

Hazard - what could cause injury or illness.	How likely someone could be harmed and how seriously	Action to eliminate the hazard or if not possible to control the risk	Review the controls
<p>Visitor arrival at the premises Visitors unsure what to do or where to park.</p>	Low	<p>Provide clear guidance to people on arrival signage and visual aids and before arrival on our website and social media. Direct them to park with plenty of space. Ask them to wash hands or sanitise on entry. Provide hand wash and sanitise facilities and clear signage.</p>	Low
		<p>Website to have risk assessment available and rules for visiting. In addition to those in this risk assessments: large groups of more than 6 to be encouraged to book ahead Anybody who has a cough or temperature must not visit. Ask that they only visit if they feel completely well and normal.</p>	
<p>Contamination by touching surfaces, door handles, tables and chairs. OUTSIDE</p>	Medium	<p>Prop doors open where possible. Provide hand sanitiser to visitors and staff. Provide disinfectant spray and use on furniture and on surfaces. Clean surfaces regularly. Hand wash or sanitise between customers Provide disposable paper towels for hand drying and a bin</p>	Low
<p>Contamination by touching surfaces, door handles, tables and chairs. INSIDE wine barn for sales of wine by the bottle for take home consumption</p>	Medium	<p>Calculate the number of people the wine barn can hold with social distancing of 2m Payment by contactless card machine where possible. Wipe clean the keypad between customers if pin required. If handling cash, wash or sanitise after handling.</p>	Low

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Contamination by touching surfaces, door handles, tables and chairs. INSIDE toilet	Medium	Sign one at a time in the loo and remind about social distancing if need to queue	Low
		Provide disinfecting wipes and spray in the toilet and a sign to encourage customers to clean before and after. Staff to clean loos regularly.	
		Manage the entry of customers to the wine barn to two at a time	
Wine tasting - samples Contamination of glassware, risk to staff and customers serving	High	Provide outdoor seating for customers whilst they sample the wine	Low
		Reconfigure outdoor seating to maintain social distancing of 2m	
		Place wine glasses on edge of table to pour, to remove the need to lean across customers. The member of staff pouring to have the choice of wearing a face mask and wear to clean gloves to handle glassware. Place glass on edge of table to pour after which customers can lean to take their glass - keep 1m social distance to serve. Sanitise hands regularly.	
Bring payment machine to customers outside. Use contactless where possible. Clean after each use. Card machine to be placed onto the customers table and staff (wearing face mask) to remain 1m away.			

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		Customer to leave used glass on table to be collected and cleaned by staff. Staff to wash hands or sanitise after carrying used glassware.	
		Sterilise glassware through cleaning at high temperatures	
		Minimise handling. One glass per customer. Staff and customers to remain 2m apart except when serving the wine. Pourer to have option of wearing a face mask.	
		Designated area for used glassware until it is taken for cleaning.	
Know who has visited us and the date		Ask customers to leave contact details and record the date they have visited. Staff to ask and record the information on clipboard used only by one member of staff for the day. Record to be kept for 21 days.	
		Website to say large groups of more than 6 must book ahead -	