed play equipment are BS EN 1176-10-2008 and BS 8409:2009 (the Facility) - capacity of play areas is calculated using table 1 of EN 1176-10-2008, your manufacturer should be able to provide you with this number.

This is going to take a lot of planning, managing, and auditing daily with constant review of behaviour within facilities. Below are a few thoughts on policies that could be applied.

- Consider your venue a pre-bookable only experience with set time sessions.
- Start with a lower manageable capacity to monitor if your new procedures are effective and constantly review this as demand comes back into the sector.
- Adopt policies to encourage guests to print out tickets at home or use technology for guests to gain entry to our attractions without long wait times at reception desks.
- Introduction of hygiene screens in areas such reception till areas, shops and food pick up areas where social distancing cannot be achieved (2m, or 1m with risk mitigation where 2m is not viable, is acceptable). If social distancing cannot be maintained, you should also be taking measures to wash hands more frequently and minimise contact between staff and guests.
- Mark on the floor in queue lines showing social distancing points or physically modify queue lines to virtual queues using technology.
- Mark on the floor symbols round your centre identifying spacing, this could be done in a way to encourage compliance but form part of a character theme in conjunction with the brand of the centre.
- Assess restaurant capacities and control measures to comply with social distancing, possibly removing every other table to increase social distancing for family groups. These should only be open in line with the government policy and guidance on restaurants.
- Removal of some furnishings in lounge areas or the spreading out of furnishings such as benches and even picnic tables if you have outside space.
- Risk assess arcades that have lots of human touch areas such as plastic guns, fruit machines, grab toy machines etc. If remaining open then ensure social distancing and increased cleaning of machine buttons and other touch points.
- Indoor gatherings are limited to members of any two households (or support bubbles); while outdoor gatherings are limited to members of any two households (or support bubbles), or a group of at most six people from any number of households. Review birthday party rooms or areas in light of these regulations and ask guests when they book if the booking is for a group of up to two households.
- Think about your staff shift patterns, split morning briefs into smaller groups, look at issuing briefs using staff notice boards or technology to circulate information to all staff members.
- Refrain from having staff socials for the foreseeable future.

Guest Communications

Guest communications and resulting guest behaviours will play a large part in the relaunch of our family entertainment centres. The use and operating culture of centres will need to be reviewed and assessed in line with the new social distancing protocols we now live with. These changes should be communicated to customers prior to planning a visit, at the main point of entry, and throughout your facility in key points. Furthermore, communication throughout the entire guest journey will assist with the day to day operation and compliance with new centre procedures and customer guidance.

Guest Pre visit communication

- Utilise website and social media channels giving guests pre-visit information on what the centre has in place to control risks and support social distancing.
- Pre booking information on suitability of your facility and recommendations for guests from greater risk groups or medically vulnerable people not to attend.
- Use pre booking online question fields within the online journey to help guests establish if a trip to an FEC is suitable for them at this time.
- At every point of the customers journey information should be highlighted about not attending your facility if they are feeling ill, are showing signs of the virus or live in the same household as someone with the virus.
- Display information about what a guest should do if they start to feel ill whilst on site - and a protocol put in place, where customers are taken to an area to minimise contact with staff and others guests, whilst assistance is sought..
- Try and promote your site as a contactless payment preferred venue - cashless and pre booked tickets online and food ordering.

Guests on facility Communication

- Information displayed at main entrance points/reception areas about social distancing protocols in place in the facility. Signage at hygiene stations, which may include hand sanitising products or traditional soap and water facilities along with directional signage around the facility to the nearest locations.
- • Signage in toilets about how to clean your hands correctly - use child friendly signage as well as messages for adults.
- Information throughout the facility about how to maintain social distancing while using the play equipment. Use of floor markings in any areas where traffic can be high to help guests respect social distancing.
- Information around the facility highlighting the increased cleaning schedules in place and this may involve some areas being closed off periodically to fully

sanitise the tables and play kit. Utilise public safety announcements and digital screens to repeat practices being applied throughout the facility.

- Information requiring children to wash hands prior to attending the party room and time should be allocated for this. Regular announcements to remind guests about handwashing.

Staff Communications

It is vital to ensure staff communication and training is reviewed, updated and refreshed with all staff at this time of reopening. The team may have been out of the business for some time and only seeing any centre updates via social media.

Retraining your staff on your new protocols and listening to any concerns or inputs they have; they will be the front line in your operations. Staff may have a lot of questions when returning to work and may be nervous about crowds. Ensure that your staff are fully prepared and have all the skills, knowledge and necessary information.

Time should be allocated prior to opening to reintroduce operating protocols to provide safe places of work for them to be able to return to and perform their role in providing a safe place for our customers.

Utilise a full questionnaire for all staff before returning to the workplace to identify any illnesses, any health concerns regarding Covid-19, and any team members who may have been in contact with someone with Covid-19 in the last few weeks. More information on protecting clinically vulnerable and clinically extremely vulnerable individuals can be found in the Visitor Economy guidance.

Food and Beverage

During a visit to an FEC our guests regularly eat in our facilities, it not only forms part of the guests experience it also forms a vital part of the economic feasibility of our operations. From drinks and snacks up to full meals all areas of demand are normally serviced within our facilities. Through the shut down our food and beverage areas have been closed, prior to re-opening all normal protocols need to be carried out in accordance with Environment Health standards. Facilities should only be opened in line with government regulations. To meet COVID-19 Secure guidelines for restaurants, reviews will need to be done to produce protocols to best deliver the safest food service operations to our guests. This may include a reduced service or restructuring how the traditional café servery operates.

Please read and follow the government guidance on bars, restaurants and takeaways <https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/Keeping-workers-and-customers-safe-during-covid-19-restaurants-pubs-bars-takeaways-230620.pdf>

Hygiene

Although our facilities already have high standards of hygiene there will be a more focused attention on this from our guests and staff. Additional cleaning throughout the day and extra procedures may need to be put in place during the initial re-opening period. A deep clean of the play area, ball pools and all loose parts is highly recommended prior and after opening.

- Enhanced cleaning for shared equipment on a rolling basis, such as tills, lockers, scanners, counters or shared equipment such as radios and phones, door handles.
- Hand sanitising areas at the reception prior to any guests entering the facility, information about best use of the hand sanitising facilities you have and how regularly guests should use them while in your FEC (these could be traditional hot water and soap stations or gel based subject to individual site circumstances).
- Hand sanitising stations placed around the facility on a risk assessment basis and the most visible/accessible locations.
- Consider sensor-based soap dispensers, taps and hand dryers in toilet areas.
- Smoking areas to be made larger to allow social distancing or closed.
- Onsite first aid area should have clean down processes.
- Open bin styles or kick lids round your facility to reduce guest touch points.
- Additional breaks for staff to ensure that they can wash hands.
- Pick and mix should be pre bagged in retail areas.
- Unmanned staff rooms should have a cleaning program in place.
- Hand clocking in machines not to be used and data input manually, or timesheets move to a supervisor submission.
- Review cleaning procedures for equipment in role play and baby areas. It may be necessary to remove smaller items if they cannot be cleaned quickly and easily between guest interactions.
- Review the operations of close grab toy machines, kiddie rides etc. If not closed, then hygiene stations available and/ or continuous cleaning procedures in place.
- If your facility operates character costumes, then ensure that they are cleaned before each use especially if being used by multiple staff.
- Do not schedule any public close contact animal experiences.

Toilets

Public toilets, portable toilets and toilets inside premises should be kept open and carefully managed to reduce the risk of transmission of COVID-19

Steps that will usually be needed:

- Using signs and posters to build awareness of good handwashing technique, the need to increase handwashing frequency and to avoid touching your face, and to cough or sneeze into a tissue which is binned safely, or into your arm if a tissue is not available.
- Consider the use of social distancing marking in areas where queues normally form, and the adoption of a limited entry approach, with one in, one out (whilst avoiding the creation of additional bottlenecks).
- To enable good hand hygiene consider making hand sanitiser available on entry to toilets where safe and practical, and ensure suitable handwashing facilities including running water and liquid soap and suitable options for drying (either paper towels or hand driers) are available.
- Setting clear use and cleaning guidance for toilets, with increased frequency of cleaning in line with usage. Use normal cleaning products, paying attention to frequently hand touched surfaces, and consider use of disposable cloths or paper roll to clean all hard surfaces
- Keep the facilities well ventilated, for example by fixing doors open where appropriate.
- Special care should be taken for cleaning of portable toilets and larger toilet blocks.
- Putting up a visible cleaning schedule can keep it up to date and visible.
- Providing more waste facilities and more frequent rubbish collection.

Staff Competence

Staff in all departments of our businesses may have had extended time away from their job roles resulting in a loss of competence. Still apply your policies and procedures on relaunch as you would at any other time. If amendments are to be made to current policy and procedure, then approach this on a risk assessed basis. Each department will have different complexity of tasks and the staff members completing the most complex of tasks should at minimum be reassessed. A few thoughts on training and assessment.

- Use the most relevant person/people to complete training and assessment, it's not always the managers that know how the equipment and processes work the best, it's the people who have been completing the tasks for lengthy periods.
- Review your own training policies if needed and only change them if no other options are available.
- If you do not have competent people at the initial stages of re-opening in some areas or on certain areas then do not operate them until training can be completed, the public will understand through an open and honest approach.

