## Covid-19 Risk Assessment for Short-Term and Holiday Rentals and Self-Catering Properties

Property name	Three Gates farm	Date of next review	27 August 2020
Date of assessment	27 July 2020	Notes	
Carried out by	J Ball		

What are the hazards?	Who might be harmed and how?	Actions/ risk controls		Risk Factor urgency		
Person to person contact during COVID 19 pandemic	Host, guests, visitors, cleaners, handyman	Guests, visitors and staff to self-certify	High	Med	Low JB	
aa8 co 20 paac		Communicate and practice social distancing at all times from meet and greet onwards. On site communications via emails, phone			JB	
		Provide PPE for any staff and communicate social distancing guidelines to guests and staff			JB	
		Provide pre-arrival information:  - Arrival notes eg cottage access, keys, ETA etc.  - Covid-related notes/ operating protocols  - Soft copy cottage information folders  - Disposable welcome pack incl. local map & guide  - Cleaning materials & disinfectant in cottages  - Advise to bring bedspreads, books, games, table tennis bats & balls, outdoor games, swimming aids & floats, Covid supplies (hand gel, disposable gloves, masks)			JB	
		Remove non-essential, difficult to sanitise items from cottages eg. information folders, leaflet folders, books, games, cushions etc.		JB JB	JB	
		Any issues needing a maintenance visit to be arranged when guests are out of the property where possible (unless an emergency)				
		Communicate protocols for illness during and after stay - reporting and useful contact numbers in info pack  - Notification - Self-isolation / no use of shared facilities - Local NHS & testing facilities - Key drop-off arrangements - Post stay notification if ill			JB	

		Common areas action plan		
		Pool house:  - Rota system for cottages sole use - Remove all chairs, pool floats & toys - Guests to change and shower in cottages - Signage + hand gel at entrance door - Check & maintain chlorine levels - Backwash regularly - Pool house cleaning regime		JB
		Sauna, Fitness room, Games room: - Access restricted - Notify guests prior to arrival		JB
		Laundry facility:  - Hand washing facility  - Signage  - Instigate cleaning regime		JB
		Play area and trampoline:  - Open subject to adequate parental supervision - Signage re social distancing & hand hygiene - Hand sanitizer point		JB
		BBQ's: - Clean after use - TGF disinfect between users		JB
Cleaner / handyman not fit for work and infected with COVID 19	Could spread COVID 19 through cleaning/ working within the property	Agreed notification procedure - document for staff health / wellbeing  Ensure adequate alternative cover in event of illness	JB	JB

Cleaning regimes not	Contaminated	Create a cleaning plan that all cleaning staff must adhere to		JB
effective / fit for purpose	accommodation / spread of COVID 19	Create a maintenance procedure - cleaning staff to notify any issues to be flagged and dealt with before the guests arrival		JB
		Ongoing staff training to ensure knowledge, clear understanding, and skills of every task undertaken		JB
		Cleaning standards checked before new arrivals		JB
		All cleaning team members are given the correct PPE and training on how to use correctly and instructions on handwashing, PPE disposal and their well being		JB
Incorrect / ineffective cleaning materials used / Cleaning regimes not recorded	Not cleaning or sanitising the property correctly	Cleaning procedure and checklist, clearly stating what should be sanitised within the property for example touch points, door handles, banisters, surfaces, bathrooms		JB
not recorded		Ensure all cleaning materials are adequate, clean and fit for purpose		JB
		Ensure all cleaning equipment is PAT tested and fit for purpose and the being used in the correct way		JB
Dealing with a guest who is unwell or infectious outbreak in your property	The spread of an infection outbreak	Communicate 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		JB
		Video call/ call the guests to clearly understand the situation		JB
Incorrectly laundered bedding	Bacteria not killed off properly	Use cotton/ linen bedding and wash on a full 60 degree wash cycle (not a quick wash)		JB
		Agree 60 degree washing requirements with external laundry		JB
		All towels, kitchen cloths and oven gloves to be washed @ 60 degrees		JB

Changeover clean	Contaminated accommodation / spread of COVID 19	All changeover cleans can only be completed once the guests have left the property	JB
	01 00 115 15	Cleaner has confirmed fit for work	JB
		All PPE is available to cleaner	JB
		All cleaning / maintenance procedures are adhered to and documented accordingly	JB
Legionella	Infection of Legionella from standing	Flush the whole water system for two minutes or more.	JB
	water if the property has been lying	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	JB
	empty	Flush the shower through If your shower has not been used for two weeks or more, disinfect the showerhead.	JB
		Remove showerhead 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).	JB
		Showerheads should be regularly disinfected about four times a year.	
		Finally, let any other taps run for two minutes.	