Nyama Catering Ltd: Health and Safety Risk Assessment

Manual Handling				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Members of staff	• Abrasions, cuts, and fractures • Back pain • Muscle sprain • Joint or disc injuries • Trapped nerves • Hernias	• Heavy loads • Bulky loads • Unstable loads • Moving loads across uneven surfaces • Moving loads across slippery surfaces • Moving loads around obstacles • Moving loads in poorly lit areas etc • Lack of manual handling training	Ensure that the movement of loads is within each individual's ability	**Yes**
			Allocate more than 1 person to moving large or heavy loads	**Yes**
			Reduce the load by breaking it down into smaller pieces	**Yes**
			Make loads easier to handle e.g. by adding handles to the packaging or wearing gloves	**Yes**
			Remove unnecessary packaging	**Yes**
			Ensure load does not obstruct the view (of those moving it) during the manual handling operation	**Yes**
			Ensure load is stable e.g. repackage	**Yes**
			Provide lifting and/or moving aids e.g. sack trolleys, and train staff in their use.	**Yes**
			Allow a resting stage between loads to allow muscles to recover	**Yes**
			Store heavy, frequently-used items at waist height, to limit the need for lifting up and setting down	**Yes**
			Provide lifting aids: train staff in their use	**Yes**
			Assess route and remove hazards e.g. repair damaged flooring, provide non-slip trackway, improve lighting, remove obstacles	**Yes**
			Identify alternative safe route	**Yes**
			Provide suitable PPE e.g. boots with good sole grip	**Yes**
			Provide suitable manual handling training	**Yes**

Violence at work				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors	• Verbal abuse • Threats • Assault leading to physical injuries	• Robbery and theft • Robbery when moving cash to secure storage • Payment disputes • Group disorder • Persons under the influence of drink or drugs • Frustration • Intimidation and racial harassment	Use of Bank cards / cashless transactions encouraged	**Yes**
			Cash in tills kept to a minimum	**Yes**
			Valuable goods located away from service counters	**Yes**
			Cash kept in a secure place	**Yes**
			Transfer of cash to secure storage is at random times	**Yes**
			Transfer of cash to secure storage uses varied routes	**Yes**
			Transfer of cash to secure storage involves, where possible, two people	**Yes**
			Staff trained not to resist robberies	**Yes**
			Staff trained to have a planned escape route	**Yes**
			Staff trained to recognise signs of aggression	**Yes**
			Staff trained to provide a good, friendly service	**Yes**
			Staff trained not to respond to provocation or abuse	**Yes**
			Staff trained to offer a 'way out' by allowing an aggressor to 'save face'	**Yes**
			Staff trained to summon help and support immediately it is needed	**Yes**
			Staff trained to share information on potential or known troublemakers	**Yes**
			Avoid lone working where possible. Where lone working cannot be avoided a risk assessment will have been carried out and necessary controls implemented.	**Yes**
			Ensure appropriate means of communication	**Yes**

Slips, Trips & Falls

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
• Members of staff • Contractors • Members of the public	• Abrasions and cuts • Bruising / sprains • Musco-skeletal injuries • Fractures • Death	• Outdoors - slippery or uneven surfaces • Trip hazard obstacles • Indoors - slippery or uneven surfaces • Use of stairs and uneven surfaces • Human factors	Site survey carried out to identify slip and trip hazards – hazards removed or controlled (e.g. wet leaves removed from walkways or icy travel routes salted/gritted, pot holes and uneven surfaces removed/repaired)	Yes
			Safe routes identified and used by staff. Trip hazards that cannot be removed are identified and highlighted	Yes
			Suitable and/or protective footwear required and worn	Yes
			Guy ropes and anchors highlighted and/or barricaded off from public access	Yes
			Cables not run across walkways without suitable, marked protective cable routers	Yes
			Stock stored appropriately to prevent obstacle creation	Yes
			Where limited areas of flooring show indications of slip hazards, non-slip mats assessed for temporary use	Yes
			Cleaning plan in place and spillages cleaned up without delay (Clean as you go). Staff trained in cleaning procedures	Yes
			Planned maintenance programme in place to reduce failure risks that could result in leaks. Arrangements in place for urgent repair call outs	Yes
			Leaking liquid collected, and disposed of	Yes
			Hazard warning signs displayed after wet cleaning	Yes
			Suitable equipment provided to limit liquid on floor e.g. mop wringer and staff fully trained in safe wet cleaning	Yes
			Clean footwear policy in place to ensure muddy footwear removed before entering catering units	Yes
			Planned maintenance checks on equipment to reduce unnecessary condensation. Ventilation (and extraction) overhauled/improved if continuing issue	Yes
			Cleaning plan adapted to include regular removal of condensation, as appropriate	Yes