Maintenance

Many attractions within our facilities may have been sitting for lengthy periods with little or no operation. These attractions will need to have a detailed assessment before being put back into public use. There is an array of issues that could occur during an extended closed period including corrosion, change in characteristics of lubricants, rodents, excess dust to name just a few. Many planned preventative checks would have been missed during this period including daily, weekly, bi-weekly, monthly checks etc. It will be essential that your maintenance program is reviewed and missed checks either completed or risk assessed.

COVID Secure Operating Protocols for Indoor Ten Pin Bowling

This document outlines the specific operational protocols relating to customer participation in the leisure activity of ten pin bowling.

It should be used in conjunction with relevant wider COVID secure operating guidance published by [UKHospitality](#) which has been endorsed by the Government, and due to the other customer offerings typically available in an indoor ten pin bowling centre, the particular guidance relating to the service of food and drink, the operation of amusement arcade and any other leisure facility areas.

From 2 December businesses and operators must take into account the government's tier restrictions that apply in different parts of the country. There are 3 tiers for local restrictions: [Tier 1: Medium alert](#); [Tier 2: High alert](#); [Tier 3: Very High alert](#)

The linked guidance sets out the restrictions that certain businesses and venues in England are required to follow in each tier. Businesses should follow this link to [find out which tier their business will be in](#).

Restrictions for organisations in the visitor economy vary according to tier.

- **Bowling centres will be permitted to open in Tiers 1 and 2 areas and must be closed between 11pm and 5am.**
- **In Tier 3 areas Bowling centres must close.**

Group Restrictions and Game Set Up

- **For [Tier 1: Medium alert](#) areas.** Games being played together are to be restricted to separate and discrete groups of six people that do not mingle, as per the guidelines on the [Rule of 6](#) (respecting all exemptions to this).
- **For [Tier 2: High alert](#) areas.** Games being played together are to be restricted to groups of six people from the same household or support bubble.
- Operators must take steps to ensure customer compliance with the limits on groups which could include:
 - Informing customers of the guidance through signage or notices at the point of booking or on arrival.
 - Ensuring staff are familiar with the guidance, and if any local restrictions are in place.
 - Asking customers for verbal confirmation of the number of people in their party at the point of game setup.
- Customer bowling names are to be set up at reception, where possible, to reduce the level of contact at the lanes with team members and the need to touch the scoring tablets located at the lanes.

Shoes and Gloves

- Customers should be advised to wear their own shoes whilst bowling - the only exception being high heels and open toed shoes. In the event that a customer needs to borrow a pair of bowling shoes, these are to be thoroughly sanitised before and after every use.
- Customers should be advised to leave bowling shoes at the lane after use and not return them to reception. They should be collected by the lane cleaning teams.
- Disposable gloves should be made available to adult and junior customers should they wish to use them whilst bowling.

At the Lanes

- For Tier 1: Medium alert areas. A maximum of 6 bowlers as per the Rule of 6 per operational lane should be observed. If a single household or a support bubble is over 6 people, they can play in adjacent lanes if they are divided into groups of no more than 6 each.
- For Tier 2: High alert areas. A maximum of 6 bowlers from the same household or support bubble per lane should be observed. If a qualifying group is over six people, they can play in adjacent lanes if they are divided into groups of no more than 6 each.
- Sanitised balls of each weight should be available on each lane and customers should not be able to access additional balls from other lanes or ball racks (typically located on the general concourse behind the lane seating area).
- After the customer group has finished their game(s) and have left the lane seating area, the bowling balls (including finger holes), scoring system tablet, drinks table, lane seating, bowling ramps and floor area should be thoroughly cleaned by a suitably equipped team member before the next playing group is allowed onto the lane seating area.

Covid-Secure Operating Standards Operating capacity

- Operators should carry out as part of their [risk assessment](#) an operating capacity calculation to determine the operating capacity for its centre. The calculation must take into account the government social distancing guidelines of 2 metres or 1 metre+ with risk mitigation where 2 metres is not physically possible. Operators should limit capacity at centres to 50sqft per customer (4.65m²) up to a maximum of 250 customers per bowling centre. Applying the 50sqft per customer capacity rule (capped at 250 customers per centre) will allow bowling centres to remain COVID safe and compliant

with government social distancing guidelines when also applying the other mitigations outlined in this guidance document.

- To calculate operating capacity operators should use the following equation:

$$\begin{array}{rcl} \text{Total bowling} & - & \text{Total bowling} \\ \text{centre area (sqft)} & \text{(minus)} & \text{lane area} \\ & \text{(sqft)} & \text{(equals)} \\ \hline \text{Total customer} & / & 50\text{sqft} \\ \text{useable area} & \text{(divided)} & \text{= Max operating} \\ \text{(sqft)} & \text{(per customer)} & \text{capacity} \\ & \text{(equals)} & \end{array}$$

- This calculation needs to consider total indoor space, specific centre characteristics such as layout and furniture, the amount of unusable space taken by bowling lanes, as well as likely customer pinch points and busy areas. Operators that are increasing their operating capacity should contact their local authority in the first instance to seek guidance for the change to go ahead before implementing increased operating capacity changes. Operators should be aware that their risk assessment may be invalid if they are going against the advice of their local authority.

The following table provides examples of steps and mitigations that operators should take into account at each stage of the customer journey when they are coming to a bowling centre.

STAGE OF CUSTOMER JOURNEY	CUSTOMER EXPERIENCE AND MITIGATIONS
Pre-booking	Website outlines social distancing measures in place for customers and bowling centre team members.
Booking	Capacity restrictions should not be exceeded and social distancing measures should be followed and carried out safely.
	Pre-booked drinks packages available.

	<p>Party bookings accepted for pre-defined slots adhering to the Rule of 6 and tier level restrictions that may be in place. Please refer to the Group Restrictions and Game Set Up section on page 1 of this guidance for further details on restrictions in relation to tier areas.</p>
Pre-arrival	<p>Pre-booked confirmation email / contact. Centre outlines social distancing measures in place for customers where applicable.</p>
	<p>Reminder for guests to wear their own trainers and suitable shoes to the bowling alley.</p>
Arrival at centre	<p>Single entrance door clearly marked (no entry signage on exit door).</p>
	<p>Providing floor markings (where appropriate) and signage reminding both workers and customers to follow to social distancing wherever possible. Introducing queue barriers to be put in place during peak periods to manage customer flow.</p> <p>Customers to be informed face coverings must be worn at all times with the only exceptions being where food and drink will be consumed. Put up signs to remind customers to only interact with their group.</p>

	<p>External and internal posters advising the requirement for customers to wear face coverings within the centre (excluding food and beverage areas and consumption or if specific customers are exempt). That is especially important if customers are likely to be around people they do not normally meet.</p> <p>Encouraging customers to use hand sanitiser or handwashing facilities as they enter the premises and regularly when inside the centre, and not to enter if feeling unwell.</p>
	Place a bowling centre team member at the entrance door with an operating capacity clicker to monitor and manage the number of customers in the centre to enforce safe capacity and adhere to social distancing guidelines.
Reception	Use social distancing markings for internal queue points to tills. These should make every reasonable effort to comply with the social distancing guidelines set out by the government (2m, or 1m+ with risk mitigation where 2m is not is physically possible).
	Use of perspex screens, dependent on height of reception counter.
	Use posters and digital displays, where possible, outlining social distancing measures for customers to follow.
	Encouraging contactless payments or pre-payments as part of the online booking, where possible, to limit cash payments.
	Ordering for lane service drinks.
	Making disposable gloves available.
	Hand sanitiser station.
	Where bowling shoes are available - ensure customers are directed to leave shoes at the lane when the game has finished.

<p>Test and Trace</p>	<p>Continued opening up of the economy and public services is reliant on NHS Test and Trace being used to minimise transmission of the virus. In order to ensure that businesses and local services are able to remain open, organisations in designated sectors including bowling centres must:</p> <p>Ask at least one member of every group of customers or visitors (up to 6 people) to provide their name and contact details.</p> <p>Keep a record of all staff working on their premises and shift times on a given day and their contact details.</p> <p>Keep these records of customers, visitors and staff for 21 days and provide data to NHS Test and Trace if requested.</p> <p>Display an official NHS QR code poster from 24 September 2020, so that customers and visitors can 'check in' using this option as an alternative to providing their contact details.</p> <p>Adhere to the General Data Protection Regulation and the Data Protection Act 2018.</p> <p>Any bowling centre that is found not to be compliant with these regulations will be subject to financial penalties. It is vital that venues comply with these regulations to help keep people safe, and to keep businesses open.</p> <p>You can find out more about these requirements in the Maintaining records of staff, customers and visitors guidance</p>
<p>Bowling</p>	<p>Maximum 6 customers per lane adhering to group restrictions the Rule of 6 and following social distancing guidelines (2m, or 1m+ with risk mitigation where 2m is not is physically possible) and tier restrictions. Please refer to the Group Restrictions and Game Set Up section on page 1 of this guidance for further details on restrictions in relation to tier areas.</p>

	Sanitised balls of each weight should be available per lane. Ensure no transfer or sharing of balls between different customer groups.
	Lane / player names set up from reception, where possible, to reduce contact and use of scoring tablets.
	All bowling balls / table / scoring tablet / seating area must be fully cleaned and sanitised after every group vacates a lane by suitably trained bowling centre team member and if made available, bowling shoes collected.
	Hand sanitiser stations on lanes concourse with signage asking customers to use hand sanitiser and wash their hands frequently.
Lane service	Pre-booked lane orders / orders made at reception or bar - delivered to customer tables using a tray. Refer to government guidance on bars and restaurants
Amusement area	All machines to display social distancing awareness information including asking customers to wear face coverings, maintain social distancing and not to mix with other people beyond their group.
	Make hand sanitiser station / wipes available. Ensure operational machines / player positions follow government social distancing guidelines and are a minimum of 2m, or 1m+ with risk mitigation where 2m is not is physically possible apart.
	Have a bowling centre team member at the amusement area entrance to control the number of customers in the area and ensure social distancing guidelines are being followed. Place signs on machines that are out of use to aid with social distancing.

