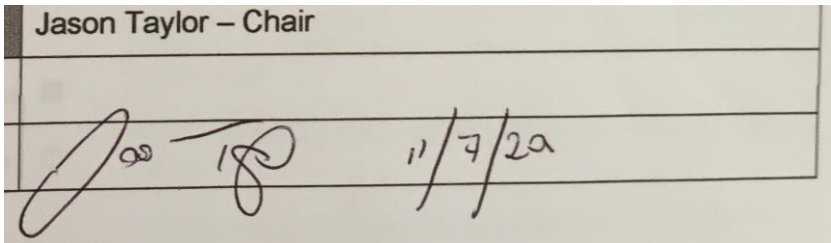


GREENFIELD CRICKET AND SOCIAL CLUB
Ladhill Lane, Greenfield, Saddleworth

COVID-19 Risk Assessment

Licensed premises name	Greenfield Cricket & Social Club
Revision number and date	Version 1 29 June 2020
Date Distributed	4 July 2020
Completed By	Catherine Knowles, Designated Child Protection Officer
Date & Signed	<i>C. Knowles</i> 29/06/20
Approved By	Jason Taylor – Chair
Date & Signed	 <p>Jason Taylor – Chair</p> <p><i>Jason Taylor</i> 11/7/20</p>

1. Hazard

This risk assessment template identifies controls to minimise the hazard of COVID-19 spreading in licensed premises.

COVID-19 is an illness that can affect your lungs and airways. Symptoms can be mild, moderate, severe or fatal. It is transmitted from small droplets that are created when infected persons sneeze or cough. These can be directly transmitted to another person or a surface and then transferred if a person touches their eyes, mouth or nose.

A competent person must carry out an appropriate COVID-19 risk assessment to help decide the control measure to implement. This risk assessment template helps Greenfield Cricket & Social Club to address the risks of COVID-19 and identify sensible measures to control the risks in the licenced premises.

The risk assessment should be reviewed if the nature of the operation changes or if government COVID-19 advice changes.

2. People exposed

Please tick the people who will be exposed.

- | | |
|--|---|
| <input checked="" type="checkbox"/> Employees | <input checked="" type="checkbox"/> Contractors |
| <input checked="" type="checkbox"/> Visitors/Customers | <input checked="" type="checkbox"/> Members of the public |
| <input checked="" type="checkbox"/> Vulnerable groups* | <input checked="" type="checkbox"/> Extremely vulnerable groups** |
| <input checked="" type="checkbox"/> Other: | |

While we are not expecting vulnerable groups to enter the premises and grounds it should not be discounted

*Vulnerable groups are classified by the NHS as moderate risk. They will meet the criteria that make them eligible for the annual flu vaccination, for example, those aged 70 or older, and those who are pregnant. Vulnerable individuals who cannot work from home must be offered the safest on-site roles so they can maintain social distancing.

**Extremely vulnerable groups are classified by the NHS as high risk. They will have been informed by their GP that they are extremely vulnerable and will have received a letter confirming this. For employees who have been identified as extremely vulnerable individuals by their GP, they are not to work outside of the home and therefore must not return to the workplace.

For all vulnerable and extremely vulnerable employees please ensure a specific risk assessment and health declaration form has been completed.

Please tick to confirm if necessary:

A specific risk assessment has been carried out

A health declaration form has been completed

3. Control measures

Read each question below and write in your control measures in the box. You can tick to adopt any of the suggested control measure in the right-hand column.

3.1 Effective personal hygiene - What facilities and/or procedures will you put in place to enhance the implementation of effective hand washing practices by all employees to prevent the spread of COVID-19?

<ul style="list-style-type: none"> • Washing facilities are provided in the Kitchen, Bar, Ladies and Gents toilets (including Changing Rooms). • Gloves are available if required • Soap is provided at all washing facilities, paper towels in staff areas and toilets (hand dryers have been switched off) • Sanitiser and/or soap is provided at all washing facilities • Alcoholic hand sanitizer is available at the entrance/exit, on the bar and at entrance to customer toilets • Staff are given their own personal hand sanitiser • Gloves are available and guidance/training given on their use 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Wash hand basin are provided to ensure that hand washing can be achieved regularly by the team, for example bar and waiting staff. <input checked="" type="checkbox"/> If gloves have been provided, has training been provided on good practices such as changing between a work task and hand washing after use <input checked="" type="checkbox"/> Wash hand basins to be supplied with soap and an effective means of drying hands <input checked="" type="checkbox"/> Paper towels are used for drying hands <input checked="" type="checkbox"/> Wash hand basins are supplemented with alcoholic hand sanitiser <input checked="" type="checkbox"/> Alcoholic hand sanitiser is provided at the entrance of the licensed premises and at suitable locations throughout, for example at the bar, till point and toilets etc. <input type="checkbox"/> Employees carry their own personal hand sanitiser for personal use <input checked="" type="checkbox"/> Gloves are provided & training has been given on their use.
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3.2 Social distancing - What procedures will you put in place to ensure appropriate social distancing is maintained between employees in their workspace?

