

VENUE COVID CHECKLIST



Conducted By

Date

	RISK	What are the measures that have been implemented
1	Has venue completed a Covid risk assessment	
2	What dangers were identified of having venue closed	
3	What is the venues Track and Trace system	
4	Water supply checked how and for what	
5	Identified pinch points -where and how managed	
6	Hand washing facilities locations	
7	Type of ventilation	
8	Where and how is bowling equipment stored	
9	Who uses/moves your equipment	
10	What are seats made of and how are they sanitised	
11	Where have one way systems been implemented	
12	Who cleans venue between users	
13	Where are which Covid Posters are displayed	
14	What are the instructions on using the changing facilities	
15	What is the procedure when members feel unwell	
16	What is the policy on rubbish removal	
17	Where are hand sanitisers located	
18	What are the instructions for use of toilets	
19	What additional items have been added to the first aid box	
20	What are the catering facility arrangements	