Bar and dining	Customers must only consume food and drink while seated. Refer to government guidance on bars and restaurants . Hand sanitiser station / wipes available.
Toilets	<p>Using signs and posters to build awareness of good hand-washing technique, the need to increase hand-washing frequency and to avoid touching your face,</p> <p>and to cough or sneeze into a tissue which is binned safely, or into your arm if a tissue is not available.</p> <p>Consider the use of social distancing marking in areas where queues normally form.</p> <p>To enable good hand hygiene consider making hand sanitiser available on entry to toilets where safe and practical, and ensure suitable hand-washing facilities including running water, soap and suitable options for drying (either paper towels or hand dryers) are available.</p> <p>Setting clear use and cleaning guidance for toilets, with increased frequency of cleaning in line with usage. Use normal cleaning products, paying attention to frequently hand touched surfaces, and consider use of disposable cloths or paper roll to clean all hard surfaces.</p> <p>Keep the facilities well ventilated.</p>

	<p>Putting up a visible cleaning schedule and keep it up to date and visible.</p> <p>Providing waste facilities and frequent rubbish collection.</p>
Ventilation	<p>Ventilation is an important part of mitigating against the transmission of COVID-19.</p> <p>Ventilation into the building should be optimised to ensure a fresh air supply is provided to all areas of the facility and increased wherever necessary.</p> <p>Further guidance is provided in the CIBSE COVID-19 <u>Ventilation</u> guidance. Operators should consider:</p> <p>Increasing the existing ventilation rate by fully opening dampers and running fans on full speed</p> <p>Operating the ventilation system 24 hours a day</p> <p>Increase the frequency of filter changes</p> <p>In the absence of known ventilation rates, a carbon dioxide sensor shall be used as a surrogate indicator to switch on additional mechanical ventilation or open windows</p>
Walkways	<p>If centre configuration allows - apply floor markings to indicate direction of customer flow to create a one-way system or clear indication of which side of walkway to use within the bowling centre.</p>
Exiting the centre	<p>Exit door clearly marked. Where possible, using markings and introducing one-way flow at exit points, taking into account premises structure, style of operation and customer access.</p>
Post visit	<p>Ask customer feedback and comment on Covid-secure measures to identify where improvements can be made.</p>

Risk Assessment

All operators should complete an individual centre specific risk assessment that should consider building size, floorplan configuration and the identification of any customer pinch points and busy areas both to adequately ensure safe capacity and to comply with government guidelines on social distancing.

In areas where customers are unable to keep 2 metres apart, operators should ensure that at least a 1 metre distance is maintained and that they have taken all the mitigation actions possible to manage Covid-19 transmission risk.

All staff should be re-trained on the revised guidelines before implementation into the relevant business.

A note from the Government

Where the enforcing authority, such as the HSE or your local authority, identifies employers who are not taking action to comply with the relevant public health legislation and guidance to control public health risks, they will consider taking a range of actions to improve control of workplace risks. For example, this would cover employers not taking appropriate action to socially distance, where possible. The actions which can be taken include the provision of specific advice to employers through to issuing enforcement notices to help secure improvements.



COVID-19 Industry Guidance for Holiday and Touring Parks

INTRODUCTION

This chapter provides guidance for holiday and touring parks to ensure as far as is reasonably practical the safety of team members, customers, visitors and local communities. It outlines basic safety protocols specific to holiday and touring parks, as well as campsites, to assist them in developing their own and in giving assurances that measures have been put in place to protect the safety of staff, customers and as a consequence those in the nearby local community.

Where a park provides facilities covered in other chapters of this document, they should refer to that chapter. Equally they should refer to the guidance on risk assessment requirements.

PREPARING AND OPERATING PARK INFRASTRUCTURE

Make sure all inspections and testing obligations are fully up to date. All checks on services should be carried out by competent persons. In case of any uncertainty, advice should be taken from a competent person.

CONSIDERATIONS

Park services

Water	<p>Review the Legionella Risk Assessment (LRA) for the Park</p> <ul style="list-style-type: none">• check the temperatures at representative and sentinel points to confirm they are in range• flush through stored water in accordance with the parks LRA• further advice is published by HSE here. <p>Holiday caravan owners will need to be instructed to flush through their on-board water systems prior to use.</p>
Electricity	<ul style="list-style-type: none">• check all inspections and testing obligations are fully up to date• check distribution boards are locked and secure• the residual current device (RCD) to each letting unit should be checked. <p>If the park has been under a regime of regular electrical maintenance,</p>

	including appropriate documentation, then it should be sufficient to switch on.
Gas	<ul style="list-style-type: none"> ● check all inspections and testing obligations are fully up to date ● make arrangements for gas cylinders to be purchased and changed without breaching social distancing requirements
Pedestrians	
Pedestrian and vehicular arrangements	<p>Pedestrians will need more space for social distancing, and this needs careful consideration:</p> <ul style="list-style-type: none"> ● widening of paths should be considered even if this is a temporary provision using part of the roadway. ● one-way routes around the park ● alternative pathways through grassed areas running in parallel with the footpaths ● pedestrian laybys ● clear signage reminding people of the need to comply with social distancing measures at any narrow access point e.g. a gate ● demarcation of separation distance (lines on the ground etc.) ● clear signage reminding visitors leaving the park to comply with social distancing measures in the local community. <p>Areas to consider may also include:</p> <ul style="list-style-type: none"> ● any public right of way across the park ● beach access, cliff paths etc. ● dog walking areas ● smoking/ vaping areas
Fire alarm system	Verify that 'successful' audible/operational check of fire alarms has been completed on the fire detection system(s)

Other park infrastructure

Vehicles, plant and equipment	Undertake all usual visual/operational checks
Cleaning	Make sure that all areas of the park have been thoroughly cleaned and sanitised in accordance with section 6 including: <ul style="list-style-type: none">● Accommodation for sale● Accommodation for hire
Hand washing facilities	Provide sanitising stations: <ul style="list-style-type: none">● at entrances to buildings● inside buildings where there are high visitor numbers
Waste	Provide: <ul style="list-style-type: none">● additional closed waste bins● advise waste contractor of any changes in your procedures

COMMUNICATION WITH VISITORS

Communication to visitors is essential for protecting everyone. The following checklist could be used.

CONSIDERATIONS

Communication

<p>Methods of communication</p>	<p>Websites:</p> <ul style="list-style-type: none">● update regularly to give pre-visit information on what the park has in place to control COVID-19 risks. <p>Email:</p> <ul style="list-style-type: none">● send to all owners● send to all holiday rental and pitch bookings● send updates whenever the park implements a change
<p>Information</p>	<p>Visitors should be advised on how the park will operate and how they should conduct themselves during their visit. For example (not an exhaustive list):</p> <ul style="list-style-type: none">● advise that they should use the social space outside their accommodation for their group only and they should not mix with other groups inside or outside● advise that they are not invite visitors to meet on the park; they will not be allowed entry● remind them that they should not allow their children to wander around the park.● advise that currently sub-letting is not permitted and they will be advised when this changes● observe any one-way systems on paths and indoor areas● list facilities which are currently withdrawn and those that maybe offering new services e.g. shop deliveries● make clear that anyone breaching the park's COVID-19 safety policy will be asked to leave the park

	<ul style="list-style-type: none"> • advice on recommissioning the holiday accommodation (check all circuit breakers have not tripped/flush through on-board water system)
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PREPARING AND OPERATING DIFFERENT TYPES OF PARK FACILITIES

Park Estate Safety and Security

CONSIDERATIONS	
Access	
The entrance/access to the park should be controlled if reasonably practicable	Options include a barrier or temporary barrier, automated system and suitable signage
In all cases	<ul style="list-style-type: none"> • staff should be briefed to report any concerns about unauthorised people on the park immediately • nominated person be briefed to investigate and where there is no legitimate reason to be on the park they should be asked to leave by the most direct route
Reception	
Consideration to be given to having this open as normal or just a desk/counter at the reception doorway or even	<ul style="list-style-type: none"> • consider visitor flow with clear signage • mark the floor with visitor flow by way of directional arrows with lines delineating separation if necessary

