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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? | Main club risk assessment attached with various club house areas included. |
|  | Have you determined the safe capacity of your net practice facilities accounting for social distancing and legal gathering size limits? | 12 made up of 2 separate net areas 6 each, |
| **Organised activities** |
|  | Have you review playing guidance and make suitable adaptation to your approach to practice and matches? | Completed |
|  | 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? | N/A no junior cricket at MDCC in 2021 |
|  | Have you assessed control measures for preventing spectators (with limited exceptions – see guidance? | Controls in the club house area’s as attached risk assessment. |
| **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. | Attached risk assessment. |
|  | 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. | All players have been notified and will be reminded weekly |
|  | Ensure that NHS Test and Trace data collection system is in place and that it is compliant with Information Commissioner’s Office guidance. | Track and trace details shared with main club. |
|  | Ensure that your NHS QR Code poster has been produced and displayed for use by visitors  | Completed One available from outside of the club house and other available in the club house when this is permitted to be used. |
|  | 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? | Where possible any spectators’ details will be taken, and the track and trace details are available, with a sign to encourage casual spectators to scan. |
|  | An assessment of user numbers, space capacities, venue circulation and layout planning to maintain social distancing. | In attached Risk assessment. |
|  | A plan for where parents and players will sit whilst watching cricket activities. | Area on the boundary edge available, until club house is available to be used players will have to return to cars during any rain. |
|  | 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. | Main signs are internal some available from the outside. |
|  | 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. | Only internal access is to toilet facilities no other areas are open. |
|  | Staff and volunteer training to support the implementation of the plan, with suitable training records. | Training records for club employees, all other volunteers work in external areas. |
| **Buildings** |
|  | Assess ventilation in your building (natural and mechanical) and take appropriate measures to maximise ventilation and minimise risk of transmission. | In attached Risk assessment. |
|  | 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. | In attached Risk assessment. |
|  | Assess the arrangement of seating areas to maintain social distancing and minimise the risk of transmission. | In attached Risk assessment. |
|  | Consider your wet weather plans and describe what actions you will take to maintain social distancing in wet weather.  | In attached Risk assessment, until club house is available to be used players will have to return to cars during any rain. |
| **Social and Hospitality Areas** |
|  | Have you ensured your indoor social and hospitality areas will remain closed? | Yes |
|  | 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)? | Yes |
|  | 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)? | No food or beverages will be available |
|  | Have you assessed the safe capacities for table service of food and beverages outdoors (Rules of 6 / 2 Households)? | In attached Risk assessment. |
|  | Have you a plan in place to serve take-away food and alcohol that takes into account social distancing? | None will be available |
|  | 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? | yes |
|  | Have you updated your cleaning plan to include food and beverage preparation, service and consumption areas? | In attached Risk assessment. |
|  | Have you updated your staff/volunteer training plan to include the requirements of your food and beverage service plan? | In attached Risk assessment. |
|  | Have you updated your signage and communications plan to include the requirements of your food and beverage service plan? | In attached Risk assessment. |
|  | Have you updated your assessment of PPE requirements and provision to include the requirements of your food and beverage service plan? | In attached Risk assessment. |
|  | Have you reviewed and updated your COVID risk assessment to include your food and beverage service plan and the above? | In attached Risk assessment. |
|  | Have you communicated your updated COVID risk assessment and plans? | To internal club staff |
| **Hygiene and Cleaning** |
|  | Develop an appropriate cleaning plan | In attached Risk assessment. |
|  | Materials, PPE and training that you have provided to your staff for effective cleaning. | In attached Risk assessment. |
|  | Provision of hand washing facilities with warm water, soap, disposable towels and bin. | In Available toilet areas. |
|  | Provision of suitable hand sanitiser in locations around the facility to maintain frequent hand sanitisation. | Yes |
|  | Provision of suitable wipes and hand sanitiser on the field for Hygiene Breaks. | These will be available |
|  | Have you assessed safe capacity level for outdoor hospitality areas? | N/A |
|  | Have you risk assessed the table and takeaway service of food and beverage? | N/A |
|  | Have you risk assessed the PPE requirements for food and beverage table and takeaway service? | N/A |
|  | Have you included the cleaning of seating areas in your cleaning plan? | N/A |
|  | 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. | All work of this nature is taken by the main club in line with being an operating fitness centre |
|  | 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). | All work of this nature is taken by the main club in line with being an operating fitness centre |
|  | 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. | Completed |
|  | 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.  | Completed with details to be shared with captains. |
|  | 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. | N/A |
|  | 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. | Completed |
|  | Check and repair of any damage to pitches and outfields. | Completed |
|  | Check and repair of any damage to practice facilities including nets | Completed |