

Assessment Details								
QT Reference No:				Date:	11 th June 2020			
Business Name:	Best Western Fowey Valley			Address:	7 Castle Hill, Lostwithiel, Cornwall			
Insurance Certificate:	YES	Gas Safety Certificate:	YES	Fire Risk Asse	isk Assessment: YES Carbon Monoxide Detectors:		YES	

Completion Guide

Completed by Simon Bell, General Manager, Best Western Fowey Valley Hotel

Job Hazard Exposure / Detailed Hazard	Possible Harm and Effects	Existing Control Measures	Recommended Controls / Information (In Priority Order)	S	L	R
Person to person check in / out contact during COVID-19 pandemic reception team and guest	Becoming infected with COVID-19 and further spread the infection	Pre Populated E Mail sent to guest pre arrival with the following detail:~ • All check in details such as car reg. • Information guide of all measures taken (Hotel COVID Secure Statement) • Stringent cleaning statement with logged sign off at the start and end of each reception shift. • All keyboards, mice, touch points, screens etc de-contaminated by sanitser • Screens fitted to reception desk encapsulating entire area. • Social distancing signage and requirements throughout the area. • All obstructions removed from reception area. • All contact points removed from reception area, guest computer,	Health questionnaires sent out to all guests prior to arrival Ensure the reception team members have signed a fit for work document Send out a clear and concise email stating arrival instructions and why these are in operation also stating what facilities are open (helps to manage guest's expectations and minimise complaints) Ensure the health & safety of the reception team and guests by: Ensuring all reception and back office areas have regular robust cleans adhering to a cleaning schedule Social distancing measures are in place for both staff members and guests	2	1	2



	literature, magazines, newspapers, water machine. Hand sanitiser available at sanitation stations at front, back & side doors and on reception counter. Sanitation wipes available for use after each guest. Cashless operation to be introduced. Key card to be presented sanitised in sterile wallet (Key does not need to leave wallet it works through wallet; guest does not need to touch it!) Paperless check in and check out. Check out folio sent by e mail. Box for keys to be deposited at reception. Or preferably left in guest bedroom. Pre-payment for all room and breakfast charges, express check out form for any incidentals not paid throughout the guest journey. Signage on front, back & side doors with threshold social distancing tapes. All team members to complete a course on COVID 19 secure and best practices prior to returning to work. All team members temperature check on arrival to work and logged, any high temperature sent home for 14 days isolation or until test has been completed and confirmed to the company that the test has bene returned negative. All team members will sign fit for work documentation and confirm that they have read COVID 19 secure hotel policy and will adhere to it. All team members will be provided with appropriate PPE for the task at hand to protect both them and the customer.	Hand sanitiser available to both staff and guests within this area Minimising guest numbers in the reception at any one time (staggered check in/out times if possible) Place clear shielding screens if possible on reception desks Express check in. Have the guests check in paperwork and key/key card in an envelope ready for the guest (set up as per a conference check in) Email guest invoices Card payment only Dedicated phone line for in house guest queries and maintenance / housekeeping reporting Express checkout system in place	



