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| Property Name | Doorpool Farm House and Fairule Cottage |  | Date of Next Review: | 1st August 2020 |
| Date of Assessment | 29th June 2020 |  | Notes: |  |
| Assessment Carried out by | Katie Shirley-Beavan |  |  |  |

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| What are the Hazards? | Who Might Be Harmed and How? | What are you already doing to control the Risk? | What further action do you need to take to control the risk? | Risk Factor / Urgency | | |
| High | Medium | Low |
| **Person to person contact during COVID 19 pandemic (Host and guest)** | Becoming infected with COVID19 and further spread the infection | Host encouraging self-check in at all time. Key box & keys cleaned and sanitised between guests. Exterior sanitising station provided.  Should guests require to meet hosts, social distancing applies.  Guests informed of social distancing rules prior to meeting host.  Guests provided with house manual. | Minimise contact between the two parties.  Consider protective clothing for any welcome staff and ensure guests and welcome staff understand social distancing guidelines.  Provide a pre-arrival/ departure pack for guests explaining procedures.  Use self check-in approaches where appropriate such as lock boxes with Host to video call or phone the guests after guest arrival to ensure customer satisfaction and to answer all queries  Ensure guests are not present during interim cleans  Any issues needing a maintenance visit to be arranged when guests are out of the property where possible (unless an emergency)  Provide a FAQ document on all aspects of the property for example:  When bin day is  How the boiler works  How to switch the heating on  How the cooker works  This will minimise any visit to the property  Ensure all amenities packs are single packaged items  Have an illness during stay reporting procedure and useful contact numbers in the property |  |  | x |

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| **Cleaner / housekeeper not fit for work and infected with COVID 19** | Could spread COVID 19 through cleaning within the property | Housekeepers advised to inform host should they show symptoms of the virus. | Create an ongoing checking system and document for staff health / wellbeing |  |  | x |
| **Cleaning regimes not effective / fit for purpose** | Contaminated accommodation / spread of COVID 19 | Checklist of cleaning routine to be completed on every changeover.  Checklist created from ASSC and Airbnb websites.  Cleaning team provided with PPE.  Managerial team to assist with changeovers and carry out a check post clean. | Create a cleaning plan that all  cleaning staff must adhere to and sign for each clean  Create a cleaning checklist that all cleaning staff must fill in and leave in property for transparency  Create a maintenance checklist that all cleaning staff have to sign for on each clean, any issues to be flagged and dealt with before the guests arrival  in-depth ongoing staff training to ensure knowledge, clear understanding, and skills of every task undertaken  Cleaning standards checked periodically by supervisors or external 3rd parties (e.g. accreditation)  All cleaning team members are given the correct protective clothing and training on how to use correctly and instructions on handwashing, protective clothing disposal and their well being |  |  | x |
| **Incorrect / ineffective cleaning materials used / Cleaning regimes not recorded** | Not cleaning or sanitising the property correctly | Cleaning equipment conforms with BS EN 14476 and BS EN 14675  Cleaning checklist be completed at each changeover.  PAT testing carried out 30 June 2020 | Put a cleaning requirement document together, clearly stating what should be sanitised within the property for example  Touch points, door handles, banisters, surfaces, bathrooms  What should be disinfected, floors, walls  Ensure all cleaning materials are clean and fit for purpose  Ensure all cleaning equipment is PAT tested and fit for purpose and the being used in the correct way  Put a health & safety file together with all cleaning products used and for what purpose, COSHH sheets if required, all previous cleaning / maintenance schedules for the accommodation and all risk assessments |  |  | x |

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| **Dealing with a guest who is unwell or infectious outbreak in your property** | The spread of an infection outbreak | Guests advised to inform Hosts should they fall unwell during their stay or within 14 days post stay.  Property to close for 14 days post ‘positive CV19’ guests departure or until testing proves negative for CV19.  Linen Bags provided for guests. Mattress and Pillow protectors also washed between guests.  Hosts to assist guests with medical / food provision should they fall unwell. | Place a what to do if you suspect you as a guest are ill or have an infectious outbreak document in the property including relevant phone numbers and actions required  Video call/ call the guests to clearly understand the situation and if the guests need to extend their stay and for how long  Build into terms and conditions the cost and requirements if a guest has to extend their stay through illness for self-quarantine  Build a relationship with fellow property owners (buddy system) to see if arriving guests can be relocated into one of these properties if original booking cannot be fulfilled due to guest illness  Deliver clean linen and linen bag for the guests to place used linen in (leave this in the property)  Deliver, medicines, food supplies and extra cleaning materials to the outside of the property |  |  | x |
| **Incorrectly laundered bedding** | Bacteria not killed off properly | All bedding washed in house by hosts to ensure 60 cycle. | Use cotton/ linen bedding and wash on a full 60 degree wash cycle (not a quick wash) |  |  | x |
| **Changeover clean** | Contaminated accommodation / spread of COVID 19 | Cleaning team to enter property 1 hour after guests depart.  Earlier Check in and checkout to ensure adequate time to clean according to checklist.  Cleaning team advised to notify host if unwell. PPE provided for cleaning team. | All changeover cleans can only be completed once the guests have left the property  Cleaner has filled out the fit for work document  All protective clothing is available to cleaner  All cleaning / maintenance procedures are adhered to and documented accordingly |  |  | x |
| **Legionella** | Infection of Legionella from standing water if the property has been lying empty | All toilets flushed between guests. All taps / showers run for 2 minutes between guests or within 2 weeks of guests arriving.  Showerhead cleaned and disinfected between guests including removing shower head. | Flush the whole water system for two minutes or more. First flush your toilet, then let the kitchen taps and the hand basin taps run for two minutes or more to let both hot and cold water pass through.  Flush the shower through If your shower has not been used for two weeks or more, disinfect the showerhead. The showerhead should be removed and the shower run for two minutes. The showerhead should be disinfected before being re-fitted by immersing for at least an hour in any solution designed for cleaning baby feeding bottles (e.g. Milton). Showerheads should be regularly disinfected about four times a year.  Finally, let any other taps run for two minutes. |  |  | x |

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| Notes on completion |  |