



COVID-19 Risk Assessment

This risk assessment has been developed in addition to Adopt a School’s Health and Safety Policy and Procedures (see separate document) in line with government guidance regarding COVID-19. The risk assessment covers Adopt a School activity within the classroom context and will be updated regularly in line with government guidance.

List significant hazards here:	List groups of people who are at risk:	List existing controls, or refer to safety procedures etc.	Further control measures identified	Risk level with controls – Low/medium/high
Suspected COVID-19 symptoms	All	If the chef has symptoms of COVID-19, such as a raised temperature; new, persistent cough; or loss of taste or smell, the session will be cancelled and he/she should not attend school. Similarly, it is expected that the school contacts the chef if there are any confirmed cases of COVID-19 in the school. Both the chef and the school are expected to	Chefs expected to keep up-to-date with government guidance. Chefs should share Adopt a School’s current COVID-19 risk assessment with schools ahead of their visit.	Low

		follow government guidance e.g. track and trace, if anyone develops symptoms immediately following a visit.		
Hand washing	Adopt a School Chef	Chef must wash hands regularly and between jobs (including during storage, packing and transporting of the foods to the school and during the set-up of the classroom/hall) to minimise cross contamination. Hands should be washed for at least 20 seconds according to government guidelines.	Sanitising gels to be used when there is no facilities for proper hand washing.	Low
Food preparation area prior to food production	Adopt a School Chef	Use food safe antibacterial cleaner and disinfectant for all food preparation surfaces.	Clean down and disinfect food preparation areas regularly and between jobs	Low
Ingredients	Adopt a School Chef	Dispose of all packaging and wash all ingredients prior to preparation	Store in pre-washed and sanitised containers	Low
Prepared ingredients	Adopt a School Chef	All prepared ingredients to be stored in new, unused individual containers for use by the children.	Ensure all storage facilities and refrigeration have been properly cleaned and sanitised.	Low
Transporting and travel to the school	Adopt a School Chef	All perishable foods to be stored in pre-sanitised cool boxes. All other foods to be stored in pre-washed and sanitised containers and crates. Chef must ensure that all touch points in their car have been sanitised for each journey to a school.		Low

Prior to entering school premises	Adopt a School Chef	PPE to be worn such as face mask and face shield and hand sanitiser used.		Low
Once in school premises	Adopt a School Chef	Chef to change into clean chef whites before entering the classroom and to change out of chef whites before leaving school, taking them home to wash between school visits.	PPE required at all times. Chef to check with school that there is a suitable changing area for safeguarding.	Low
Setting up the classroom or hall	Adopt a School Chef	The classroom/hall will be set up in accordance with the school policy and procedures to ensure social distancing, as required by government guidelines.	All surfaces will be sanitised and covered with disposable banqueting paper. All equipment to be correctly washed and sanitised prior to use.	Low
Children's hand washing	All	Staff and children are required to wash their hands before entering the classroom for at least 20 seconds according to government guidance. They should also wash their hands after coughing or sneezing, after using the toilet, before and after handling food. Children should wear disposable hats and aprons, where the school cannot guarantee safe storage of reusable hats and aprons.	Visual control by member of staff to ensure correct procedure for hand washing.	Low
Teaching in the classroom/hall	Adopt a School Chef	A 2-metre distance will be maintained as much as possible. Any direct contact with a child should be done by the class teacher or teaching assistant.	Use of the bridge and claw video and other visual aids to assist chef and children in the production of their dish.	Low

Clearing down after the session	Adopt a School Chef	Once the session has finished, the children should vacate the classroom to enable chef to collect the prepared food containers and clear down the classroom.		Low
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Last updated: July 2020
Review date: Ongoing in response to government guidance