<p>a marque in the carpark to welcome and check in customers</p>	<ul style="list-style-type: none"> ● Introduce a one-way system if the reception office has two external doors. ● record the arrival time of the visitor including name and contact information etc. ● provide clear signage restricting access to one person per family with the rest of their party either remaining in the car or standing away from the reception office observing the social distancing protocol. ● place hand sanitiser in reception area/entrance ● consider using a protection screen to separate visitors from staff.
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Spacing and distancing

<p>Spacing distances for tents, touring caravans and motorhomes</p>	<p>Identify, and clearly mark out, pitches to ensure there is enough space to safeguard social distance on routes to and from all accommodation and open facilities.</p>
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Park facilities

<p>Park community services</p>	<p>Consider park services as if they cannot be delivered within social distancing rules they may need to be withdrawn. For example, book exchanges, tourist information, pay phones</p> <ul style="list-style-type: none"> ● Closing indoor shared facilities, including: <ul style="list-style-type: none"> ○ communal kitchens, where guests prepare their own food; ○ other indoor communal areas where social distancing can't be managed within current Government guidelines.
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HOLIDAY & CARAVAN SALES

CONSIDERATIONS

Holiday accommodation sales office

Operating	<p>Consider an appointment-only service:</p> <ul style="list-style-type: none">• preferably meet the customer outside of the office• record the arrival time of the visitor including name and contact information etc.• introduce a one-way system if the sales office has two external doors.• record electronically the arrival time of the visitor including name and contact information etc.• place hand sanitiser at both the sales office door entrance and by the sales representatives' desks - all visitors should be encouraged to use them• notices about the park's COVID-19 safety policy could be located outside the office• Use floor markings to indicate social distancing and flow through the office• in busy periods, staff should ask people to wait their turn outside or return later• ensure there is a designated space within the sales office that respects the privacy of the customer(s) and affords the appropriate distance between customer(s) and staff member• sanitise the designated space after each use• use disposable pens which the customer could keep
Preparation for viewings	<p>The sales staff should ensure that they have done the following:</p> <ul style="list-style-type: none">• unlock the holiday caravan and keep the keys on their person at all time

	<ul style="list-style-type: none"> ● open all windows to vent the holiday caravan during the day. ● open and wedge all internal doors to allow ventilation to circulate. ● Advise visitors not to touch any surfaces during the viewing. ● lock the holiday caravan after the viewing and return the key to the staff member responsible for cleaning. ● all holiday caravans that have been viewed cleaned with usual cleaning products, with a focus on high touch areas at the end of the day to maintain hygiene in accordance with clause 6.
Viewing of accommodation on display	<p>All holiday caravans on display and offered for sale should have been cleaned and locked</p> <ul style="list-style-type: none"> ● organize viewing in time slots, allowing for cleaning protocols to be actioned ● restrict viewings to one household at a time ● staff should remain outside the accommodation and discuss questions there whilst observing social distancing
Trade-ins	<p>a full clean and disinfecting process should be undertaken on the holiday caravan before it can be considered for display or sale (see clause 6).</p>
Hand-over	<p>Prior to handover the relevant sales staff member should:</p> <ul style="list-style-type: none"> ● confirm that the accommodation has had a full sanitisation process prior to providing the customer with the keys. ● conduct the hand-over at the location of the sited unit. ● ensure that keys have been fully disinfected before presentation to the customer. ● maintain the recommended distance from the customer during the handover process ● do not enter the accommodation with the customer.

PARK MAINTENANCE

Refer also to the current BEIS guidance on cleaning

<https://www.gov.uk/government/publications/Covid-19-decontamination-in-non-healthcare-settings/Covid-19-decontamination-in-non-healthcare-settings>

CONSIDERATIONS

Occupied accommodation

Necessary maintenance work

Train maintenance engineers on all park protocols, such as:

- observe hygiene and social-distancing protocols
- wear the necessary protective clothing for the role if required: More information is available on gov.uk <https://www.gov.uk/government/publications/Covid-19-decontamination-in-non-healthcare-settings/Covid-19-decontamination-in-non-healthcare-settings>
- consider the unique circumstances of every situation

Maintenance engineers who enter occupied accommodation should have the following items.

- Hand Sanitiser
- Hand Soap
- Clean water
- Surface cleaner
- Coveralls
- Boot/shoe covers
- Secure waste bin

On arrival the maintenance engineer should pre-screen by asking questions of the occupier:

	<ul style="list-style-type: none"> ● Have you had any of these symptoms in the last 14 days? ● Fever greater than 100 (37.7 °C), difficulty breathing, cough/sore throat/loss of smell or taste? ● The maintenance engineer should advise the occupier on: <ul style="list-style-type: none"> ● the precautions they will take that adhere to the Public Health Guidelines on social distancing (maintaining a space between people). To ensure there is distance at all times, the engineer operative may have to ask the occupier to move into another room in the caravan while works are carried out. ● the cleaning and sanitising procedure he will use when the work is complete. ● The maintenance engineer should also wash their hands frequently and between jobs
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Contractors visiting accommodation

<p>Necessary maintenance work by manufacturers of accommodation and others</p>	<p>Check to see that the contractor has completed a COVID-19 risk assessment, produced a procedure to work safely and is equipped and trained accordingly.</p> <ul style="list-style-type: none"> ● Contractors may include: <ul style="list-style-type: none"> ● accommodation manufacturers/suppliers' customer care teams ● other repair services ● trades people ● deliverers
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WASTE FACILITIES

Consideration should be given to increased cleaning of handles on refuse bins, chemical disposal points etc.

COMMUNAL WASH AREAS - INCLUDING TOILETS, SHOWER BLOCKS, AND LAUNDRETTES

CONSIDERATIONS	
Activity	Possible actions
Pre-opening	<ul style="list-style-type: none"> ● in compliance with your park's Legionella risk assessment (LRA) and safe working procedures, flush minimum 60 degree C to thermally disinfect hand basins and shower heads ● check water temperatures at the sample points defined in the LRA ● assess whether a one-way system can be put in place creating a separate entrance and exit. ● define queuing arrangements ● assess how many cubicles/ basins /machines can stay in use whilst ensuring social distance ● stipulate maximum numbers that can use the facility ● check that any mechanical ventilation is in good working order.
Arrangements for use	<ul style="list-style-type: none"> ● install hand sanitiser points at the entrance to the building ● put social distancing measures in place in line with government guidance ● consider using screens or barriers to separate customers from each other in any communal wash/washing up areas ● define queuing arrangements and arrange communication to customers ● provide disposable hand drying towels for use turning off taps and drying hands (air hand dryers may also be used)

	<ul style="list-style-type: none"> ● remove any non-essential items from the facility ● limit numbers entering the building if possible; set up distance markers (on the floor and/ or 'post and rail') if there is likely to be a queue ● place disinfectant and disposable paper roll adjacent to any surfaces that may be touched routinely (coin operated machines, hairdryers) ● provide maximum ventilation to all areas of the building (open all windows if possible)
<p>Team safety</p>	<ul style="list-style-type: none"> ● where team members supervise access to the facility position them to achieve social distance spacing from customers. ● If possible, provide (outside) shelter if access control in place
<p>Cleaning</p>	<ul style="list-style-type: none"> ● establish rota to clean facility ● include frequent emptying of bins and appropriate disposal
<p>Information and hygiene</p>	<ul style="list-style-type: none"> ● display clear signage about social distancing; there are many examples of commercially available posters and stickers ● display clear signage about hand washing ● best practice guidance posters <ul style="list-style-type: none"> ○ How to hand wash (poster) here ○ How to hand rub (poster) here ● make hand sanitiser available throughout ● establish cleaning procedures including dealing with contamination incidents. See Government guidance in Appendix 5

	<ul style="list-style-type: none"> ● park phone number for cleaning requests <p>In the case of shared shower and kitchen facilities these should be managed and cleaned with particular care. These should only be open in outdoor settings (i.e. on campsites). Shared shower and kitchen facilities within hostels or bed and breakfasts should either be shut, or made private (such as by specifically assigning them to one household, or running a reservation-and-clean process). Additional steps that will be needed:</p> <ul style="list-style-type: none"> ● Making information available to guests on the increased risk of using these facilities. ● Setting clear use and cleaning guidance for showers, lockers and changing rooms to ensure they are kept clean and clear of personal items and that social distancing is achieved as much as possible. ● Introducing enhanced cleaning of these facilities regularly during the day and at the end of the day. ● Where possible assigning one group of washing and showering facilities to one household group. ● Considering introducing a system of staggered entry and booked timeslots for using shower facilities.
Toilets	<p>Public toilets, portable toilets and toilets inside premises should be kept open and carefully managed to reduce the risk of transmission of COVID-19. Steps that will usually be needed:</p> <ul style="list-style-type: none"> ● Using signs and posters to build awareness of good handwashing technique, the need to increase handwashing frequency and to avoid touching your face, and to cough or sneeze into a tissue which is binned safely, or into your arm if a tissue is not available. ● Consider the use of social distancing marking in areas where queues normally form, and the adoption of a limited entry approach, with one in, one out (whilst avoiding the creation of additional bottlenecks). ● To enable good hand hygiene consider making hand sanitiser available on entry to toilets where safe and practical, and ensure suitable handwashing facilities including running water and

