

Reopening for business on 4th July 2020

A Guide for Pubs and Bars

The government is gradually relaxing the business closure and restriction rules set out in the Health Protection (Coronavirus, Restrictions) (England) Regulations 2020. This guidance has been produced to help businesses plan and prepare for reopening and operating safely during the outbreak.

Most remaining closed businesses and venues which includes pubs, restaurants and hairdressers, can reopen from **Saturday 4th July**. However, the following businesses **must remain closed**:

- nightclubs
- casinos
- bowling alleys and indoor skating rinks
- indoor play areas including soft-play
- spas
- nail bars, beauty salons and tanning salons
- massage, tattoo and piercing parlours
- indoor fitness and dance studios, and indoor gyms and sports venues/facilities
- swimming pools including water parks
- exhibition or conference centres must remain closed for events such as exhibitions or conferences, other than for those who work for the business or organisation who run the venue.

Government guidance for pubs reopening from 4th July clearly states that businesses must carry out detailed risk assessments before putting coronavirus prevention control measures in place and opening to staff and the public.

The guidance, released after the Prime Minister Boris Johnson's announcement that pubs would be allowed to re-open from 4th July gives various levels of detail on how pubs and bars should look to reopen safely.

The 43 page guidance document, ***Keeping workers and customers safe during Covid-19 in restaurants, pubs, bars and takeaway services***, has been prepared by the Department of Business, Enterprise and Industrial Strategy, with input from businesses, unions and industry bodies and in consultation with Public Health England and the Health and Safety Executive (HSE). The document is expected to be updated over time and can be accessed by visiting <https://assets.publishing.service.gov.uk/media/5eb96e8e86650c278b077616/Keeping-workers-and-customers-safe-during-covid-19-restaurants-pubs-bars-takeaways-230620.pdf>

Risk assessments, customer and employee safety and how to manage toilets are three of the points made in the Government's guidelines on how pubs can re-open on 4th July.

Risk Assessments

1. Carry out a COVID-19 risk assessment

Pubs must carry out risk assessments for each of their venues and any offices they have and use the information gathered to prevent health and safety risks.

Some points to consider;

- A risk assessment should help identify sensible measures to control risks in the workplace.
- Pubs with fewer than five employees don't need to write down their risk assessment.
- Staff must be consulted on health and safety matters, this should be done by asking them about perceived risk.
- The results of the risk assessment must be shared with the workforce and if possible, published on the pub's website.
- A risk assessment guide can be found on the HSE's website <https://www.hse.gov.uk/simple-health-safety/risk/index.htm>

2. Keeping customers safe

Operators should consider the cumulative impact of many premises re-opening in a small area, which means working with the local authority, neighbouring businesses and travel operators to assess the risk and applying additional mitigations.

- It is still recommended to keep a 2 metre distance wherever is possible however, a new "1-metre-plus" approach has been introduced. This means that members of the public can be 1 metre away from each other as long as other measures are put in place to limit the transmission of the virus.
- Pubs should look at reconfiguring furniture to maintain social distancing guidelines, safe queuing spaces and clear signage on hygiene.
- To reduce touchpoints, doors that are not fire doors should be wedged open and rigorous cleaning of surfaces and objects between customer use should be undertaken,
- The guidelines also state that operators should make customers aware of gathering limits, take the needs of disabled customers into account and ensure precautions are taken in the event of adverse weather conditions.
- The number of customers inside the premises should be managed as well as the entry of guests, so all indoor customers are seated with appropriate distancing and those outside have appropriately spaced seating or standing room. This will help areas of congestion not to become overcrowded.

Marking entry numbers could be done at the time of booking through reservation systems, social distancing markers, customers queuing at a safe distance for toilets or bringing payment machines to customers wherever possible.

- One way systems should be considered and families with children should be reminded they are responsible for supervising them at all times and should follow social distancing guidelines.
Children's indoor and soft play areas must remain closed.
- It is also outlined that operators should keep a temporary record of customers for 21 days in a way that is manageable for the business and to assist the NHS Test and Trace with requests for that data if required to help contain clusters or outbreaks.
- Staff should continue to maintain social distancing from customers when taking orders and minimising customer self-service of food, cutlery and condiments. Disposable condiments are strongly advised or if this is not possible, cleaning non disposable condiments after each use should be carried out.

Napkins and cutlery must only be brought out with food.
Single-use paper menus to replace laminated menus.