<ul style="list-style-type: none"> • One entrance and one exit to be clearly marked. • Tables spaced and arrange to avoid face-to-face contact with other tables. • Non fire doors to be wedged open. • Notices displayed to instruct customer route through the premises. • Capacity reduced indoors, encourage use of beer garden etc. outdoors. • Queuing system at the bar. 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Wherever possible, social distancing must be maintained. This includes all work areas, entrances, exits, rest areas, customer and staff toilets, bars, seating areas, beer gardens etc. <input checked="" type="checkbox"/> Where social distancing cannot be achieved, alter the task so people are stood side-to-side or back-to-back. <input checked="" type="checkbox"/> Where social distancing cannot be achieved physical barriers (for example Perspex screens/Face Masks) have been installed/Provided. It is likely that a Perspex screen/Face Masks may be needed at till and service points. <input type="checkbox"/> Implemented measures to prevent non-essential movement between work areas. <input checked="" type="checkbox"/> Created floor markings to ensure separation. Re-designed the flow around the premises.
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	<input checked="" type="checkbox"/> Consider restricting numbers of customers using the toilets at any one time & implementing a queuing system. <input checked="" type="checkbox"/> Schedule team members to work in fixed 'bubbles'
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3.3 Cleaning and disinfection What changes will you make to your cleaning and disinfection procedures to ensure they are capable of controlling the potential spread of COVID-19?

<ul style="list-style-type: none"> • Common touch points disinfected at regular intervals. • Disinfectant used to manufacturers specifications. • Tables and Chairs sanitized in between use by customers. • Entrance and Exit doors clearly marked. • Cleaning schedule displayed. • Ensure supply of cleaning materials. • If Staff or customers present display Covid-19 symptoms rigorous cleaning to be completed on all areas. • Work wear to be laundered each time after use, where possible staff to change at work and personal items stored away. • Ensure all staff trained in the new cleaning regime and a staff member delegated to be responsible for cleaning. 	<input checked="" type="checkbox"/> Touch points, such as door handles, keyboards and fridge handles are disinfected regularly throughout the day and as a minimum the start and end of the day. <input checked="" type="checkbox"/> Disinfectant used is effective against viruses such as COVID-19 and the contact time is adhered to. <input type="checkbox"/> Ensure that all hand contact surfaces are thoroughly disinfected after each guest (for example tables, chairs, juke box, gaming machines etc). <input checked="" type="checkbox"/> All touch points to be cleaned with hot soapy water as a minimum of once a day. <input type="checkbox"/> Shared entrances to the business are part of the enhanced cleaning regime. This may require co-ordination with the landlord or other users of the space. <input checked="" type="checkbox"/> Update your cleaning schedules to include frequency of cleaning the toilets, bar, tables etc. <input type="checkbox"/> There is sufficient supply of cleaning materials, recognising increased usage compared to normal. <input checked="" type="checkbox"/> If a person displays symptoms of COVID-19 in workplace or there is a confirmed case of someone with COVID-19 having recently visited the premises, then enhanced cleaning following the latest government guidance is undertaken. <input type="checkbox"/> Colleague uniforms are to be laundered daily either professionally or at the highest temperature possible, above 60°C, as not to impact the uniform. <input type="checkbox"/> Employees avoid wearing their uniform on public transport. <input type="checkbox"/> Personal belongings brought to work must be minimal and stored away in a locker. <input checked="" type="checkbox"/> Ensure that all your team are retrained in the new cleaning regime. <input checked="" type="checkbox"/> Consider a dedicated person to carry out disinfection
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3.4 Personal protective equipment - What procedures will you put in place to ensure existing (standard issue) PPE worn by staff, such as overalls and gloves, are changed and cleaned regularly in accordance with government advice on COVID-19 control?

