

RA002 Outside Events Risk Assessment

Completed By: P Ruddy, FIIRSM, RSP, TechIOSH	Date Completed: 28.10.19	Risk Assessment No.: 002
Location / Task / Activity : Outside Events		
Who is affected / at risk : Staff, Visitors, Contractors		

Risk Assessment Matrix (Risk Rating)

Tolerable - Risk Acceptable. Monitor and additional controls if required.

Moderate - Monitor and if possible reduce risk.

Substantial - Risk mitigation Strategy and additional controls required.

Residual Risk Rating - if '**Substantial**' or not acceptable level of risk after consideration of the controls currently in place further appropriate action should be taken.

		Consequence		
Risk Rating Table		H1 - Slightly Harmful	H2 - Harmful	H3 - Very Harmful
Likelihood	L1 - Very Unlikely	L1H1 - Tolerable	L1H2 - Tolerable	L1H3 - Moderate
	L2 - Unlikely	L2H1 - Tolerable	L2H2 - Moderate	L2H3 - Substantial
	L3 - Likely	L3H1 - Moderate	L3H2 - Substantial	L3H3 - Substantial

No.	Description of Activity, Associated Hazards and Potential Consequences	Inherent Risk Rating	Description of Control Measures currently in place	Residual Risk Rating
1	Water Boilers on table tops. Gas lines causing people to trip and pull boilers onto themselves, or to fall over burning others.	L2H2	<ul style="list-style-type: none"> Stable Tables, capable of taking weight. Placed away from traffic and gas lines correctly stowed to avoid tripping 	L1H2
2	Pots of hot coffee or tea spilling onto customers resulting in; Burning, scalding and damaging customers clothing.	L2H2	<ul style="list-style-type: none"> Careful handling of all hot liquids. No cross traffic of staff in hot drink service areas. Staff training and awareness 	L1H2
3	Customers burning themselves on paper cups filled with hot liquid.	L2H1	<ul style="list-style-type: none"> Warn customers the cups are hot and offer a tray to carry. Place a lid on cup. 	L1H1
4	Burning of passers-by and staff on external ovens resulting in burns or injury.	L3H2	<ul style="list-style-type: none"> Place HAZARD sign alerting people of hot surface, and inform all staff not to go near the equipment. Section area off not allowing public near equipment. Staff training and awareness 	L2H2
5	Explosions caused by leaking gas on spit roast or other gas fuelled equipment. Resulting in injury or damage.	L2H3	<ul style="list-style-type: none"> Make sure all gas is turned off or ignited and burning correctly. Designated staff trained in use of equipment. Keep public away from areas of danger. 	L2H2

			<ul style="list-style-type: none"> Maintain all equipment in line with manufacturers guidelines. 	
6	Electrical Cables coming into contact with water resulting in electrical shock, burns and damage to equipment.	L2H2	<ul style="list-style-type: none"> Cables to be carefully placed away from water, and in such a way that will not cause tripping. Electrical equipment to be visually examined before use for defects. All electrical equipment to be PAT in line with manufacturers guidance. 	L1H2
7	Uneven floor surfaces causing staff and visitors to slip, trip or fall.	L2H2	<ul style="list-style-type: none"> Keep pedestrian traffic flow any from uneven floor areas as much as possible. Warn staff and customers of any risk if present. Ensure to eliminate hazard during set-up as far as is reasonably practicable. 	L1H1
8	The misuse of Knives and sharp objects resulting in cuts, stabbing and other injury.	L2H3	<ul style="list-style-type: none"> Keep knives secure and safe. Only have trained staff with access to sharp objects. Do not allow staff to walk carrying sharp objects, and if necessary, carry blade pointing downwards. 	L2H2
9	Manual Handling – lifting boxes, moving equipment, water bottles, tables, stock e.t.c. Musculoskeletal disorders, sprains, strains, fractures and tissue damage. All staff.	L3H1	<ul style="list-style-type: none"> Manual handling training given to all staff on induction. Lifting tasks removed as far as practicable. Only trained staff are to conduct manual handling activities. Individual tasks risk assessments in place. 	L2H2
10	Dimly or unlit area where holes, ditches, or unseen hazards may be concealed resulting in trips, slips and falls	L3H1	<ul style="list-style-type: none"> Advise staff and customers to stick to lit routes only and carry a torch if going into areas which are badly lit and have not been inspected. 	L2H1
11	Harmful substances leading to dermatitis, skin irritation, burning and damage – All staff	L1H3	<ul style="list-style-type: none"> COSHH assessment conducted and staff trained on their use. Secure substances when not in use. 	L1H1
12	Broken glass contaminating or coming into contact with work or customer areas. Contamination of food causing serious injury. Cutting of staff or customers. Bleeding onto food or individuals.	L3H1	<ul style="list-style-type: none"> Keep where possible a glass free policy in food area. Dispose of broken glassware property and carefully. Staff training and awareness. 	L1H1
13	Broken glass in bin bags. Potential risk to individuals carrying bin bags with broken and unwrapped glass contained within.	L3H1	<ul style="list-style-type: none"> Ensure all broken glass is stored separately and not binned with general rubbish. Carry bin bags away from your body. Staff training and awareness. 	