



Food service management operational risk assessment considerations

Given a number of FSM businesses are currently operating, the FSM sector represented by the above companies have developed operating procedures based on live Government COVID-19 Secure guidelines.

On behalf of FSM, UKHospitality

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By opening workplace restaurants and canteens at an early stage as office workers return, UKHospitality will be able to ensure office workers travel from home, to work, and eat in the workplace canteen, (rather than venturing outside their workplace to find other food outlets) thus reducing the number of potential case contact points whilst ensuring social distancing remains controlled and limited during the transition phase. Appendix 4 provides a case study example

Section 1 provides workplace canteen opening times with restrictions

Section 2 provides further detail on maintaining enhanced sanitation procedures for customer areas, whilst maintaining social distancing and service

Section 3 provides further detail on how, practically, we will maintain social distancing measures during access and egress in the workplace canteen environment

Appendix 4 provides a case study example of social distancing measures currently practiced at an online retailer

Guidance Note 1 provides guidance to managers and supervisors on Section 3

Process required to ensure social distancing measures that limit or reduce the spread of infection

ENHANCED SANITATION CONTROLS						
AREA ROH	CRITICAL	ACTION	ENHANCED	ACTION	HEIGHTENED	ACTION
Food Prep surfaces	✓	Every 30 MINUTES or sooner for the benefit of food safety cross contamination controls	✓	Every HOUR minutes or sooner for the benefit of food safety cross contamination controls	✓	Every 3 HOURS minutes or sooner for the benefit of food safety cross contamination controls
Fridge handles	✓		✓		✓	
Microwaves	✓		✓		✓	
Kitchen & WHB taps	✓		✓		✓	
All door handles	✓		✓		✓	
Cupboard handles	✓		✓		✓	
Light switches	✓		✓		✓	
Equipment handles	✓		✓		✓	
Locker handles	✓		✓		✓	
Trolley Handles	✓		✓		✓	

ENHANCED SANITATION CONTROLS						
AREA FOH	CRITICAL	ACTION	ENHANCED	ACTION	HEIGHTENED	ACTION
Till points	✓	After each use in the case of tables, table condiments and chairs and after each sitting for customer touchpoints	✓	Every 15 minutes in peak times in the case of tables, table condiments and chairs; and after each sitting for customer touchpoints	✓	Every hour in peak times in the case of tables, table condiments and chairs; and after each sitting for customer touchpoints
Trays	✓		✓		✓	
Tables	✓		✓		✓	
Table condiments	✓		✓		✓	
Door handles	✓		✓		✓	
Light switches	✓		✓		✓	
Chair backs	✓		✓		✓	
Chair arm rests	✓		✓		✓	
Locker handles	✓		✓		✓	
Trolley handles	✓		✓		✓	