<ul style="list-style-type: none"> • Face shields and masks made available for staff. PPE not to be taken home and either cleaned or disposed on site. • Change masks if they become damp. 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> If employees choose to wear a face covering, they must wash hands thoroughly before putting on and removing, avoid touching the face, change the covering if it becomes damp, change face covering at least daily, continue to observe enhanced hand washing, cleaning regimes and social distancing. <input type="checkbox"/> Review current procedures for laundering PPE to prevent the potential spread of COVID-19. <input type="checkbox"/> Laundering services or facilities installed within the licensed premises to ensure PPE does not need to be taken home by employees and is adequately cleaned after each shift
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3.5 Workplace Practices 3.5.1 Deliveries - What changes will you make to your delivery procedures to ensure they are minimising the potential spread of COVID-19?

<ul style="list-style-type: none"> • Deliveries to a different entrance to public. • Hands washed/sanitized before and after deliveries taken. • Delivery points clearly signed. • Ensure suppliers are aware of delivery controls. 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> The number of deliveries to premises has been reduced, for example by increasing the size of order and reducing frequency. <input type="checkbox"/> Stop personal deliveries to the premises. <input checked="" type="checkbox"/> Have a clear area for deliveries to be marked in the premises and maintain social distancing when delivery is being made. <input type="checkbox"/> Hands are washed thoroughly after handling the delivered items. <input checked="" type="checkbox"/> Signage is displayed to indicate the delivery area and informing delivery personal of the control on premises. <input checked="" type="checkbox"/> Deliveries are not to come through customer areas when the premises in trading. <input type="checkbox"/> Ensure suppliers are aware of the controls they must follow at your premises. <input checked="" type="checkbox"/> Consider how drink deliveries are undertaken, recognising that cellars may have restricted space.
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3.5.2 Entering and leaving work - What procedures will you put in place to ensure appropriate social distancing is maintained between customers and or visitors?

<ul style="list-style-type: none"> • Encourage social distancing. • Display signs in prominent positions. • Table service where possible. • Regularly sanitise key pads etc. 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> If volunteer staff is based at an order/ exit point, then there must be socially distanced or a screen/face mask in place as a barrier. <input checked="" type="checkbox"/> To facilitate social distancing, stagger times that employees arrive
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	<p>and leave work, reducing congestion at entrances and exits.</p> <ul style="list-style-type: none"> <input checked="" type="checkbox"/> Mark the floor at entrances to show social distance gap. <input checked="" type="checkbox"/> If keypads are used to access building, consider deactivating if security can still be maintained. If keypads are used, ensure they are part of the enhanced cleaning regime. <input checked="" type="checkbox"/> Markings placed at the entrance of the building to ensure social distancing is maintained before entering the building and queuing. <input checked="" type="checkbox"/> Signage is displayed to inform the guest of social distancing measures and requesting they are observed. <input checked="" type="checkbox"/> Social distancing is maintained at bar areas, consider a queuing system and clear floor marking. <input type="checkbox"/> Table service is offered to reduce congestion at the bar. <input checked="" type="checkbox"/> Adequate signage is displayed to request customers to respect social distancing and not enter if they have symptoms of COVID-19.
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3.5.3 Movement within work - What procedures will you put in place to minimise contact between team, visitors and customers within the premises?

<ul style="list-style-type: none"> • Table service and contactless payments where ever possible. • Use of App for table ordering. • Disposable menus and menu displayed on chalkboards. • Restrict menu to a minimum. • Signage for customer travel through the building. 	<ul style="list-style-type: none"> <input type="checkbox"/> Reduce movement around building by discouraging non- essential movements. <input type="checkbox"/> Consider the use of table service and payment at the table to reduce guests visiting the bar. <input checked="" type="checkbox"/> Restrict team movements to only essential areas. <input type="checkbox"/> If meetings must absolutely be held in person, maintain the social distancing and avoid sharing appliances, such as pens and whiteboards. Space meeting room layout to be changed to ensure distancing can be maintained. <input checked="" type="checkbox"/> Customers/visitors are to be clearly instructed on flow around the building, either through floor markings or signage. <input type="checkbox"/> Use of blackboards to communicate menu specials to be minimised, as this will discourage guests leaving their table and congregating
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3.5.4 Communal areas - What procedures will you put in place to ensure appropriate social distancing is maintained between your team and customers?

