# **Appendix 2: Risk assessment template**

As a facility provider, you should complete your own COVID-19 Risk Assessment and publish this to your users.

We have provided an example risk assessment below, which is for illustrative purposes only, and includes some examples of things to consider. Consider how this will apply to each aspect of your operation and identify the controls you require to meet Government guidance regarding health, social distancing and hygiene etc. Remember that you must review your other Health and Safety, and Safeguarding, risk assessments for other hazards such as fire, first aid etc.

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| What are the hazards? | Transmission of COVID-19 |
| Who might be harmed? | Facility users, staff, volunteers, visitors and the wider community |
| No | Controls required | Action Taken by the Club |
| **Facility Capacities** |
|  | Have you determined the safe capacity of your field of play and grounds for both organised cricket activity and off-field activities (subject to the Rule of 6 or as a group made up of two households), accounting for social distancing, legal gathering size limits and supervision ratios where applicable? |  |
|  | Have you determined the safe capacity of your net practice facilities accounting for social distancing and legal gathering size limits? |  |
| **Organised activities** |
|  | Have you review playing guidance and make suitable adaptation to your approach to practice and matches? |  |
|  | Have you reviewed supervision ratios and adapt group sizes for supervised children’s activities accordingly? Have you ensured safeguarding procedures are being followed, even under COVID restrictions? |  |
|  | Have you assessed control measures for preventing spectators (with limited exceptions – see guidance? |  |
| **People Management and Communication** |
|  | Establish what restrictions are in place for your venue location including restrictions on gathering size limits in line with the UK Government Roadmap and ensure your control measures are appropriate. |  |
|  | Self-screening of individuals before they arrive at the venue to ensure individuals displaying COVID symptoms or those who should be shielding do not travel or attend. |  |
|  | Ensure that NHS Test and Trace data collection system is in place and that it is compliant with Information Commissioner’s Office guidance. |  |
|  | Ensure that your NHS QR Code poster has been produced and displayed for use by visitors  |  |
|  | Have you updated your NHS Test and Trace contact detail collection and record keeping process to include casual spectators that might come into contact with players etc? |  |
|  | An assessment of user numbers, space capacities, venue circulation and layout planning to maintain social distancing. |  |
|  | A plan for where parents and players will sit whilst watching cricket activities. |  |
|  | Signage and communication so that all participants and visitors are aware of the control measures in place and how to act appropriately to minimise the risk of transmission of COVID-19. |  |
|  | Have you provided clear signage at unmanned entrances restricting access to those not directly involved in the activity? i.e. No spectators allowed at Step 2. |  |
|  | Staff and volunteer training to support the implementation of the plan, with suitable training records. |  |
| **Buildings** |
|  | Assess ventilation in your building (natural and mechanical) and take appropriate measures to maximise ventilation and minimise risk of transmission. |  |
|  | Assess the maximum occupancy of your rooms in order to ensure Social Distancing can be maintained, and establish a suitable circulation system / one-way system. Use signage and floor markings to communicate this. |  |
|  | Assess the arrangement of seating areas to maintain social distancing and minimise the risk of transmission. |  |
|  | Consider your wet weather plans and describe what actions you will take to maintain social distancing in wet weather.  |  |
| **Social and Hospitality Areas** |
|  | Have you ensured your indoor social and hospitality areas will remain closed? |  |
|  | Have you read and understood the requirements of the government guidance for restaurants and bars available [here](https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/restaurants-offering-takeaway-or-delivery)? |  |
|  | Have you put in place a food and beverage service plan that conforms to the requirements of the government guidance for restaurants and bars available [here](https://www.gov.uk/guidance/working-safely-during-coronavirus-covid-19/restaurants-offering-takeaway-or-delivery)? |  |
|  | Have you assessed the safe capacities for table service of food and beverages outdoors (Rules of 6 / 2 Households)? |  |
|  | Have you a plan in place to serve take-away food and alcohol that takes into account social distancing? |  |
|  | Have you reviewed your food and beverage service plan to ensure that it is compliant with your premises licence or club premises certificate for the serving of alcohol? |  |
|  | Have you updated your cleaning plan to include food and beverage preparation, service and consumption areas? |  |
|  | Have you updated your staff/volunteer training plan to include the requirements of your food and beverage service plan? |  |
|  | Have you updated your signage and communications plan to include the requirements of your food and beverage service plan? |  |
|  | Have you updated your assessment of PPE requirements and provision to include the requirements of your food and beverage service plan? |  |
|  | Have you reviewed and updated your COVID risk assessment to include your food and beverage service plan and the above? |  |
|  | Have you communicated your updated COVID risk assessment and plans? |  |
| **Hygiene and Cleaning** |
|  | Develop an appropriate cleaning plan |  |
|  | Materials, PPE and training that you have provided to your staff for effective cleaning. |  |
|  | Provision of hand washing facilities with warm water, soap, disposable towels and bin. |  |
|  | Provision of suitable hand sanitiser in locations around the facility to maintain frequent hand sanitisation. |  |
|  | Provision of suitable wipes and hand sanitiser on the field for Hygiene Breaks. |  |
|  | Have you assessed safe capacity level for outdoor hospitality areas? |  |
|  | Have you risk assessed the table and takeaway service of food and beverage? |  |
|  | Have you risk assessed the PPE requirements for food and beverage table and takeaway service? |  |
|  | Have you included the cleaning of seating areas in your cleaning plan? |  |
|  | What are the hazards? | Other venue hazards to be considered after temporary closure such as Legionnaire’s Disease, fire, electrical safety etc. |
|  | Who might be harmed? | Facility users, staff, volunteers and visitors  |
|  | Controls required | Action Taken by the Club |
| **Preparing Your Buildings** |
|  | Consider the risk of Legionnaire’s disease and carry out necessary work to make your water supply safe for users. Refer to the specific guidance in the document above. |  |
|  | Check that routine maintenance has not been missed and certification is up to date (e.g. Gas safety, Electrical Safety and Portable Appliance Testing, Fire Safety, Lifts and Heating – Ventilation and Air Conditioning). |  |
|  | Check that your ground is ready and safe to play. Look at what work is required and how this can be done safely at a social distance. |  |
|  | What are the hazards? | Vital first aid equipment is not available when needed. First aiders do not have adequate PPE to carry out first aid when required. |
|  | Who might be harmed? | First aiders, facility users, staff, volunteers and visitors  |
|  | Controls required | Action Taken by the Club |
| **First Aid** |
|  | Check that your first aid kits are stocked and accessible during all activity.  |  |
|  | What steps have you taken to improve your first aiders’ understanding of first aid provision under COVID? |  |
|  | If you have an AED then check that it is in working order, service is up to date and that it is available during all activity. |  |
|  | What are the hazards? | Pitches or outfield are unsafe to play on |
|  | Who might be harmed? | Players, officials, ground staff |
|  | Controls required | Action Taken by the Club |
| **Preparing your grounds**  |
|  | Safety checks on machinery, sightscreens and covers. |  |
|  | Check and repair of any damage to pitches and outfields. |  |
|  | Check and repair of any damage to practice facilities including nets |  |
|  | What are the hazards? | Use this space to identify hazards at your venue |
|  | Who might be harmed? | Use this space to identify who might be harmed  |
|  | Controls required | Action Taken by the Club |
|  | Identify your own control measures required. |  |
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