Slips, Trips & Falls ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Members of staff • Contractors • Members of the public	• Abrasions and cuts • Bruising / sprains • Musco-skeletal injuries • Fractures • Death	• Outdoors - slippery or uneven surfaces • Trip hazard obstacles • Indoors - slippery or uneven surfaces • Use of stairs and uneven surfaces • Human factors	Suitable flooring to meet hygiene and safety standards for its planned use	**Yes**
			Temporary flooring suitability checked before use to ensure it has slip resistant properties and does not lift or crease causing tripping hazards	**Yes**
			Where limited areas of flooring show indications of slip hazard, non-slip mats assessed for temporary use	**Yes**
			Slip resistant footwear for staff provided where necessary	**Yes**
			Staff encouraged to report damage flooring immediately. Damaged areas of flooring highlighted and barricaded off	**Yes**
			Damaged flooring repaired or replaced	**Yes**
			Regular drain clearance and blockages cleared to avoid overflowing. Drainage replaced or repaired if continuing problem	**Yes**
			Tasks involving use of stairs limited where practicable. Stair hazards included in Manual handling assessments	**Yes**
			Stairs inspected regularly to ensure in good condition and to identify and manage wear and tear. Stair nosings highlighted	**Yes**
			Uneven surfaces identified, barricaded off or signage warnings. Early repair	**Yes**
			Level changes highlighted	**Yes**
			Safe systems of work in place, including realistic time allocation for tasks. Staff trained in safe ways of working	**Yes**
			Job allocation based on individual's ability to carry out tasks safely. Vulnerable staff (due to age, illness, disability etc) provided with extra training support and on the job supervision	**Yes**
			Staff trained to report damage to equipment, surfaces, structures and facilities as soon as spotted. Staff trained to report accidents, injuries and near misses	**Yes**
			Accident books reviewed for information on slip, trip and fall near misses	**Yes**

Slips, Trips & Falls ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Members of staff • Contractors • Members of the public	• Abrasions and cuts • Bruising / sprains • Musco-skeletal injuries • Fractures • Death	• Outdoors - slippery or uneven surfaces • Trip hazard obstacles • Indoors - slippery or uneven surfaces • Use of stairs and uneven surfaces • Human factors	Regular checks to ensure stock is packed away safely and obstacles are removed from walkways. Staff regularly reminded of importance of keeping walkways clear and obstacle free	**Yes**
			Regular checks to ensure levels of lighting suitable for tasks carried out. Swift replacement of failed bulbs	**Yes**

Contact with hot liquids (steam, hot water, hot oil) and hot surfaces				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors • Members of the public	• Burns from hot oil • Burns from contact with hot liquids or surfaces • Scalds from steam or hot liquids	• Slips trips and falls • Poor kitchen layout • Failure to use protective equipment/clothing • Malfunctioning equipment • Hot water containers overturning • Misuse of steam generating equipment • Water taps too hot • Spills • Drinks served too hot	Use of automated or semi-automated filtering processes, where possible	N/A
			Manufacturer's instructions followed	Yes
			Appliances turned off, including at the wall socket for electric appliances, and at the on/off control for gas appliances	Yes
			Emptying and/or filtration commenced when the oil has cooled to 40°C or lower	N/A
			Staff trained in safe methods for emptying and cleaning fryers, including oil filtration, in accordance with the manufacturer's instructions	N/A
			Staff provided with suitable personal protective equipment including eye protection (goggles), heat resistant gloves and aprons. Staff required to wear appropriate protective footwear.	Yes
			Appropriate flooring for the work activities, ideally slip resistant	Yes
			Floors maintained in good condition; spillages cleared up immediately. Where necessary warning signage displayed.	Yes
			Regular cleaning in accordance with the Cleaning plan	Yes
			Walkways kept free from tripping hazards such as trailing cables or obstructions	Yes
			Equipment generating heat sited, where possible, away from main walkways and away from customer contact	Yes
			'Hot Surface' signs displayed	Yes
			Suitable protective equipment provided e.g. heat resistant kitchen cloths for removal of items from cookers/bain-maries etc	Yes
			Staff provided with appropriate protective overclothing e.g. long sleeved jackets etc	Yes
			Heating, cooking and hot holding equipment regularly maintained, to include effective operation of thermostats and cut outs	Yes

