

Bingley Farmers market.
COVID-19 Risk Assessments
June 2020

COVID-19 Risk Assessment: stallholders

What is the hazard	Who might be affected	Controls required	Additional controls	Action by who?	Action by when?	Done
<i>Spread of Covid-19 Coronavirus</i>	<ul style="list-style-type: none"> Stallholders. the general public. Market managers 	<p>Hand washing</p> <ul style="list-style-type: none"> Hand washing facilities with soap and hot water in place where possible Drying hands with disposable paper towels. For stallholders who do not have handwashing facilities the use of hand sanitiser should be used regularly. Hand cleaning station (with alcohol-based gel sanitiser) available and to be used as required <p>Cleaning</p> <ul style="list-style-type: none"> Frequently cleaning and disinfecting objects and surfaces that are touched regularly. The public to be discouraged touching any merchandise, display materials and market stalls. Appropriate cleaning products (antibacterial wipes and spray) available. 	<p>Stallholders to be reminded on a regular basis to wash their hands for 20 seconds with water and soap and the importance of proper drying with disposable towels.</p> <p>Also reminded to catch coughs and sneezes in tissues and to avoid touching face, eyes, nose or mouth with unclean hands.</p> <p>Tissues and hand sanitiser to be used if water & soap not available.</p> <p>Rigorous checks will be carried out by market managers to ensure that the necessary cleaning procedures are being followed.</p> <p>Stallholders to be reminded on a regular basis of the importance of social distancing for both their staff and customers. Queueing customers to have a clearly defined and signed area to safely queue and maintain social distance as per the Government</p>			

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		<p>Social distancing</p> <ul style="list-style-type: none"> • Reducing number of persons in work areas to ensure compliance with 2-metre (6.5 foot) gap recommended by the Public Health Agency. • Redesigning processes to ensure social distancing is maintained. <p>Non-sharing of equipment</p> <ul style="list-style-type: none"> • Staff to use only their own equipment where possible, and to ensure they keep these clean and disinfected with cleaning products available. <p>Wellness checks</p> <ul style="list-style-type: none"> • Ensuring that staff are not experiencing any symptoms indicative of Coronavirus prior to working. • Try and assess that customers/ visitors are not and have not been experiencing symptoms indicative of Coronavirus. 	<p>guidelines prevailing at the time of the market. Management checks to ensure this is adhered to.</p> <p>Staff to be regularly reminded of importance of using their own equipment and of cleaning their work areas. Management check to ensure this is adhered to.</p> <p>If customers show any symptoms relating to corona virus suggest they self-isolate and ask for medical testing.</p>			

COVID-19 Risk assessment LAYOUT

What is the hazard	Who might be affected	Controls required	Additional controls	Action by who?	Action by when?	Done
<i>Spread of Covid-19 Coronavirus</i>	Stallholders Market operatives General public	<p>Ensure that stalls are erected with a minimum of 2 metres between stalls. If at all possible, leave 3 metres space</p> <p>Ensure that after erection of the stall that any parts that may come into contact with customers and operatives are cleaned with soap and water or an alcohol-based solvent.</p> <p>Ensure that prominent signage is displayed around the market area to inform customers/visitors to maintain a safe social distance and to use the hand sanitiser that will be available on stalls.</p>	<p>Ensure stallholders manage any queues in front of their stall so they do not encroach into the space of adjacent stalls and that the queuing customers are organised with a minimum space between them of 2 metres.</p> <p>Regularly clean the customer facing parts of the stall.</p>			