	<p>liquid soap and suitable options for drying (either paper towels or hand driers) are available.</p> <ul style="list-style-type: none"> ● Setting clear use and cleaning guidance for toilets, with increased frequency of cleaning in line with usage. Use normal cleaning products, paying attention to frequently hand touched surfaces, and consider use of disposable cloths or paper roll to clean all hard surfaces. ● Keep the facilities well ventilated, for example by fixing doors open where appropriate. ● Special care should be taken for cleaning of portable toilets and larger toilet blocks. ● Putting up a visible cleaning schedule can keep it up to date and visible. ● Providing more waste facilities and more frequent rubbish collection.
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OUTDOOR PLAY AREAS AND OUTDOOR GYM EQUIPMENT

CONSIDERATIONS	
	<ul style="list-style-type: none"> ●
Preparing to reopen a play area	<ul style="list-style-type: none"> ● hand sanitiser stations at child-friendly height (adult height for outdoor adult gym equipment) could be installed at entrance(s) and exit(s) to the play area ● clear signage should explain: <ul style="list-style-type: none"> ○ parents are responsible for supervising their children including:

	<ul style="list-style-type: none"> ▪ their hygiene routines (that hands are sanitised on entry to and exit from the play area) ▪ to ensure they observe social distance ○ parents should not permit children to enter the play area unaccompanied, or when it is already occupied such that social distancing cannot be observed ○ how parents should report any contamination concerns to the parks' nominated contact [names and phone numbers] ● availability of sanitiser should be regularly checked and topped up
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PREPARING FOR, WELCOMING AND MANAGING ALL VISITORS TO THE PARK

CONSIDERATIONS	
Arrivals	Arrange: <ul style="list-style-type: none"> ● sign in/ register procedures without physical contact ● an information pack that will reiterate and reinforce the rules emailed to customers prior to arrival
Where holidaymakers are to be welcomed	<ul style="list-style-type: none"> ● stagger holidays/ length of holidays to avoid bottlenecks ● review check in times to ensure accommodation can be cleaned effectively
Departures as appropriate	Arrange: <ul style="list-style-type: none"> ● a procedure for owners and holidaymakers to advise the park when leaving (by telephone or electronically if possible)

	<ul style="list-style-type: none"> ● advise holidaymakers to leave windows open - on the latch - when leaving the accommodation (unless windy/rainy weather makes this unadvisable) ● a procedure for holidaymakers to confirm no one was ill during their stay.
Welcome packs	<p>You could consider supplying:</p> <ul style="list-style-type: none"> ● disposable cleaning cloths ● antibacterial household wipes ● bags for used bed linen /towels ● Regular cleaning products
Information packs	<p>You could consider a welcome note including what the holidaymaker can do and what to avoid. For example: Under the circumstances brought about by the COVID-19 pandemic, we (the park) has gone to great measures to protect our staff, visitors and our local community. Local relationships are important to us all and some are understandably apprehensive about the potential impacts of returning visitors; they will need reassurance demonstrated by your thoughtfulness. We would ask you to show the same spirit. Please show consideration for our staff, other visitors, and our local community. We would urge everyone to respect social distance and hygiene protocols in all contacts both inside and outside of the park. Thank you.</p> <p>What you can do:</p> <ul style="list-style-type: none"> ● enjoy the accommodation and the area of their pitch ● walk freely on the park observing social distance at all times from fellow owners and the park team ● bring soap, hand gel, toilet roll, disinfectant, hand sanitiser - just to be on the safe side ● bring their own supplies of food and drink may reduce reliance and congestion in local shops

	<ul style="list-style-type: none">● talk to any of our park team but always observe social distance● place orders for food and drink from the park to be collected or delivered observing social distance● Wash your hands frequently, especially before visiting communal areas in the park, and make use of the handwashing and hand sanitation facilities provided. <p>What you cannot do:</p> <ul style="list-style-type: none">● meet or gather with friends in a social group, other than groups as permitted by current government regulations around social distancing● invite or entertain visitors - the accommodation should only be used by members of the same household● allow children to roam unsupervised around the park so that they do not, albeit inadvertently, break the social distance rule. <p>What to do on departure:</p> <ul style="list-style-type: none">● leave windows open on the latch (unless it is very windy/rainy)● place sheets, pillowcases, towels in the bags provided.
THIRD PARTIES VISITING THE PARK	
Suppliers of goods, services and contractors	<ul style="list-style-type: none">● make a plan to ensure that all visitors to the park are subject to a signing in procedure and are reminded about social distancing● any work on the park should be carried out observing social distance● identify drop-off areas that respect social distance guidance

HOUSEKEEPING IN HOLIDAY RENTAL ACCOMMODATION

The following checklist could be used:

CONSIDERATIONS

Identify which units of accommodation are most suitable to bring back into use for hiring out. It may be necessary to limit the number of units available to let according to the availability of staff for cleaning.

Consider:

- a rigorous cleaning programme (see Appendix 1)
- how long the cleaning process will take
- how many team members will be required to deliver an effective cleaning programme?

What is the essential inventory for each unit?

Consider:

- everything in the inventory will need to be sanitised before and after each let so bear this in mind; fewer items, less work
- removal of non-essential soft furnishings: cushions, decorative runners
- consider asking guests to bring their own bedlinen and towels
- if you supply bedlinen and towels, then consider the cleaning and laundry implications

There are a number of issues to consider for the cleaning of holiday accommodation for sale or offered for hire.

To get the accommodation safe for use by visitors, an initial deep clean and disinfection will be necessary. This can be done using standard cleaning equipment and materials.

For holiday accommodation for hire:

- Is it best that this is only undertaken between rental periods (i.e. no mid-stay cleaning services)?
- Should a longer period of time be allowed between rental periods?
- Cleaners should work in small fixed teams that can maintain social distancing during their work.

Produce a procedure for cleaning holiday accommodation. The cleaner(s) should unlock the holiday accommodation and ventilate the whole accommodation by opening all doors and windows (weather permitting) and remove all waste and items left behind by the previous occupier.

Make a check list of all the touch points which could include, but are not limited to, the following, all of which would - as a minimum - be disinfected:

- Door keys or security pads
- Doorknobs, push-plates, handles, and locks on all internal doors/cupboards/wardrobes etc.
- Handrails (internal and external).
- Electrical system
 - Sockets
 - Plugs
 - light switches (rocker and pull-cords)
- Radiators (including valves) and thermostats
- TV/AV equipment including remote controllers
- Kitchen appliances (including knobs and handles)
- Small appliances: coffee makers, toasters, etc.
- Hard furnishings

- dining tables and chairs
- bed frames (standard and temporary)
- Wipeable soft furnishings
 - sofas
 - dining chairs
 - beds (standard and temporary)
 - headboards
 - decking furnishings
- Furniture (including surfaces and handles)
- Kitchen worktops and units
- Bedroom robes, cabinets
- Bathroom vanity units and cabinets
- Plumbing items
 - WC including seat and flush handle)
 - Bath
 - shower cubicles
 - basins
 - sinks
 - taps
- Floors
- Kitchen and bathroom walls (tiles and splashbacks)
- Windowsills and handles

- Bins.
- Hairdryers
- Coat hangers
- Crockery, cutlery, and cookware (NOTE: these should be removed and preferably washed in a dishwasher and not in the sink)

Note 1: For soft furnishings a steam cleaner can be used as an alternative to cleaning chemicals.

Note 2: Laundry items - In order to minimise the possibility of dispersing virus through the air, do not shake dirty laundry.

Note 3: A record of the date and time when all holiday accommodation is cleaned and disinfected should be kept by the park.

Cleaning holiday accommodation after a suspected or confirmed case

Careful consideration should be given to government advice [COVID-19: decontamination in non-healthcare settings - principles of cleaning after the case has left the setting or area](#) when a suspected or confirmed case has been at the park.

The risk of being infected by the virus depends on numerous factors, including the type of surfaces contaminated, the amount of virus shed from an individual, the time an individual spent in the accommodation and the time since an individual was last in the accommodation.

Cleaners names, contact details, dates and times should be recorded.

Use disposable cloths and/or paper roll and disposable mop heads and then dispose of these immediately after cleaning

Follow government guidance if [cleaning up body fluids](#).

- If any items are heavily soiled beyond scope of cleaning, this should be reported so a decision can be made on replacement.
- heavily soiled laundry items should be disposed of.

On entering the accommodation open as many doors and windows open as possible

(weather dependent) to ventilate the accommodation.

Clear the accommodation into refuse sacks, but separate personal belongings:

- Double bag personal items after taking an inventory.
- Bag of waste items such as papers and food (checking fridge and cupboards). Do not leave these items in an area where they will need to be handled by someone else.

Review processes so that cleaning and sanitising are carried out on all frequently touched surfaces outside and within the accommodation.

Follow the protocol for cleaning holiday accommodation but

- Allow more time
- Use strong doses of disinfectant (as manufacturer's instructions)

Avoid creating splashes and spray when cleaning.

Laundry items should be handled carefully.

- carefully fold up items so as not to agitate them.
- bag them up and seal the bags.
- wash items on the hottest temperature setting the fabric will tolerate.
- laundry bags are to be disposed of immediately.

Dealing with suspected & confirmed cases

The Government guidance is here: <https://www.gov.uk/government/publications/covid-19-decontamination-in-non-healthcare-settings/covid-19-decontamination-in-non-healthcare-settings#principles-of-cleaning-after-the-case-has-left-the-setting-or-area>.