Public usage and cleaning of public areas / corridors within the hotel	Becoming infected with COVID-19 and further spread the infection	 From the very beginning these areas can and will be closed to all guests. Stagger staff hours to ensure social distancing All team members will complete a course on COVID 19 secure and best practices before returning to work. All team members will sign fit for work documentation and confirm they have read hotel COVID 19 policy and will adhere to it. All obstructing furniture will be removed from corridors and public spaces to allow freedom of movement. All doors throughout the building will have social distancing reminders. All doors that are non-essential fire doors will remain open to lessen touch point contamination. Where possible all fire doors will be open with audible closure device to prevent touch point contamination. Frequent management on duty walks through public areas and cleaning checks will be taken out. All touch point items removed from public areas such as umbrellas, literature, brochures etc. 	Ensure cleaners / housekeepers have signed fit for work documents Ensure clear signage explaining social distancing requirements to guests Ensure staff are briefed and trained on the importance of social distancing Remove furniture to ensure guests can social distance Ensure a robust cleaning schedule is in place specifically for public areas, closing the area for cleaning on a regular basis Ensure all staff are trained in the use of, and provided with the correct PPE to carry out their cleaning duties Introduce a training programme with all the housekeeping teams to ensure knowledge and skills of cleaning requirements Monitor the cleaning standards Perform a deep clean of these areas at night Remove electrical devices, TVs, radios etc	2	1	2
Public usage and cleaning of public toilets within the hotel	Becoming infected with COVID-19 and further spread the infection	 Guests will be deterred from using the public toilets wherever possible and requested to use facility in their rooms. A monitored / recorded frequent deep cleaning policy will be implemented for the public conveniences and signed off by duty manager and retained. Removal of air dryers and replaced with paper towels. Supply of cleaning product presented in each facility with customers encouraged to clean at the start and end of each use. 	Suspend the use of air dryers and towels in all toilets replace with paper towels and a lidded bin for these to be disposed in Ensure a robust cleaning schedule is in place for the public toilets Use a cleaning checklist and leave in the public toilets for transparency Ensure all staff are trained in the use of, and provided with the correct PPE to carry out their cleaning duties	2	5	10



Use of lifts by both guests and staff	Becoming infected with COVID-19 and further spread the infection	Deep cleaning and sanitation will take place at the stat of every shift. Frequent sanitisation will take place of all frequent touch points with sanitisation non touch spray. No lifts in our property.	Provide a training programme with all the housekeeping teams to ensure knowledge and standards of cleaning requirements Monitor the cleaning standards Have cleaning in progress signage Perform a deep clean of these areas at night Priority use only Reduce the number of people in the lift to adhere to social distancing Regular deep clean of the lifts especially the button panel as this is a high-volume touch point Perform a deep clean of the lifts at night	0	0	0
Cleaning guest bedrooms	Becoming infected with COVID-19 and further spread the infection Contaminated accommodation / spread of COVID-19	 All team members to complete a course on COVID 19 secure and best practices prior to returning to work. Stagger staff hours to ensure social distancing All team members temperature check on arrival to work and logged, any high temperature sent home for 14 days isolation or until test has been completed and confirmed to the company that the test has been returned negative. All team members will sign fit for work documentation and confirm that they have read COVID 19 secure hotel policy and will adhere to it. All team members will be provided with appropriate PPE for the task at hand to protect both them and the customer. Revised COVID 19 cleaning policy to be in place with each guest room checked and signed off after cleaning. 	Ensure cleaners / housekeepers have signed fit for work documents Do not enter the bedroom when the guest is in the room Suspend stop overs / refresh cleans and turn-down services. The housekeeper has filled out the fit for work document Ensure all housekeeping staff are trained in the use of, and provided with the correct PPE to carry out their room cleaning duties Provide a training programme with all the housekeeping teams to ensure knowledge and standards of room cleaning requirements Monitor the cleaning standards Have cleaning in progress signage	2	1	2





