

## **ERA Course - Coronavirus (COVID-19): update for course participants**

The update below is current and supersedes all previous updates. It is published on the ERA Course web site. If you have accessed this notice previously, your computer may not display the latest version; to see the latest version, refresh your browser (usually Ctrl-F5 on a Windows PC) or clear your browser data.

### **Update 11/01/2022:**

The 2022 ERA course will be held on 16-20 May 2022 at Cedar Court Hotel in Harrogate, subject to no change in advice and restrictions from the UK government. Although there will be no requirement for participants to show proof of vaccination, it is anticipated that almost all will have vaccinated and appropriately boosted. Unvaccinated staff are encouraged not to attend the course.

### Conditions of attendance:

- You are required to observe whatever Covid-19 precautions are suggested at the time by the UK government, course organisers and hotel staff. We will endeavour to provide a low-risk environment; this may include social distancing from others, wearing a face covering whilst moving in public areas of the hotel and regular hand sanitising.
- If you display symptoms associated with Covid-19 and/or have a positive covid-19 test in the 7 days prior to the course you must not attend the course.
- If you display symptoms associated with Covid-19 and/or have a positive covid-19 test during the course you must immediately leave the course and self-isolate at the hotel or elsewhere, at your expense.

### Practical sessions

- Four manufacturers support the course, by providing equipment. One will be in the large lecture room, with social distancing. Three will be in smaller breakout rooms, where social distancing will not be possible but the maximum number of people in each room will be eight, the use of face coverings and full vaccination of all participants will be assumed, although we cannot enforce this. Those not able to meet these requirements or with a preference to minimize risk are encouraged to attend only the socially distanced practical.

Course participants will be given the earliest possible notice of any decision to cancel or defer the course. You may wish to consider obtaining suitable travel insurance.

Guy Lightfoot  
ERA Training & Consultancy

**COVID risk assessment relating to the Newborn ABR course, 04-06 October 2021 at the Cedar Court Hotel, Harrogate.**

**This risk assessment reflects the Covid-19 statistics on 20<sup>th</sup> September 2021 and the UK government guidance in force at the time of the assessment.**

		Likelihood				
		Very Unlikely	Unlikely	Possible	Likely	Very Likely
		1	2	3	4	5
Negligible	1	1	2	3	4	5
Minor	2	2	4	6	8	10
Moderate	3	3	6	9	12	15
Major	4	4	8	12	16	20
Severity	Extreme	5	10	15	20	25

*Risk matrix used in risk assessment below  
RR = residual risk*

**Assessment date:** 20 September 2021

**Review date:** 01 May 2022

**Assessment by:** Guy Lightfoot, ERA Training & Consultancy Ltd

**Note:** this assessment relies in part on information provided by the course venue

**Version:** 1.2

Hazard	Risk	Control measures	RR	Persons at risk
Risk of COVID 19 transmission – course participants and lecturers travelling to and from work	2 x 4 = 8	1) Commuting to work via walking, cycling or private transport where possible 2) Public transport to be used as last resort and face covering recommended when travelling 3) Free parking available	2 x 1 = 2	Course participants and lecturers
Social distance when using the premises	2 x 4 = 8	1) All course participants asked to immediately report any symptoms of Covid-19 to the hotel staff or course organiser 2) Maintain social distancing wherever possible 3) During lectures, course members sit at individual tables, >2m apart in a ventilated room	2 x 2 = 4	Course participants and lecturers
Welfare & hygiene - handwashing, sanitation facilities and toilets	2 x 4 = 8	1) Wash your hands thoroughly and regularly. Use soap and water for at least 20 seconds. Use alcohol-based hand sanitiser if soap and water is not available and hand washing technique to be adopted as directed by NHS 2) Providing handwashing facilities, or hand sanitiser where not possible, at entry and exit points 3) Avoid touching your face/eyes/nose/mouth with unwashed hands and cover your cough or sneeze with a tissue then throw it in the bin	2 x 1 = 2	All persons using the premises

		<ol style="list-style-type: none"> <li>4) Increase cleaning rota / schedule in your work area</li> <li>5) Enhance the cleaning regimes for toilet facilities particularly touch points such as door handles, locks and the toilet flush</li> <li>6) Provide suitable and sufficient rubbish bins for hand towels with regular removal and disposal</li> <li>7) Ensure sufficient supplies of soap, hand sanitiser and paper towels remain in place</li> <li>8) Requesting staff change into work uniforms on site using appropriate facilities/changing areas, where social distancing and hygiene guidelines can be met</li> <li>9) Washing uniforms on site rather than by individual staff members at home</li> <li>10) Payments should be taken by card (no cash)</li> </ol>		
Food safety	$2 \times 2 = 4$	<ol style="list-style-type: none"> <li>1) Revise the food safety management system (FSMS) including Hazard Analysis and Critical Control Point (HACCP) processes</li> <li>2) Use the food standards agency (FSA) guidance and available checklists to ensure food safety remains through COVID secure measures</li> <li>3) Allowing kitchen access to as few people as possible</li> <li>4) Minimising interaction between kitchen staff and other workers, including when on breaks</li> <li>5) Minimising access to walk-in pantries, fridges and freezers, for example, with only one person being able to access these areas at one point in time</li> <li>6) Adjusting put-away and replenishment rules to create space for social distancing</li> </ol>	$2 \times 1 = 2$	All persons using preparing, serving and consuming food and drink on the premises
Infection control	$2 \times 4 = 8$	<ol style="list-style-type: none"> <li>1) Any infection control policies used are to be reviewed to ensure they remain valid</li> <li>2) Putting teams into shifts to restrict the number of workers interacting with each other</li> <li>3) Minimising contact at 'handover' points with other staff, such as when presenting food to serving staff and delivery drivers</li> <li>4) Using safe outside areas for breaks</li> <li>5) Opening windows and doors frequently to encourage ventilation, where possible</li> <li>6) Wedging doors open, where appropriate, to reduce touchpoints. This does not apply to fire doors</li> </ol>	$2 \times 1 = 2$	All persons using the premises
Emergency incident - accident or fire within the premises	$5 \times 2 = 10$	<ol style="list-style-type: none"> <li>1) In an emergency, for example, a fire or break-in, people do not have to stay 2m apart if it would be unsafe</li> <li>2) People involved in the provision of assistance to others should pay particular attention to sanitation measures immediately afterwards, including washing hands</li> <li>3) First aider cover to be reviewed to ensure it remains suitable and that first aiders are aware of additional COVID precautions to</li> </ol>	$5 \times 1 = 5$	All persons using the premises

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