

Project Title:	CORONAVIRUS (COVID 19)					Risk Assess. No.:	D15							
Task/Activity:	Health & Hygiene on Sites					Project No.:								
						Date Prepared:								
HAZARDS						Likelihood			Severity			Risk Score		
Ref.	Key hazards associated with the above task/activity.					Probable	Occasional	Remote	Catastrophic	Critical	Serious	Marginal	Negligible	Likelihood x Severity
	Score:					3	2	1	5	4	3	2	1	
1	Contracting COVID 19						X		X					10
2	Transmitting COVID 19						X		X					10
3														
Risk Assessment Scores:		10+ High Risk			5-9 Medium Risk			1-4 Low Risk						
PERSONS AFFECTED						PPE REQUIREMENTS								
Operatives	X	Members of Public		Site Visitors	X	Harness & Lanyard		Hi-Viz Clothing		Respiratory Protection	X			
Other Workers	X	Managers	X	Young Persons	X	Hearing Protection		Eye Protection		Head Protection				
Others						Gloves	X	Boots		Sanitiser/ Soap & water	X			
ADDITIONAL CONTROL MEASURES														
Information/Instruction/Training							Managerial Controls							
<ul style="list-style-type: none"> The Site Manager will ensure this Risk Assessment is conveyed to all site workers and visitors at induction stage prior to any works commencing and record confirmation. 							<ul style="list-style-type: none"> The site manager will ensure will ensure all designated cleansing points at site entrance will be well supplied and cleaned at all times. The site manager will designated a person who will clean all cleansing areas and be fully instructed what to do. 							

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Physical Controls	Procedural Controls
<ul style="list-style-type: none"> ➤ The site manager will instigate a robust cleaning rota that will ensure all sanitiser stations, toilets, canteen/rest rooms/drying room, and offices on site will be cleaned regularly and records maintained. ➤ Ensure all washing/sanitising products are well stocked at all times, with the following: <ul style="list-style-type: none"> • Soap • Warm water • Towels (paper) • Sanitiser 60% min alcohol • Anti-bac wipes • Waste bins 	<ul style="list-style-type: none"> ➤ The designated toilet facilities on site are located in and include the following: <ul style="list-style-type: none"> ➤ WCs ➤ Wash Hand Basins with hot and cold running water, soap, towels and sanitiser ➤ Only 1 worker will be allowed to use these facilities at any one time. Workers will be instructed to wash their hands “before” and after using these facilities. They should also wipe down the facilities after use with wipes provided including taps, flush handles, door locks with anti-bac wipes. ➤ Workers will be instructed to keep toilet facilities clean and tidy. Anyone abusing these facilities will be disciplined in accordance with THE COMPANY disciplinary procedures. ➤ These facilities will be cleaned a minimum of twice a day by a nominated site operative. The cleaning register will be completed each and every time these facilities are cleaned ➤ The designated canteen / welfare facility on this project is located at ➤ The following appliances are located in this room: <ul style="list-style-type: none"> • Tables and chairs for operatives to eat at • Microwave • Fridge / Freezer • Kettle ➤ A maximum of 2 workers will be allowed to use this facility lunch time or break times. All workers will be required to sit a minimum of 2m away from each other. ➤ Lunch times and break times will be staggered if required to maintain the maximum occupancy requirement for this project. It is vitally important that the 2m self-distancing rules are obeyed during these times as well. ➤ Workers will be encouraged to take their breaks outside during the virus period but the 2m self-distancing rule must still be obeyed. ➤ Welfare facilities will be cleaned after each break and lunch time. All worktops and tables will be wiped down after each break and lunch period by a nominated site operative. Records of this will be recorded in the site cleaning register. ➤ It will be the responsibility of the worker to clean up his / her utensils and cup. It is their responsibility to put them away out of the reach from other workers after each use. ➤ All workers will bring their own crockery, eating utensils and cups. These will be taken from site each day by their owner. No worker is to use another worker’s equipment.

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	<ul style="list-style-type: none"> ➤ Please do not use local food outlets at break times to avoid transmission. ➤ A risk assessment for plant operators and delivery vehicles will be required if they will be handling materials, an individual will be designated to control this operation. ➤ No vehicles must enter site without pre arrangement or phoning access telephone number posted on main entrance. ➤ Where possible delivery drivers should not leave their cabs. ➤ All delivery drivers who will need to exit their vehicle on site will need to be treated as worker.
HSE & Other Guidance	Comments
<ul style="list-style-type: none"> ➤ Public Health England Guidelines ➤ Construction Leadership Council (version 3 14/4/2020) 	<ul style="list-style-type: none"> ➤ It is essential that all workers follow this PHE Guidelines on social distancing
<p>Residual Risk Rating Considering the above control measures</p>	<p>Site Manager</p> <p>Name:</p> <p>Signature:</p> <p>Date:</p>
<p>MED/LOW</p>	

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