<ul style="list-style-type: none"> • Arrange seating to avoid customers face to face. • Discourage customers gathering in one place. • Adopt one in one policy for customer toilets. 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Stagger breaks to reduce occupancy of communal areas. If possible, take breaks outside in well-ventilated areas. <input type="checkbox"/> Seating to be rearranged to aid maintenance of social distancing and reduce face-to-face interactions. <input checked="" type="checkbox"/> Ensure that the communal areas are included in the enhanced cleaning regime. If there are showers and changing facilities, ensure that they are kept clear of personal items.
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	<input checked="" type="checkbox"/> Reduce the likelihood of guests congregating in communal areas by altering service, for example online check in or providing table service, distancing facilities, for example moving till points apart or use of floor marking to identify the social distancing area. <input checked="" type="checkbox"/> Review occupancy limit of toilets to ensure that social distancing can be maintained. Inform guest of revised occupancy of toilets and wait until facilities are available. <input checked="" type="checkbox"/> Facilities to be taped off to ensure social distancing is maintained, for example taping off one urinal if 2 are in close proximity.
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3.5.5 Travelling to work - What procedures will you put in place to ensure employees reduce the spread of COVID-19 travelling to and from work?

	<input type="checkbox"/> If team lift car share then passenger to sit behind driver, not alongside. <input checked="" type="checkbox"/> If travelling by public transport, encourage team to wear face coverings and avoid rush hours.
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3.5.6 Managing visitors - What additional procedures will you put in place to ensure any essential visitors, for example contractors undertaking equipment repairs or service, do not present a risk of spreading COVID-19 to staff?

<ul style="list-style-type: none"> • Inform customers of procedures while on site. • Limit capacity indoors. • Visitors to leave name and contact details and use their own pen where possible, clean pens between uses. 	<input checked="" type="checkbox"/> Discourage visitors to the premises. Where visitors are absolutely necessary, and then inform them of the controls on site before arriving. <input checked="" type="checkbox"/> Committee Member/Premises License Holder to inform visitor of the site-specific controls when arriving in site. <input checked="" type="checkbox"/> Limit the number of visitors at any one time and consider organising visits when occupancy is low, for example if maintenance is required then undertake early outside of trading hours or peak service times. <input type="checkbox"/> If visitors have to sign in, ask them to use their own pen or have a means of disinfecting pen after each use.
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3.5.7 Managing the workforce - Are there any specific tasks where maintaining social distance between committee members/volunteer staff presents a challenge, and are additional measures possible which will prevent the spread of COVID-19?

<ul style="list-style-type: none"> • Shared cups, crockery to be cleaned after use. • Volunteer Staff are encouraged to leave premises if showing signs of infection. • Adjust Fire Risk Assessment if affected. 	<input checked="" type="checkbox"/> Fix teams into work groups or shift patterns. This reduces the number of contacts as volunteer staff is working with the same people routinely. <input checked="" type="checkbox"/> If materials are passed between volunteer staff, for example wages or documentation, organise drop off zones where items can be left and then collected. <input checked="" type="checkbox"/> All shared cutlery, crockery, cups and drinking glasses must be
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	<p>effectively cleaned and disinfected before use by other persons</p> <p><input checked="" type="checkbox"/> Ensure volunteer staff are not incentivised to work if they are feeling unwell</p> <p><input checked="" type="checkbox"/> Ensure volunteer staff are not incentivised to work if they have had contact with a symptomatic individual</p> <p><input checked="" type="checkbox"/> Content of the Fire Risk Assessment has been updated in this risk assessment to reflect any changes in layout</p>
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3.6 Workplace Procedures

3.6.1 Communication and training - How will you ensure all of volunteers/committee members understand the measures needed to prevent the spread of COVID-19 whilst at work?

<ul style="list-style-type: none"> • Ensure adequate training guidance to all volunteer/staff/committee members including clubs policy's/ procedures and safeguarding procedures. • Update volunteers/staff/committee members on a regular basis. 	<p><input checked="" type="checkbox"/> All volunteer/staff/committee members have read and understand the control measures detailed in this risk assessment</p> <p><input type="checkbox"/> All volunteer/staff/committee members receive COVID-19 training</p> <p><input checked="" type="checkbox"/> All volunteer/staff/committee members receive regular update training and are informed of the new control measures. If control measures are not followed, the employee is immediately retrained in them. .</p> <p><input checked="" type="checkbox"/> All volunteer/staff/committee members understand the symptoms of COVID-19 and the action they must take if they are in contact with anyone that has the symptoms.</p>
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3.6.2 Manual Handling - How will you review manual handling practices to take into account COVID-19 controls?

