Dear Mark Field,

We have reviewed your COVID-19 risk assessment and the results are detailed below

Please select all relevant validation menus that are applicable to the sectors.

Risk Assessment Reference(s): Victory Services Club. 63-79 Seymour Street, London W2 2HF	 Coronavirus COVID-19 – Pre-Validation Questions The Victory Services Club Precautions in response to Covid-19 24th June 2020 COVID-19: VICTORY SERVICES CLUB RE-OPENING PLAN Coronavirus Risk Assessment for Victory Services Club Email correspondences
COVID-19 Risk Assessment Validation Result	Pass
Occupational Health and Safety Risk Assessment	Validation Status
Identification and formation of risk assessment team	Yes
Identification of the hazard(s)	Pass
Identification of who may be affected	Pass
Identification of how people may be affected	Pass
Identification of Risk Rating for Initial Risks	Yes
Identification of controls	Pass
Approval to Proceed	Yes
Risk Assessment Communication	Pass
UK Government COVID-19 sector Guidance	
Managing your customers, visitors and contractors – Top level considerations for all parts of the visitor economy	Pass
Keeping customers and visitors safe	Pass
Keeping clients and visitors safe	Pass
Keeping your visitors, customers and contractors safe - Hotels	Pass
Keeping your visitors, customers and contractors safe - Hostels	N/A
Keeping your visitors, customers and contractors safe – Bed & Breakfasts	N/A

Keeping your visitors, customers and contractors safe – Self-catering accommodation N/A Keeping your visitors, customers and contractors safe – Caravan parks and campsites Pass Keeping your visitors, customers and contractors safe – Manage contacts Pass Keeping your visitors, customers and contractors safe – Selfing food and drink N/A Keeping your visitors, customers and contractors safe – Selfing food and drink N/A Keeping your visitors, customers and contractors safe – Heritage considerations for all locations Pass Keeping your visitors, customers and contractors safe – Additional guidance for sites open to the public Pass Keeping your visitors, customers and contractors safe – Providing and explaining available guidance Pass Keeping your visitors, customers and contractors safe – Overarching security considerations Pass Keeping your visitors, customers and contractors safe – Search and screening Pass Keeping your visitors, customers and contractors safe – Search and screening Pass Keeping your visitors, customers and contractors safe – Search and screening Pass Keeping your visitors, customers and contractors safe – Search and screening Pass Keeping your visitors, customers and contractors safe – Restricted entry points Pass Managing service of food and drin		
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	Client Toilets	Pass
Who should go to work Pass	Providing and explaining available guidance	Pass
	Who should go to work	Pass

Who should go to work - Protecting People at higher risk	Pass
Who should go to work - People who need to self-isolate	Pass
Equality in the workplace	Pass
Social distancing – General	Pass
Social distancing - Coming to work and leaving work	Pass
Social distancing - Moving around buildings and work sites	Pass
Social distancing at work - Moving around salons, premises and other people's homes	N/A
Social distancing – Moving around buildings, work sites and destinations	Pass
Social distancing - Workplaces and work stations	Pass
Social distancing at work – Workplaces and work stations – Food Preparation areas	Pass
Social distancing at work – Social distancing in vehicles	Pass
Social distancing at work - Carrying out deliveries or collections	Pass
Social distancing at work - Social distancing in workplaces and public transport	Pass
Entertainment	Pass
Social distancing - Meetings	Pass
Social distancing - Common Areas	Pass
Social distancing Accidents, security and other incidents	Pass
Managing your customers, visitors and contractors – Managing contacts	Pass
Managing your customers, visitors and contractors – Selling food or drink	Pass
Managing your customers, visitors and contractors – Providing and explaining available guidance – Indoor and Outdoor Attractions	Pass

Managing your customers, visitors and contractors - Providing and Explaining available guidance	Pass
Cleaning the workplace – Before reopening	Pass
Cleaning the workplace – Keeping the workplace clean – Housekeeping for consumers	Pass
Cleaning the workplace – Keeping the workplace clean – Kitchen and food service areas cleaning	Pass
Cleaning the workplace – Keeping the workplace clean	Pass
Cleaning the workplace – Keeping the workplace clean – Kitchen or cafe	Pass
Cleaning the workplace - Hygiene – Handwashing, sanitation facilities and toilets	Pass
Cleaning the workplace – Showers and kitchen facilities	Pass
Cleaning the workplace – Toilets	Pass
Cleaning the workplace - Changing Rooms and Showers	Pass
Cleaning the workplace - Handling goods	Pass
Cleaning the workplace – Heritage considerations for all locations	N/A
Personal Protection Equipment and face coverings	Pass
Workforce management - Shift patterns and working groups	Pass
Workforce management - Work-related travel	Pass
Workforce management – Work-related travel – deliveries to other sites	Pass
Workforce management - Communications and training – Returning to work	Pass
Workforce management - Communications and training – Ongoing communications and signage	Pass
Inbound and Outbound goods	Pass
Gallagher RMS Consultant	Jermaine Campbell
Date of Validation Exercise	16/07/2020

The validation process established compares your COVID-19 risk assessment with existing legislation, COVID-19 protocols and sector specific UK Government Guidance 'Working Safely during COVID-19' and the provision of background and supporting detail obtained through online or telephone discussions with your nominated responsible person and/or their delegated deputy.

To fulfil your legal duties you must share your COVID-19 risk assessment with your employees and if you have more than 50 employees, UK Government Guidance Suggests publishing the document on your website. The COVID-19 risk assessment will need to be implemented within the workplace, maintained and periodically reviewed in line with changes in your business activities and periodic updates in UK Government Guidance.

In the event that your COVID-19 risk assessment did not meet the required standards, we would be pleased to provide further assistance. We acknowledge not all businesses have the in-house competency, capability or expertise to identify from the brief summary of areas requiring improvement, what is actually required for the risk assessment to be suitable and sufficient.

With this in mind, and at your specific request, we can provide our COVID-19 risk assessment validation plus service, which will expand upon the areas requiring further consideration providing specific detailed actions to assist you with the risk assessment's further development and improvement.

Should this service be of interest, please contact your Gallagher Account Executive who will be able to provide you with a proposal.

Kind regards,

Jermaine Campbell CMIOSH AMIFPO Cert CII (FS)

Chartered Safety and Health Practitioner Risk Management Consultant – UK Retail Insurance



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