- Contactless payments should be encouraged and where possible the location of card readers should be adjusted to distancing guidelines.
- Contact between front of house and customers at points of service should be minimised where possible, this could be achieved by using screens or tables at tills and counters.

Employee Safety

- This involves more frequent hand washing and surface cleaning, the use of screens or barriers to separate workers where possible, using back to back or side to side working wherever possible and shift patterns designed so each person only works with a few others.
- Operators should stagger arrival and departure times, provide additional parking or facilities to encourage using other modes of transport other than public transport and wash uniforms on site.
- Work areas should be assigned to an individual as much as possible.
- When it comes to food and the kitchen areas, access should be available to as few people as possible and this is the same for walk in chillers.

3. Toilets

- Safety precautions such as signage should be considered as well as social distance markings where queues usually form alongside a limited entry approach.
- Running water, liquid soap and suitable options for drying hands either paper towels or hand driers must be available.

- Ventilation should also be considered along with more waste facilities and increasing the frequency of rubbish collections.

Personal Protective Equipment (PPE)

- PPE is dependent on the risk assessments, if PPE is required then employers must provide it free of charge to workers who need it.

Entertainment

- Pubs should not permit live performances to take place in front of a live audience.
- Licensees should ensure steps are taken to avoid people raising their voices due to potential of an increased risk of transmission.
- Online ticketing and online or contactless payments for entertainment should be encouraged wherever possible.

Licensing

- More restaurants, pubs and cafés will be able to serve people outside post-lockdown thanks to simpler licensing laws. The Government has announced that it will simplify and reduce the costs of the licensing process for outdoor drinking and stalls.
- As part of the new Business and Planning Bill, outdoor markets, pop-up car boot sales and summer fairs won't need a planning application. Plus, pubs and cafés will be able to use their car parks and terraces as extended outdoor dining/drinking areas using their existing seating licences.

Temporary changes to licensing laws will allow more licensed establishments to sell alcohol for off-the-premises consumption.

Changes for the hospitality industry introduced by the government will:

- Reduce the consultation period for applications for pavement licences from 28 calendar days to five working days, and grant consent after ten working days if the council does not issue a decision.
- Set a lower application fee for a pavement and street cafe licence of up to £100.
- Remove the need for a planning application for outdoor markets and marquees, meaning they can be set up for longer.
- Provide more freedoms for areas to hold car boot sales and summer fairs.

Legionella control

- Should you have been a business which was required to close under the regulations or you made the decision to close, you need to consider how

to ensure your water is clean and wholesome before reopening your business to prevent water-borne illnesses, like Legionella.

There is guidance produced by the Chartered Institute of Environmental Health as well as Public Health England and the Health and Safety Executive.

<https://www.cieh.org/media/4208/legionella-guidance-covid-19.pdf>

<https://www.gov.uk/government/publications/guidance-for-organisations-on-supplying-safe-water-supplies>

<https://www.hse.gov.uk/coronavirus/legionella-risks-during-coronavirus-outbreak.htm>

Covid-19 Secure

- Your business must be COVID-19 Secure. COVID-19 Secure means you have taken every reasonable step to ensure the safety of your premises, your employees, your customers and the community. By using the government guidance, the links to complete a risk assessments you can achieve COVID-19 Secure status, sign the COVID-19 Secure notice and re-open with confidence.
- It is good practice to display this poster in your window so that customers know that you have done a risk assessment. You can print this off and complete the section at the bottom.

<https://assets.publishing.service.gov.uk/media/5eb97021d3bf7f5d43765cbf/staying-covid-19-secure-accessible.pdf>

Further information

For all business operators, whatever type of business you are, the gov.uk website provides a great deal of information for businesses and we would recommend you visit their website regularly to keep pace with the government changes and advice. Please take the time to read the relevant guidance for your business. Includes specific advice for:

- Close contact services
- Construction and other outdoor work
- Factories, plants and warehouses
- Heritage locations
- Hotels and other guest accommodation
- Labs and research facilities
- Offices and contact centres
- Other people's homes
- Restaurants, pubs, bars and takeaway services
- Shops and branches
- Vehicles
- The visitor economy

<https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19>

- Social distancing signs that businesses can download and display can be found on the Chartered Institute of Environmental Health's website <https://www.cieh.org/policy/coronavirus-covid-19/resources/>

Should you require any further advice, support and assistance regarding opening your business and carrying out a risk assessment please contact East Staffordshire Borough Council Environmental Health on 01283 508578.