<p>Re Assess manual handling techniques and retrain if required</p>	<p><input checked="" type="checkbox"/> All manual handling risk assessment has been reviewed to take into account social distancing measures.</p> <p><input type="checkbox"/> All volunteer/staff/committee members (where applicable) have been consulted in the manual handling review and retrained in the new practices.</p> <p><input checked="" type="checkbox"/> Specific consideration to be given to the moving of barrels, as this may be a 2-person task. If barrels do need to be moved by 2 persons, the task should be undertaken in social grouping.</p>
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3.6.3 First Aid – How will you review first aid procedures to take into account COVID -19 Controls?

<p>Review First Aid policies and instruct volunteer/staff/committee members (where applicable) accordingly</p>	<p><input checked="" type="checkbox"/> The first aid risk assessment has been reviewed to take into account COVID-19 controls.</p> <p><input checked="" type="checkbox"/> All volunteer/staff/committee members (where applicable) have been consulted in the first aid review and retrained in the new</p>
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	practices.
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3.6.4 Ventilation within the business - How do you ventilate your business to minimise the potential spread of COVID-19?

<p>Ensure adequate ventilation through the premises, doors and windows open, as much as is practical.</p>	<p><input checked="" type="checkbox"/> Windows and doors should be left open to encourage ventilation of the space. This action must not impact other safety considerations, for example reduced security as the entrances are not secure or fire doors being propped open.</p> <p><input type="checkbox"/> Ventilation systems should be adjusted to achieve the maximum number of air changes possible, whilst maintaining team comfort. If there is a complex ventilation system, then guidance is to be sought from the company’s ventilation and air conditioning advisors</p>
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3.6.5 Common hand contact points - What procedures will you put in place for hand contact surfaces?

<ul style="list-style-type: none"> Review working procedures on the bar and if possible delegate staff to separate duties. Where possible use disposable items, if not practical ensure items sanitized between uses. 	<p><input type="checkbox"/> Reusable items (for example menus, condiment containers) are to be replaced with single use disposable items.</p> <p><input checked="" type="checkbox"/> Regular hand contact surfaces (for example tills, and kitchen equipment) are to be cleaned between users.</p> <p><input checked="" type="checkbox"/> If more than one person is working a bar, consider implementing zones so only one person is touching drink dispense equipment, bottles and the till.</p>
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3.7 Review and monitoring - What procedures have you put in place to review and monitor the control measures of this risk assessment?

<ul style="list-style-type: none"> Constantly monitor procedures and updated/adjust as required. Record any adjustments/improvements. 	<p><input checked="" type="checkbox"/> The risk assessment is updated at least yearly or sooner when the Government guidance changes or work practices change.</p> <p><input type="checkbox"/> Monitoring of control measures are undertaken throughout the day and recorded daily using a Safe to Trade App</p>
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3.8 Dealing with COVID-19 in the workplace - What procedures will you implement if a volunteer/staff/committee member and / or visitor become unwell and displays symptoms at work?

<ul style="list-style-type: none"> Ensure staff that display Covid-19 symptoms to isolate and obtain a test as soon as possible. Following government guidance. Ensure the contact and trace procedures have been implemented in line with government guidance 	<p><input checked="" type="checkbox"/> All volunteer/staff/committee members and/or visitors that have been exposed to symptomatic person must self-isolate for 14 days or take an appropriate COVID-19 test to establish if they are infected.</p> <p><input checked="" type="checkbox"/> All volunteer/staff/committee members and/or visitors who test positive must self-isolate and follow the government guidance around track and trace.</p> <p><input checked="" type="checkbox"/> All members, visitors/volunteers/staff and committee members</p>
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	contact details will be taken in line with government guidance for track and trace purposes and will be shared where requested by local authority officials as part of the track and trace scheme (this will not breach GDPR regulations)
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3.9 People Management and Communication – how will we ensure that players and visitors are aware of the risk assessment and new rules that have been put in place?