Contact with hot liquids (steam, hot water, hot oil) and hot surfaces ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors • Members of the public	• Burns from hot oil • Burns from contact with hot liquids or surfaces • Scalds from steam or hot liquids	• Slips trips and falls • Poor kitchen layout • Failure to use protective equipment/clothing • Malfunctioning equipment • Hot water containers overturning • Misuse of steam generating equipment • Water taps too hot • Spills • Drinks served too hot	Hot water containers e.g. urns sited on level surfaces, restraints fitted to prevent overturning and sited away from customer contact	**Yes**
			Staff trained in safe use of steam generating equipment before first use	**Yes**
			Thermostatic controls fitted	**Yes**
			Hot water signs displayed	**Yes**
			Equipment not over filled	**Yes**
			Lids fitted where appropriate	**Yes**
			Movement of hot liquids limited	**Yes**
			Service temperature limited	**Yes**

Use of knives and sharp blades

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
• Staff • Contractors	• Cuts • Puncture wounds • Amputations • Crush injuries	• Unsafe use of knives • Unsafe use of catering machinery with blades	Automate cutting process	Yes
			Use of safety knives	Yes
			Use of knives suitable for the task and the food	Yes
			Knives kept sharp	Yes
			Stable surface used for cutting. Commercial chopping boards used with (as necessary) slip resistant matting beneath to prevent boards sliding on the surface.	Yes
			Cutting areas well-lit and away from walkways (to avoid distraction, inadvertent contact etc)	Yes
			Careful handling when washing up. Avoidance of submerging sharp blades and knives in such a way that they are concealed	Yes
			Knives carried with the blade pointing down	Yes
			Knives stored securely after use	Yes
			Protective equipment used where appropriate e.g. use of Kevlar gloves	Yes
			Staff trained in safe use of knives	Yes
			Manufacturer's instructions followed when operating and cleaning cutting equipment/machinery	Yes
			Equipment serviced and maintained in accordance with manufacturer's instructions	Yes
			Checks to ensure that all guards and safety devices are in place and operate correctly before starting use	Yes
			Equipment turned off and unplugged before dismantling and cleaning or trying to remove blockages/trapped food etc	Yes
			Blade carriers used to remove and refit blades	Yes
			All guards and safety devices refitted after cleaning	Yes
			Blades kept sharp	Yes

Use of knives and sharp blades ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors	• Cuts • Puncture wounds • Amputations • Crush injuries	• Unsafe use of knives • Unsafe use of catering machinery with blades	Pushers, sticks etc used to load machinery	**Yes**
			Hair and/or loose clothing tied back to avoid catching in machinery	**Yes**
			Machinery located away from walkways to reduce risk of disturbance	**Yes**
			Area around machinery sufficient for safe operation, kept clean and free of obstacles	**Yes**
			Staff trained in safe use of machinery	**Yes**

Use of Liquefied Petroleum Gas (LPG)				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors • Members of the public	• Injuries due to fire and explosion • Irritation to nose and throat • Vomiting • Dizziness • Drowsiness • Asphyxiation • Death • Carbon monoxide poisoning • Cold burns	• LPG leak (Cylinders/Single & multiple appliances) • Incomplete combustion • Inadequate ventilation • Contact with LPG - skin and eyes • Equipment cooled by LPG vapourisation	LPG cylinders are sited correctly to prevent leaks. Where a mobile vehicle or trailer has a purpose-built LPG cylinder facility this is used, in accordance with the manufacturer's advice	**Yes**
			Cylinders will be secured and/ or restrained so they do not topple over which could cause LPG leakage	**Yes**
			Where there is no purpose-built facility, as described above, propane cylinders are sited in the open air and not inside marquees, tents or other temporary enclosures	**Yes**
			LPG cylinders sited externally are sited on level and firm ground	**Yes**
			LPG cylinders sited externally are sited a minimum of 1m (horizontally) and 0.3m (vertically) from a combustible material and/or an ignition source	**Yes**
			LPG cylinders sited externally are caged or suitably housed to avoid 3rd party tampering (must be accessible in an emergency) are sited so they do not cause a trip hazard or obstruction	**Yes**
			LPG cylinders sited externally are sited away from vehicular traffic	**Yes**
			LPG cylinders sited externally are sited so they do not interfere with public rights of way or with emergency exits or fire muster points	**Yes**
			LPG cylinders sited externally are sited at ground level (not below ground, not within a basement, carport or similar) and are sited at least 2 metres away from sunken ground, gullies, drains or drainage covers	**Yes**
			LPG cylinders sited externally are kept to the minimum necessary for the type and number of appliances served	**Yes**
			A single LPG cylinder may be located in a marquee, tent or other enclosure, provided it only supplies a single appliance	**Yes**
			Any single LPG cylinders located inside a marquee, tent or other enclosure has a maximum capacity of 19kg propane	**Yes**