Also advice for accommodation providers is here: <https://www.gov.uk/guidance/covid-19-advice-for-accommodation-providers>

TOURER, MOTORHOME AND TENT USERS

In addition to the foregoing, the person and the group will need to use a designated service point to get water and dispose of grey/black waste. When the person or group plan to use these facilities, they should contact the reception desk by phone to arrange a specific time to do this. A park representative will need to clean the service point with the appropriate chemicals it can be used again.

A member of the park's team should be in regular contact by phone with any person self-isolating (or members of their group) to determine their condition. If their symptoms deteriorate or extend beyond the 14-day period they should be advised to call NHS 111 for further advice.

All park communications with anyone self-isolating should be recorded - date, time and outcomes.

Sectors with current COVID-19 Secure guidelines

QUICK SERVICE RESTAURANT/COFFEE SHOP/TAKEAWAY OPERATIONAL RISK ASSESSMENT CONSIDERATIONS

Please refer to government guidance published on bars, restaurants and takeaway services: <https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/Keeping-workers-and-customers-safe-during-covid-19-restaurants-pubs-bars-takeaways-230620.pdf>

The below are additional advice and guidelines to consider for each risk assessment.

Advice to staff

The Government's COVID-19 Secure guidelines set out the standards to make your business COVID-19 safe. These can be found here <https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/restaurants-offering-takeaway-or-delivery>

To do this, you need to complete an individual risk assessment for your premises and work activities outlining how you are meeting these guidelines, and implementing them in your business to keep your staff and customers safe. An example risk assessment can be found at annex 1.

The sectoral advice in this section is a collation of good practice to inform **your** robust risk assessment and changes to **your** premises and operating plans, supported by individual risk assessments as each hospitality business is different.

Staff return and fitness to work

It is recommended that businesses should carry out a return to work conversation, with staff. HSE has [guidance](#) on talking to employees about Covid-19. This should be carried out for all staff returning to work in the work environment, to ensure staff safety. Clinically extremely vulnerable individuals have been strongly advised not to work outside the home. Clinically vulnerable individuals, who are at higher risk of severe illness, have been asked to take extra care in observing social distancing and should be helped to work from home, either in their current role or in an alternative role. If clinically vulnerable (but not extremely clinically vulnerable) individuals cannot work from home, they should be offered the option of the safest available on-site roles, enabling them to socially distance from others. If they have to spend time closer than the social distance to others, you should carefully assess whether this involves an acceptable level of risk. As for any workplace risk you must take into account specific duties to those with protected characteristics, including, for example, expectant mothers who are, as always, entitled to suspension on full pay if suitable roles cannot be found. Particular attention should also be paid to people who live with clinically extremely vulnerable individuals.

You should also provide support for workers around mental health and wellbeing.

People who need to self-isolate

The current advice is that individuals who are advised to stay at home under existing government guidance do not physically come to work. This includes individuals who have symptoms of COVID-19 as well as those who live in a household with someone who has symptoms and those who are advised to self-isolate as part of the government's test and trace program. Enable workers to work from home while self-isolating if appropriate. See current guidance for employers and employees relating to statutory sick pay due to coronavirus. See current guidance for people who have symptoms and those who live with others who have symptoms.

If you have symptoms of COVID-19—a high temperature, new and persistent cough or anosmia, however mild, you should self-isolate for at least 10 days from when your symptoms started OR if you are not experiencing symptoms but have tested positive for COVID-19 you should self-isolate for at least 10 days starting from the day the test was taken.

If you have tested positive whilst not experiencing symptoms but develop symptoms during the isolation period, you should restart the 10 day isolation period from the day you develop symptoms.

This only applies to those who begin their self-isolation on or after 30 July.

Hygiene

Good hygiene is vital to the reduction of transmission. All handwashing to always be in line with Government guidelines regarding method and length of washing. All staff should wash their hands when arriving at work, as well as before handling or eating food, or after blowing noses, coughing or sneezing, or going to the toilet.

Communications to staff should remind everyone to wash their hands or use a suitable hand gel at the start of every shift. Hand sanitiser could also be placed in multiple locations in addition to washrooms.

Advice for staff to take home

A general commitment to hygiene should be regularly communicated to staff, including transmission threats outside of the workplace, infection and quarantine guidelines, and actions to reduce risk of infection in the home.

Staff protection

All Government advice should be adhered to with regard to protection of staff from COVID-19 and actions to limit risk of transmission. This will include developing cleaning, handwashing and hygiene procedures and maintaining social distancing, where possible. Below are some suggested control measures to consider as part of your risk assessment and development of risk management procedures. Please note this list is not exhaustive.

The most important thing is to remember the routes of transmission, and to work out what actions are most effective in **your** business.

- Heightened cleaning and disinfection to disinfect all frequently touched areas in staff areas such as tables, chairs, counters tills, card machines, etc.
- For staff break areas/canteens, stagger timings so that groups of staff have slots to come for their meals to reduce gathering.
- Encourage staff to take 'grab and go' lunches, buying food to be consumed away from crowded spaces.
- In office/admin areas, many people could be sharing the phone, keyboard, mouse, and the desk. If these items are shared, they should be cleaned using your usual cleaning products before being used, and cleaning products should be made available for this purpose.
- Make sure that the social distancing rule applies at lunch or smoking / vaping breaks
- Wash items in accordance with the manufacturer's instructions. Use the warmest water setting and dry items completely. There is more control if laundry is carried out in-house or professionally, rather than staff taking it home.

Protective equipment

The Government advises that when managing the risk of COVID-19, additional PPE (beyond what you usually wear) is not beneficial. This is because COVID-19 is a different type of risk to the risks you normally face in a workplace, and needs to be managed through social distancing, hygiene and fixed teams or partnering, not through the use of PPE. Workplaces should not encourage the precautionary use of extra PPE to protect against COVID-19 outside clinical settings or when responding to a suspected or confirmed case of COVID-19.

The Government advises that unless you are in a situation where the risk of COVID-19 transmission is very high, your risk assessment should reflect the fact that the role of PPE in

providing additional protection is extremely limited. Government guidance can be found here - [More information on PPE and face coverings.](#)

Waste disposal

Contact your waste contractor to advise them of any changes in your procedures, such as increased frequency of collections. Consider additional litter bins on your premises to encourage customers to dispose of their own waste, such as takeaway containers or wrappers. This will reduce the need for staff to touch items that have been left or touched by customers, as well as reducing littering on and around your premises.

Training

Training should be given to ensure that all staff understand the new risks, and should include details on social distancing requirements, routes of transmission and the importance of hand washing and surface disinfection at key times. All staff should be instructed about not coming to work if they have a high temperature, new continuous cough or the loss of taste or smell. They should stay at home for seven days (or for as long as prevailing guidance dictates).

Advice to staff working in kitchens

- As every restaurant business is different, a detailed risk assessment needs to be developed, reviewed and communicated to all staff, as part of the overall operational risk assessment for the specific business.
- Government guidance refers to using detergent and then 1000ppm available chlorine for disinfecting which kills the virus and can be made up from bleach. This is to be used on visibly clean surfaces.
- In kitchens, continue to use your regular sanitising as usual, and at the end of the shift you may want to go over all hand touch surfaces one more time before closing
- Document any new rules and have a staff briefing on what everyone needs to do.
- You could include guidance regarding the number of people allowed in the chilled stores or dry stores at one time, keeping to social distancing requirements, or the changing rooms / staff toilet areas.
- Use a dishwasher (if available) to clean and dry used crockery and cutlery. If this is not possible, wash them by hand using detergent and warm water and dry them thoroughly, using a separate tea towel

Customer protection - counter service

- Access restrictions at the entrances to ensure that the maximum number of people based on current guidance is not exceeded. In possible queues / in the waiting area, measures are also taken to maintain social distancing.
- Potential pinch points to be identified and monitored as part of the overall operational plan.
- Customers will be informed of access restrictions and distance regulations by appropriate notices.
- Social distancing should be maintained between customers within the premises and in queues

Customer protection - Eat-in restaurant operations once opened (see restaurant advice section)

Takeaway services

Many businesses are offering take-aways and deliveries. You and all who work for you (and volunteers) need to follow the legal requirements for food safety, including providing allergen information on request.

If you are already registered but plan to change your food operation to include delivery, you need to inform your local authority. The easiest way is via email.

For detailed information from the FSA also check: ['How to manage a food business if you sell products online, for takeaway or for delivery.'](#)



Food service management operational risk assessment considerations

Given a number of FSM businesses are currently operating, the FSM sector represented by the above companies have developed operating procedures based on live Government COVID-19 Secure guidelines.