<ul style="list-style-type: none"> • Ensure visitors have been made aware that they must screen themselves for COVID -19 symptoms before coming to the venue and should not leave their homes if they are displaying symptoms? 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> All members and visitors have been advised through the club website and various social media models utilised by the club. <input checked="" type="checkbox"/> Risk assessment has been uploaded on the club’s website for members and visitors to view, and a hard copy will be made available in the club house
<ul style="list-style-type: none"> • Ensure assessment of the different user groups (participants), their numbers and needs and developed a plan to move them to, within and from the venue safely 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> committee has ensured that both senior and junior members (through their coaches) are aware of this risk assessment associated with training and playing. Including use of changing rooms. <input checked="" type="checkbox"/> Junior coaches advised that all parents must transport their own children to matches including away games, that packed lunches and their own drinks are made available for their child throughout the game and/or training sessions. <input checked="" type="checkbox"/> Parent/carers to ensure any Junior members playing in senior cricket to have a packed lunch and adequate drinks throughout the game. <input checked="" type="checkbox"/> Team Captain’s of senior teams have been advised to ensure children playing in the senior game, have plenty of rests, drinks and that they have access to food. <input checked="" type="checkbox"/> Greenfield will apply the leagues rules around play and ball usage including no saliva on the ball, hand sanisters are available around the ground and that adequate and frequent drinks will be available throughout the game of play.
<ul style="list-style-type: none"> • Ensure assessment of the different user groups attending the club and this has been risk assessed 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> Risk assessment has been shared with GMCL and uploaded on clubs website
<ul style="list-style-type: none"> • Ensure effective communication channels have been utilised to reach all members e.g. players, juniors and social 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> All communication has been shared through clubs social media outlets, committee meetings and websites
<ul style="list-style-type: none"> • Ensure correspondence with the league has been completed, including opposition teams visiting the venue 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> risk assessment has been shared with league, plan has been uploaded on website. <input checked="" type="checkbox"/> Director of Cricket to ensure that captains and junior coaches advises any teams visiting the club are made aware of and adhere to the clubs rules in managing COVID-19
<ul style="list-style-type: none"> • Ensure players, match officials and parents are aware that participants should arrive and leave in match or training kit? 	<ul style="list-style-type: none"> <input checked="" type="checkbox"/> All players and junior’s have been advised to come changed for the match, and that usual changing facilities of showers are not in use <input checked="" type="checkbox"/> Changing rooms have been restricted to no more than 6 player’s at a time, social distance measures have been put in place to ensure players inside changing room can still be adequately protected <input checked="" type="checkbox"/> Bags and equipment to be kept apart in line with social distancing. A designated players area has been created to enable teams to socially distance inside and outside of the changing rooms.

4. Additional information and control measures

1. Delivery of beverages such as beers/wines and spirits – supplier has implemented their own procedures comprising of one driver per delivery, their own PPE equipment. Access to premises is through back door into small ante cellar room. No access to the main cellar or the clubhouse
2. The Designated Premises licence holder undertakes all other deliveries or committee member/volunteer, who will follow the cleaning procedures as outlined in this risk assessment.

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5. Risk assessment training - Complete to demonstrate evidence that all volunteer/staff/committee members (where applicable) have been trained in this risk assessment

Name	Job title (e.g. committee member, bar staff, volunteer, coach)	Date of training E.g. DD/MM/YYYY	Signature
Anthony Knowles	Designated Premise Licence Holder/ Bar Manager	04/04/2020	A. Knowles
Jason Taylor	Club Chairman	04/04/2020	J Taylor
Catherine Knowles	Child Protection Officer	04/04/2020	C Knowles
Heather Johnson	Committee Member	04/04/2020	H Johnson
Angela Stewart	Committee Member	04/04/2020	A Stewart
Jon Mayor	Director Of Cricket	04/04/2020	J Mayor
Rob Jones	Club Treasurer	04/04/2020	R Jones
Jason White	Club Secretary	04/04/2020	J White
Jacqui Bicknell	Deputy Bar Manager	04/04/2020	J Bicknell
Josh Reeves	Bar Staff	04/04/2020	J Reeves
Charlotte Stewart	Bar Staff	04/04/2020	C Stewart
Joe Taylor	Bar Staff	04/04/2020	J Taylor
Mike Knowles	Volunteer	04/04/2020	M Knowles

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