Use of Liquefied Petroleum Gas (LPG) ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors • Members of the public	• Injuries due to fire and explosion • Irritation to nose and throat • Vomiting • Dizziness • Drowsiness • Asphyxiation • Death • Carbon monoxide poisoning • Cold burns	• LPG leak (Cylinders/Single & multiple appliances) • Incomplete combustion • Inadequate ventilation • Contact with LPG - skin and eyes • Equipment cooled by LPG vapourisation	Any single LPG cylinders located inside a marquee, tent or other enclosure is positioned next to the appliance but not subjected to heat from the appliance	**Yes**
			Any single LPG cylinders located inside a marquee, tent or other enclosure is suitably placed to allow easy access to the cylinder valve	**Yes**
			Any single LPG cylinders located inside a marquee, tent or other enclosure is kept upright on a firm level hard standing	**Yes**
			Any single LPG cylinders located inside a marquee, tent or other enclosure is kept away from storage of rubbish, cardboard or other flammable material	**Yes**
			Gas appliances have a flame failure device for each burner control. NOTE: There are some commercial BBQs where this is not essential provided they have been certified as 'Safe to use'	**Yes**
			Gas appliances have a CE or UKCA mark or documentation/ manufacturer's instructions showing the Certificate of European Conformity	**Yes**
			Commercial grade appliances / equipment only. No domestic appliances or camping equipment will be used	**Yes**
			Gas appliances protected from public interaction	**Yes**
			Single portable gas appliances will only be supplied with LPG via an orange hose where the hose is no more than 5 years old. An expiry date should be stamped on the hose by the manufacturer	**Yes**
			Single portable gas appliances will only be supplied with LPG via an orange hose where the fittings are of a clamp or crimped type. Worm drive and jubilee clips will not to be used	**Yes**
			Single portable gas appliances will only be supplied with LPG via an orange hose where the hose does not exceed 1500mm in length from appliance to regulator	**Yes**

Use of Liquefied Petroleum Gas (LPG) ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors • Members of the public	• Injuries due to fire and explosion • Irritation to nose and throat • Vomiting • Dizziness • Drowsiness • Asphyxiation • Death • Carbon monoxide poisoning • Cold burns	• LPG leak (Cylinders/Single & multiple appliances) • Incomplete combustion • Inadequate ventilation • Contact with LPG - skin and eyes • Equipment cooled by LPG vapourisation	Single portable gas appliances will only be supplied with LPG via an orange hose where the manufacturer has pre-installed the hose and regulator using a factory swaged fitting	**Yes**
			Single portable gas appliances will only be supplied with LPG via an orange hose where high pressure appliance hoses will have factory/machine swaged fittings at both ends	**Yes**
			Multiple gas appliances are connected to a single supply gas line either by a fixed rigid pipework system (copper pipe, mild steel or stainless steel, or “Quick-safe” system or similar)	**Yes**
			Multiple gas appliances are fitted with individual appliance isolation valves incorporated within the installation (unless a 'Quick-safe' system or similar is fitted)	**Yes**
			Multiple gas appliances have OPSO (Over pressure shut off protection)	**Yes**
			Multiple gas appliances are able to be isolated with one action (single valve) where appliance or appliances are connected to multiple cylinders	**Yes**
			Multiple gas appliances have Individual isolation valves where multiple appliances are connected to a single cylinder	**Yes**
			Orange hose is not used for multiple appliance installations	**Yes**
			All appliances connected to a cylinder via a flexible hose are regularly checked for leaks and damage	**Yes**
			All joints and connections are leak tested by brushing with leak detection fluid prior to use, including the connections between the cylinder and the regulator	**Yes**
			Visual checks are made on pressure regulator or valve washers before connecting each new cylinder	**Yes**
			All staff using gas equipment trained in its proper use and how to carry out visual checks for obvious faults	**Yes**

