

COVENTRY SCHOOL FOUNDATION – Risk Assessment

(Form 2)

Foundation Area/Foundation School:	King Henry VIII Senior School
Date of Assessment: 20-8-20	Name of Assessor: Anna Heathcote
Location & Subject of Assessment: Accommodating Food Practicals – DT3 Food Prep & Nutrition	
Review Date: October 2020	Other Relevant Information: Undertaken within the sitewide risk assessment for teaching of Years 7, 8, 9, 10 & 11. Standard CLEAPSS Risk assessments apply

Area/Activity Assessed: DT3/All Food practicals					
Summary of significant risks where action is required		Summary of controls to be implemented			
Contamination and infection from covid-19 virus.		Social distancing measures in line with government guidance as applicable to our environment: Capacity of 15 students as set up in line with the school wide C19 risk assessment. Strong hygiene practices to prevent spread of virus in line with government guidance; handwashing, good respiratory hygiene, frequent cleaning of surfaces. Creating a teaching environment which allows for social distancing within DT3			
Reviewed / Approved by Senior Manager		Senior Manager:		Signature:	
		P. Dearden		Date: 07.09.2020	
Date Reviewed					
Reviewer / Signature					

What are the hazards?	Who will be affected?	Risk (possible harm)	Control Measures		Who by?	When?	Can this be achieved? Risk after measures?
			In Place	Action Required (to reduce risk)	Name	Date	
Pupils working too close to each other	Pupils and Teachers	HIGH Infection of many if one person attending is asymptomatic but infectious		DT3 Food room have set work stations and pupils will be allocated work areas where the pupils are 2m apart. These distances were checked by H&S. David Iles at start of term Sept 2020. Each student will have sole use of their own equipment (there will be no sharing of equipment, cooking or washing facilities).	ACH SS RJP LL		MEDIUM
Food practical hazards	Pupils and Teachers	Low		As well as standard Food Room procedures to be followed, pupils have the option of not wearing an apron or bringing their own from home. Social distancing will be maintained with constant reminders from staff, unless there is an immediate danger to pupils ie clothing or cooking on fire. The practicals chosen are lower than average risk and the teacher staff have 25 years of classroom experience. Therefore these practicals are as safe as reasonably practicable.	ACH SS RJP LL		Low
Transmission of virus through sharing of equipment	Pupils	Low		There are 10 practical classes and there will be 10 equipment sets, one for each set. Each set/class has 1 practical lesson per week so classes only use their own equipment every week. Pupils will have sole use of the tools and equipment within their work area. All equipment will be put through the dishwasher, very high temperatures (above 75oC) to destroy any bacteria and viruses in advance of use and in between classes. There will be Technician support to oversee wiping and cleaning of all tools and equipment and areas used after every practical practical including door/drawer handles. Each class will have their own set of	ACH SS RJP LL		Low

				<p>equipment therefore no mixing of year bubbles or any group bubbles.</p> <p>Students reminded to sanitise hands on entry using the sanitising pump by the entrance, then to wash their hands as necessary during the lesson.</p>			
Entry to building	Pupils and Staff	Low		<p>All windows to be opened as soon as possible every morning to provide as much natural ventilation as the windows are very small.</p> <p>Staff to enter through double doors leading from the Drama area. Students to use the Red outer door from Spencer Road playground where students will queue and supervised on entry. Students will not queue up outside in the corridor but directed by staff to enter DT3 immediately and go straight to their work stations. Students directed to wash their hands and continue to wash their hands throughout the practical. Antibacterial handsoaps are provided. Students are released from the lesson one by one exiting through the red door into the playground. Students directed to use hand sanitiser in the corridor before exiting.</p>	ACH SS RJP LL		
Impact on staff	Teachers	Low		<p>Schemes of work being redefined and adapted to facilitate bubbles, timings and viability of practical activity regarding use of certain equipment – no sharing of specialised goods eg food processor.</p> <p>Technician to be given an area to work to facilitate the safe storage and organisation of 10 equipment sets and access to the cleaning facilities – dishwasher, washing machine and dryer. And to allow 2m social distancing from students.</p> <p>Technician will be required to complete extra preparation and cleaning of DT3 in between practicals, which will impact on workload. All Food staff to help as required and necessary.</p>	ACH SS RJP LL		