Infectious outbreak within a hotel bedroom	Becoming infected with COVID-19 and further spread the infection Contaminated accommodation / spread of COVID-19	 Guests to be clearly advised pre arrival of sickness procedures whilst staying at the hotel. If a guest is taken ill every assistance will be provided in contacting the relevant services. Should a guest be taken ill and leave the building the room will be quarantined for a minimum period of 72 	Video call/ call the guests to clearly understand the situation and if the guests need to extend their stay and for how long Offer assistance with calling local doctors, 111 or the ambulance Inform all staff that the bedroom is in quarantine and do not enter	3	3	9
		hours after which time a thorough deep clean of the bedroom will take place. Neither the guest or any companion will be permitted to enter any other part of the building if they are taken ill and they will be quarantined within room for as long as needed. Rates of quarantine will be clearly defined in all pre arrival	Inform duty manager so all cases are accounted for if the situation becomes worse (reporting purposes for the EHO) Place extra guest amenities, food if required, medicines if needed, linen and linen bags outside the guest bedroom do not enter			
		documentation. Should a guest decide to leave the building and quarantine at home they will leave the building and their regress route will be thoroughly sanitised after departure. Every support will be offered to the guest possible should they require to quarantine within the room ensuring both other guests and staff safety at all times.	Place an emergency body fluid kit outside the for the guest to use in these circumstances Increase the number of times your public areas and toilets are cleaned immediately it becomes aware that you have a poorly guest inhouse following the cleaning schedules and staff requirements Build into terms and conditions the cost and requirements if a guest has to extend their stay through illness			
		 Where possible move all other bookings around the effected room to avoid contamination possibilities. Room to be deep cleaned and allow 72 hour fallow period. 	Speak with the reception team to move the following booking from the room. If the hotel is full speak with other hotels to see if they can take the booking on your behalf			
			Minimise contact with the guests on departure Leave the bedroom empty for as long as possible 72 hours ideally			
			Contact a specialist cleaning company to professionally fog the bedroom			



Laundry procedures	Becoming infected with COVID-19 and further spread the infection	 All team members to complete a course on COVID 19 secure and best practices prior to returning to work. Stagger staff hours to ensure social distancing All team members temperature check on arrival to work and logged, any high temperature sent home for 14 days isolation or until test has been completed and confirmed to the company that the test has returned negative. All team members will sign fit for work documentation and confirm that they have read COVID 19 secure hotel policy and will adhere to it. Strict Policy drawn up and adhered to ensuring in room laundry is bagged in the room immediately after stripping from bed. No linen will be left on any flooring or in any public corridor. Dirty in clean out one-way system in laundry to minimise cross contamination of dirty to clean laundry. All team members will be attired / provided with appropriate PPE for housekeeping and laundry work. 	Minimise contact with the guests on departure Minimise the contact with used bed linen and towels Use correct PPE when stripping beds Have the linen bag ready for the linen from that room only secure tightly Remove to the allocated cage immediately to minimise cross contamination Do not place used linen on the floor in the bedroom or corridor Keep dirty and clean linen separate Speak with your laundry company to supply more linen bags and to request more frequent collections to minimise the amount of used linen in the hotel	2	1	2
Deliveries	Becoming infected with COVID-19 and further spread the infection		Check with all your external delivery companies what their updated social distancing procedures are and how does that affect your business Less deliveries/ different time of deliveries	2	1	2



		Only Duty Manager and pre identified team members permitted to accept deliveries into the property.				
Room service	Becoming infected with COVID-19 and further spread the infection Not meeting customer expectation	 All team members to complete a course on COVID 19 secure and best practices prior to returning to work. Stagger staff hours to ensure social distancing All team members temperature check on arrival to work and logged, any high temperature sent home for 14 days isolation or until test has been completed and confirmed to the company that the test has returned negative. All team members will sign fit for work documentation and confirm that they have read COVID 19 secure hotel policy and will adhere to it. Clearly identified room service procedure provided to guest pre arrival and on laminated sheet in guest bedroom. All front of house / room service team members to receive appropriate PPE for task at hand. No signature of room service and all charges direct to folio no cash exchange. Draw up delivery policy to be adopted by all personnel for delivery and acceptance of room service to guest rooms. I.E knock, leave tray and stand 2 meters back whilst tray is received by guest. Leave direct instruction for confirmation of tray collection when finished outside guest room. On collection of finished tray all product including cloches commercially cleaned above 60 degree Celsius. 	Have a clear timed availability and menu in all rooms Have the correct equipment and procedure to deliver a professional room service Have these menu choices and ingredients available at times Give guests clear timings and procedures of arrival of their food Remember to collect the tray once the guest has finished Remember to charge to guests' room (no money to exchange hands)	1	1	1



	All accompanying condiments, sauces and cruets to be single use and dispose items only where possible.			
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