On behalf of FSM, UKHospitality

Author: All contractors shown above & Michael Reilly, BSc (Hons), PG (Dip), FRSPH, CEnvH, MCIEH, TiFSiP, MIIRSM, GradIOSH

Director of Health and Safety
WSH International

By opening workplace restaurants and canteens at an early stage as office workers return, UKHospitality will be able to ensure office workers travel from home, to work, and eat in the workplace canteen, (rather than venturing outside their workplace to find other food outlets) thus reducing the number of potential case contact points whilst ensuring social distancing remains controlled and limited during the transition phase. Appendix 4 provides a case study example

Section 1 provides workplace canteen opening times with restrictions

Section 2 provides further detail on maintaining enhanced sanitation procedures for customer areas, whilst maintaining social distancing and service

Section 3 provides further detail on how, practically, we will maintain social distancing measures during access and egress in the workplace canteen environment

Appendix 4 provides a case study example of social distancing measures currently practiced at an online retailer

Guidance Note 1 provides guidance to managers and supervisors on Section 3

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Process required to ensure social distancing measures that limit or reduce the spread

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of infection

ENHANCED SANITATION CONTROLS					
AREA ROH	CRITICAL	ACTION	ENHANCED	ACTION	HEIGHT
Food Prep surfaces	✓	Every 30 MINUTES or sooner for the benefit of food safety cross contamination controls	✓	Every HOUR minutes or sooner for the benefit of food safety cross contamination controls	✓
Fridge handles	✓		✓		✓
Microwaves	✓		✓		✓
Kitchen & WHB taps	✓		✓		✓
All door handles	✓		✓		✓
Cupboard handles	✓		✓		✓
Light switches	✓		✓		✓
Equipment handles	✓		✓		✓
Locker handles	✓		✓		✓
Trolley Handles	✓		✓		✓

ENHANCED SANITATION CONTROLS					
AREA FOH	CRITICAL	ACTION	ENHANCED	ACTION	HEIGHTENED
Till points		After each use in the case of tables, table condiments and chairs and after each sitting for customer touchpoints		Every 15 minutes in peak times in the case of tables, table condiments and chairs; and after each sitting for customer touchpoints	
Trays					
Tables					
Table condiments					
Door handles					
Light switches					
Chair backs					
Chair arm rests					
Locker handles					
Trolley handles					

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Annex 1 – template COVID-19

Secure risk assessment

Currently this example is for a food-led business, you will need to complete one for your own individual business. Please note that the final Risk Assessment can only be developed by YOU because it is about YOUR business. Any steps or controls in this document are only examples, not prescriptive stages - only you will know how your business works.

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Risk assessment template and further guidance on risk assessments

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can also be found on the [HSE website](#)

There is also a hospitality risk assessment tool developed by HOTREC and EFFAT [here](#).

Risk Assessment Approach

Whilst every business is different, there are two things in common - the staff and the customer. Both will have 'journeys' through the premises. Some worked examples can be found on the HSE website here <https://www.hse.gov.uk/simple-health-safety/risk/risk-assessment-template-and-examples.htm>

The main aim is to demonstrate that the business has considered the routes people take through the business and the hazard and risks encountered by both customers and the staff; confidence in management can be achieved by demonstrating the implementation of necessary controls. This is a hybrid of HACCP and a risk assessment.

Tracing the routes that people will typically take, either to carry out their jobs or as customers, will help inform what risks from COVID-19 are involved, and subsequently how to take action to reduce these risks. This first flow diagram may then need to be

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adjusted if it is found that the route or journey needs to be changed to ensure a safer

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environment.

THE PURPOSE OF THIS COVID-19 RISK ASSESSMENT DOCUMENT

By setting concerns and control measures out in a logical way this will give confidence to enforcement officers and customers to show that that due consideration has been undertaken.

Customers can be advised in advance of their visit of actions taken to give confidence that the business has considered everyone's safety. This will also be useful to ensure that customers know what the new "rules" are so that everyone's expectations are managed in advance and that there is a reduced risk of any aggressive behaviour during their visit.

Similarly, staff can be reassured that every aspect of their work has been considered in relation to COVID-19, and they will have an understanding of the measures you will take together to ensure safety of them and the customers.

Primary Authorities could also be involved where businesses have one, although many do not currently provide Assured Advice on this aspect.

Flow Diagrams

By plotting out the routes taken by staff and customers in your business, you will have a clear idea of where the potential issues may arise, particularly in relation to social distancing.

After doing this you may find that your business needs to be adapted because you can't manage social distancing rules effectively, and you may to reconsider your whole business, or part of it to make it work. It is likely that you may then have to re-draw the "new normal" customer or staff journey.

Things you may need to consider include:

- New routes, for example a separate exit and entrance

- Reduced number of staff

How to use this document

This document should form part of your Health & Safety management system and be referenced within your business/organisation's Health and Safety policy.

- You should complete a Risk Assessment document for COVID-19 prior to re-opening after the lock down period. See the introduction to the main document for more information on what you should consider.
- After drawing the flow diagrams and thinking about all the steps staff and customers do and could take in your business, check the steps on the first column and add or delete as appropriate to your business.
- Examples for different sectors are included in the sectoral guidance
- You can support this document with photographs of your control measures where appropriate and this would be useful for any discussions with the EHO which would have to take place virtually.
- Staff briefing on your controls is an essential part of this process and should be documented. HSE has guidance on talking to you employees <https://www.hse.gov.uk/coronavirus/working-safely/talk-to-workers.htm>
- Once this is done, you can communicate the message to customers to ensure that they understand that you are behaving responsibly with everyone's safety in mind, and everyone knows what to expect and how to behave.
- Review the document frequently - possibly weekly during the initial stages of re-opening to ensure that you are taking into account any changes in national guidance.

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Living Document

This is a living document that will be continuously edited and updated as understanding of the virus improves, government guidance changes and UKH members develop improved solutions.

RISK ASSESSMENT

Business Name and Address:

Type of Operation (pub, restaurant, hotel, food service etc)

Services Provided:

Head Office Details (if relevant):

Name of Person who has developed this document:

The hazard

SARS-CoV-2 is a respiratory virus that can invade a host via the respiratory route or via hand to eye / mouth / nose contact, causing the disease COVID-19.

People who appear healthy may be carrying and shedding the virus, which can be passed on either directly or indirectly to others. This means we need to assume that anyone could be carrying the virus.

The routes of transmission (how the hazard can cause harm - the risks)

- Direct contact to face - eyes, nose from droplets or aerosols spraying from an infected person onto another person who is in close contact.
- Contamination via droplets from sneezing and coughing landing on surfaces and then transferring via hands on to eyes and nose and mouth. Other means of secretions getting on to surfaces could be from infected people touching their eyes, nose and mouth and then touching surfaces with contaminated hands.

- Contaminated hands of infected people can transfer the virus directly to others (e.g. handshakes) or on to hand contact surfaces which can be picked up by other people's hands and transferred to their eyes, nose or mouth
- Possible transmission from faeces to hands and then directly or indirectly to the body via hands and hand contact surface transfer.

The main controls are:

- Social distancing in accordance with government guidelines
- Disinfecting hand contact surfaces
- Hand washing and hand sanitiser use at key moments
- Not touching eyes, mouth or nose with contaminated fingers (if used)

The controls set out in this document will be specific for this operation, taking into account how the business operates, and how customers and staff use the premises and interact.

Flow Diagrams

Routes taken by staff and customers in the business, are considered to show the steps in the journeys where controls are needed. Sketch out your own flow diagrams (you may have several for a large business). You could number each step.

You may see an immediate issue, and have to rethink the way you run the business at this stage.

This is an example of a sketch of a flow diagram to show a customer coming to a small pub

Example of a customer journey flow diagram

Put your final flow diagrams in here:

Prerequisites

These are controls which will work throughout the system and are not part of the flow diagram. You may have more to add to the list.

This is a list of possible examples of controls that you might pick.

Write in your Prerequisites for your business here:

ITEM	OUR CONTROLS
Back to work (fitness to work) policy	
Disinfection	
Ventilation	
Hand hygiene	
Social distancing goal	
Menu operation and adaptation	
First Aid	
When staff feel unwell	
Smoking or vaping	
Number of staff at work	
Customer capacity	

Customer Journey Risk Assessment

The next part is to write in all the steps that you have identified in column 1 and **delete any that don't apply to you**. You may have additional ones - put them all in.

The put in the controls that you intend to operate in your business. This depends on the type of business you have, and only you will know what works. Opposite is an example of what sort of controls you could put in - but this is only an example!

Example of Risk Assessment

Customer Journey Risk Assessment (please delete steps that are not needed, add any others)

Customer Journey <i>(add or delete according to the steps identified in your flow diagram)</i>	Controls in my business <i>(Pick controls that suit your business, specific advice or other guidance, controls)</i>
Pre-booking (if feasible)	
Arrival outside venue	
Queuing outside venue	
Entering the business	
Walking to table either inside or outside	
Ordering food and drinks	
Bar Service	
Food and Drinks Service	
Clearing the customer table	
Going to the toilet	
Paying	
Leaving the business	

--	--

You may have other steps that may be found in your business and its sector, for example:

- Entry to changing rooms
- Accepting room service
- Checking in at the hotel
- Canteen service in the work-place

You may have a number of separate customer journeys to note, if you have a number of different operations under one roof. Treat each one separately.

To get help on the type of controls that may be suitable, refer to the UKH sector specific guidance document

Staff Journey Risk Assessment (delete if not appropriate, add other controls as necessary for YOUR business)

Follow the same process for staff journeys as for customer journeys - tailor the list in column 1 to your operation and pick the steps from the list below, delete those that are not relevant add more as necessary.

