

## COVID-19 Risk Assessment 12 - Table Service

Hazards?
Infection spread by staff with symptoms of COVID-19
Infection spread by customers with COVID-19
Infection spread from surfaces and equipment infected with COVID-19
Who might be harmed and how?
Customers
Staff
Visitors
Controls in place
Staff will ensure that they operate the highest standard of personal hygiene at all times when serving tables
Staff interaction with customers will be limited, for example table check backs will be suspended, orders will be made via mobile app.
Staff will be trained to stand back from the table when talking with customers and will not lean over tables to speak with customers
When serving food to customers, staff will serve from the side and will not lean over tables or over reach to place plates on the table in front of customers. Where necessary, staff will ask customers to pass food to others on their table
Staff will not be expected to pour wine or water at customer tables. Bottles will be opened for tasting and then placed on the table for customers to pour their own drinks
Customers will be encouraged to use contactless payments where possible, without disadvantaging older or vulnerable customers.