Forest Spirit Archers Ltd Risk Assessment

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| General Information: | | | | | |
| Site | Forest Spirit Wood land Area | | | Personnel Exposed to Risks e.g. Archers Public, Ground Staff & Visitors. |  |
| TaskProcedureLocation | Kitchen Area | | | Archers |
| Visitors |
| Public |
| **Assessed By** |  | | |  |
| **Date** |  | **Next review** |  |  |

|  |  |
| --- | --- |
| **Risk rating** | **Acceptable risk -** Monitor |
| **Significant risk –** Implement practicable control measures |
| **Unacceptable risk –** Avoid, substitute, implement measures NOW |

The Health and Safety Executive's Five steps to risk assessment.

Step 1: Identify the hazards.

Step 2: Decide who might be harmed and how.

Step 3: Evaluate the risks and decide on precautions.

Step 4: Record your findings and implement them.

Step 5: Review your risk assessment and update if. necessary.

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **Risk Assessment: Kitchen Area** | | | |  |  |  |
| **No.** | **Hazard:** | **Who is at risk** | **Control Measures to reduce risk:** | **Further Action** | **By Who** | **Done** |
| 1 | Slips,Trips & falls | Archers  Public  Visitors | Good House keeping.( Club House Area )  Wear suitable foot ware.  Care must be taken when in wood land as ground is uneven.  Visual inspection to remove any hazards from the floor area prior to use. |  |  |  |
| 2 | Cooking in Club House.(Food Poisoning). | Archers  Visitors | Cooking events only to be done by club approval.  On competition days only people who have been trained to use the cooking equipment to do the cooking.  Register of trained people who are allowed to cook.  Gas bottle to be disconnected when not in use.  Gas bottle to be stored outside when in use.  Register of trained people who are allowed to cook.  Cooking at an event the person must have appropriate Food Hygiene Certification. |  |  |  |
| 3 | Fire in Club house / area. | Archers  Public  Visitors | No smoking will be permitted anywhere.  No cooking to be done on Practice days.  On competition days only people who have been trained to use the cooking equipment to do the cooking. |  |  |  |
| 5 |  |  |  |  |  |  |
| 6 |  |  |  |  |  |  |