STAFF JOURNEY <i>(add or delete according to the steps identified in your flow diagram)</i>	CONTROLS IN MY BUSINESS <i>(Pick controls that suit your business from the UKH Sector specific advice or other guidance, or your own bespoke controls)</i>
Before returning to work	
Pre-arrival	
Arrival	
Uniform change (if applicable)	
Changing / locker rooms (if applicable)	
Kitchen steps Food Storage (chillers, freezer, dry stores) Work benches and tables Equipment Dishwashing Pot washing Grill Fryers Pass	

Service	
Outdoor areas (guest areas, bins and storage)	
Cellars	
Deliveries	
Front of house	
Table clearing	
Dish / glass washing	
Payment	
Interaction with work colleague	
Using the Staff office	
Leave work	
Using the Staff rest rooms	
Using the staff kitchen	

Using the toilets	
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Other steps, for example could be:

- Taking room service
- Reception desk
- Canteen / counter service
- Bar service

Select possible controls to insert in column 2 for this section from the UKH sector guidance or your own controls

Final Stages

Once you have completed your risk assessment, share it with team through briefing sessions and create the necessary signs and communications to customers to make sure everyone plays their role.

This document should be kept ready to discuss with an enforcement officer who may wish to discuss how you are controlling the hazard of SARS-CoV-2 in your business.

System and Document Review

Make sure you review this document frequently (probably weekly) during the crisis because guidance may change, and also you may find that working adjustments need to be made. Keep a note of this here.

REVIEW DATE	ISSUE NUMBER (IF APPLICABLE)	SIGNED

CASE STUDY

Services at Online Retailer FC Locations Under COVID-19

Background

BaxterStorey provide catering for 21 Fulfilment Centres (FC's) for an online retailer feeding up to 24,000 client associates on a 24/7 basis 363 days per year. The service is shift based and tightly controlled to deliver volume within small break windows.

Changes to Services

Following the regulations introduced by the government in response to the COVID-19 pandemic covering workplace canteens BaxterStorey were requested to develop and implement a catering offer for designated key workers within FC's across the UK. The requirements for the revised offer were that it allowed for maximum social distancing within the staff canteen area to be maintained and that it could be operated under reduced staffing to ensure maximum business service continuity.

The initial request was for a reduced fully grab and go service for both breakfast and lunch. This was implemented over a two-day window following the announcement of the initial

Annex 2 – Self catering and short term accomodation high level guidelines

Extensive cleaning guidelines and specific advice for the self-catering sector have been developed by the below bodies as part of PASC UK developed by PASC UK, the ASSC and Premier Cottages and are endorsed by:

- PASC UK (Professional Association of Self-Catering UK)
- ASSC (Association of Scotland's Self-Catering)
- WASCO (Wales Association of Self-Catering Operators)
- Tourism Alliance
- Wales Tourism Alliance
- Scottish Tourism Alliance
- Premier Cottages
- Short Term Accommodation Association

Below are the sector high level guidelines:

GENERAL ADVICE

You may want to consider increasing the time required to clean, or indeed leave properties empty between guests. Individual property owners or managers will have to make a professional judgement. There is no requirement to leave a property empty for 72 hours.

We recommend that government guidelines are followed in reference to protective clothing for cleaners and housekeepers. Cleaners should consider wearing disposable gloves, aprons and masks, where appropriate, which should be changed between cleans. Cleaners should also wash their hands frequently or use hand sanitiser.

A potential risk when cleaning is accidentally transporting the virus from one part of the property to another, for instance via a cleaning cloth. Operators should consider how they can clean a property in a way which minimises entering parts of the property after they have been cleaned. It is a good idea to create a plan ahead of a clean which does this, and to execute that plan when cleaning.

Do remember to consider those who are at high risk, particularly those with underlying health conditions or the elderly...and that includes you and your family. If you deem the risk too high it may be in your interests to even defer from opening until such time as the threat has passed.

For each changeover, cleaners should follow these steps:

- Risk Assessment (cleaning companies may have their own particular guidelines and risk assessment protocols)
- Load reduction: removal of waste
- Deep cleaning process to remove any residual dirt on surfaces etc
- Professional disinfection: removes the unseen virus and leaves the space safe

More detail can be found in part 2: further information and resources.

RISK ASSESSMENTS

The core principle of this guidance is risk management. Therefore, all operators should conduct a risk assessment of their property.

Broadly speaking a risk assessment involves identifying potential risks within a property, and taking active steps to mitigate those risks.

One size does not fit all: Whilst every business and property's requirements are different the issues raised here are those which most will have in common. It will be up to you to identify your businesses specific risks and the mitigation required. After all you know your business better than anyone else.

The basic steps for undertaking a risk assessment are as follows:

1. **Look:** for the points of transmission for Covid-19, i.e. the touch points.
2. **Decide:** the likelihood of transmission via that touch point.
3. **Evaluate:** whether your current regime is sufficient or whether you need to more and whether it is 'reasonably practicable' i.e. you may now need to wipe with a disinfectant cleaner all the door handles, which is reasonably practicable, but it will not be reasonably practicable to wipe down the garden gate!
4. **Record:** your findings and draw up a simple list of guidance points for the person/s who are going to do the cleaning, even if it is yourself.
5. **Review:** as the danger of the virus recedes you may want to gradually alter your regime, e.g. reduce the rate of disinfection or re-introduce removed items.

A risk assessment template is attached in the appendix as part of this guidance.

GUIDELINES FOR CLEANING

The following steps will minimise the risk of the people responsible for cleaning, contracting the virus and ensuring the accommodation is safe for new guests.

1. Carry out a Risk Assessment. This can be done in advance and there can be protocols put in place (A risk assessment template is attached as part of this guidance).

2. Ask guests to air the property during the stay and to strip beds / bag up linen on departure.
3. Provide the correct protective clothing and cleaning products for the cleaners.
4. Cleaners should follow the following process:
 - a. Ensure the rooms/property is ventilated whilst cleaning. If it is safe to do so, and won't compromise insurance policies, suggest that guests leave windows open prior to departure. This will ensure that there is no air borne virus in the property.
 - b. Understand the clean level required and have the appropriate equipment.
 - c. Wear the appropriate protective clothing (gloves, apron and mask where appropriate).
 - d. Prepare the area to be cleaned (reducing the load) - remove waste, remove dirty linen and towels and carry out any initial cleaning required (ie load dishwasher, clear out fridge for leftovers, clear surfaces, etc).
 - e. Bedding & Linen: Use gloves to remove dirty linen carefully directly into bags (if it has not been stripped by guests). Linen should not be shaken in case viruses are dispersed through the air. Ensure it is removed from the property prior to cleaning. Clean pillow and mattress protectors should be used for each changeover.
 - f. Bedding should be sprayed with disinfectant or pillows and duvets can be rotated (removed and left bagged for 72 hours between use). Remove gloves and dispose of them after stripping beds. Wash hands. Apply clean gloves before putting the clean linen on the beds.
 - g. The same applies to towels, bathmats, tea towels and any other removable linen items.
 - h. Disposal of waste: waste of any kind should be placed in a plastic bag, tied and removed from the property and disposed of in an external bin. Hazardous waste should be disposed of according to government or council guidelines.
 - i. Clean using general cleaning products - or hot soapy water. We suggest that all crockery, cutlery, glassware is put through the dishwasher to ensure virus free if possible. Alternatively wash in hot soapy water.
 - j. Disinfect using appropriate products and ensuring it is left on the surface for the required time to kill the virus: make sure the product will work on enveloped viruses. Look for EN14675 or EN14476 and follow manufacturers guidelines, some products can be misted onto soft furnishings.

- k. Wash hands fully after the removal of protective clothing. Hand sanitiser can be used if hot running water is not available.

GUIDANCE FOR OPERATORS AND HOSTS

Guests

Operators or Hosts should:

- Keep contact with guests to a minimum, adhering to current social distancing guidelines. Where contact is inevitable (e.g. if checking passports/IDs is part of guest check in), operators or hosts should maintain a safe social distance.
- Consider using contact-free check in methods, such as key safes, wherever possible, although they must be mindful that such methods still pose a contamination risk.
- Consider installing a hand sanitiser station at the entrance to the property.
- Ensure that guests have all relevant information that they need ahead of their arrival.
- Provide helpful information for guests via email, including:
 - Helpful numbers and contacts;
 - Guidance in case a guest shows COVID-19 symptoms;
 - Local walks / attractions that are open for use under social distancing rules;
 - Appliance instructions;
 - Heating instructions.
- Make sure that guests have access to appropriate guidance in the event that they develop COVID-19 symptoms.
- Advising guests that you have taken extra steps and letting them know that you have taken all possible steps to protect them and clean the property suitably is important
- Consider providing a cleaning standard tick list for transparency for the incoming guest.
- All properties should have adequate supply of cleaning materials, including virucidal disinfectant, tissues, hand wash and/or sanitiser and cloths, disposable gloves for guests use.
- Guests should be able and encouraged to maintain the cleanliness of the property during their stay.

- Guest Information Folders should be stored in wipeable plastic folders or laminated. Where possible, consider providing these online or via email in advance of a guest's arrival.

Regularly updated Cleaning Protocols are regularly updated and date stamped on <https://www.pascuk.co.uk/standards>