Use of Liquefied Petroleum Gas (LPG) ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors • Members of the public	• Injuries due to fire and explosion • Irritation to nose and throat • Vomiting • Dizziness • Drowsiness • Asphyxiation • Death • Carbon monoxide poisoning • Cold burns	• LPG leak (Cylinders/Single & multiple appliances) • Incomplete combustion • Inadequate ventilation • Contact with LPG - skin and eyes • Equipment cooled by LPG vapourisation	To ensure the correct safe set up and to minimise direct contact with liquid gas which could damage eyes and skin, cylinders are changed by TRAINED STAFF ONLY	**Yes**
			Appliances are correctly fitted by competent persons (Gas Safe registered engineer certified to work with LPG)	**Yes**
			Gas appliances, flues, pipework and safety devices inspected regularly by a competent Gas Safe engineer, in accordance with manufacturer's advice, to ensure they are properly maintained	**Yes**
			LPG used in the open e.g. in gazebos, marquees, tents, market stalls and similar temporary structures: Rear panel completely removed to create a natural path of air through cross ventilation (wind tunnel effect). Ensures an adequate supply of fresh make up air and a path for the used air to escape	**Yes**
			Mobile catering trailers and vehicles have a certificate of compliance to BSEN 1949:2011 issued by a Gas Safe registered engineer	**Yes**
			Mobile catering trailers and vehicles have current gas tightness test certificate	**Yes**
			Signs of frosting on cylinders or appliances are reported to Responsible person, as this may indicate a leak	**Yes**
			Staff are trained to avoid touching metal showing frosting, to avoid potential risk of cold burns	**Yes**
			Gloves and goggles worn when changing cylinders to limit the risk of cold burns	**Yes**

Tents, gazebos and other temporary structures				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Abrasions and cuts • Bruising • Fractures • Musco-skeletal injuries • Electrocution	• Collapse of structure / poor set-up • Bad weather • Falls from height - erection/dismantling • Slips and trips • Contact with electrical cables • Poor manual handling	Ensure structure is fit for purpose. Use in line with manufacturer's advice to prevent the collapse of the structure	**Yes**
			To ensure that the structure is sited on suitable land, carry out pre-event site survey and agree alternative provision with organiser, where possible. If not, all possible measures taken to reduce risks e.g. levelling, compacting, use of equipment to ensure stability	**Yes**
			Ensure anchors are of sufficient length and appropriate for specific soil. Carry out "pull out" tests. Ballast (calculated to meet likely forces) used as alternative where appropriate. Follow manufacturers advice	**Yes**
			Anchors, guy ropes/ wires and structural elements are regularly checked for poor condition and replaced as necessary	**Yes**
			Weather monitored. Structure taken out of use if wind forecast to exceed tolerance	**Yes**
			To detect damage as a result of vandalism, regular checks carried out. Repairs as necessary	**Yes**
			During erection and/or dismantling, ensure safe systems of work are in place for hazardous activities and to prevent the misuse of equipment	**Yes**
			Staff/contractors fully trained in the use of equipment and the safe systems of work for erecting and dismantling gazebos and tented structures	**Yes**
			Work at height avoided where possible e.g., through use of lifting machinery, use of platforms etc	**Yes**
			Use of ladders limited to low risk, short duration (30 minutes at a time) activities	**Yes**
			Regular checks to ensure ladders are suitable for their intended purpose and remain in good condition	**Yes**
			To prevent falls from height staff are trained in the safe use of ladders	**Yes**
			PPE provided, where necessary e.g., safety harnesses, hard hats, gloves	**Yes**
			Implement the specific risk assessments for Working at height and for Slips, trips and falls as applicable	**Yes**
			Where possible carry out a pre-event visit to identify hazards which can result in slips and trips (uneven ground, mud and slippery surfaces) and to assess site suitability	**Yes**

Tents, gazebos and other temporary structures ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Abrasions and cuts • Bruising • Fractures • Musco-skeletal injuries • Electrocution	• Collapse of structure / poor set-up • Bad weather • Falls from height - erection/dismantling • Slips and trips • Contact with electrical cables • Poor manual handling	Specify to event organiser level ground as required	**Yes**
			If when on-site, obstacles are identified which could cause a slip or trip injury, then these are highlighted e.g., through use of hazard tape and/or “barricaded” off	**Yes**
			Key walkways are kept clear, in good condition and suitable for use e.g., by use of matting etc	**Yes**
			To minimise the risk of a slip, trip or fall injury, staff are asked to wear safety shoes with anti-slip soles	**Yes**
			Carry out a pre- event visit to establish proximity of any overhead or underground cables to planned site of gazebo/tented structure etc.	**Yes**
			Organisers requested to provide detailed information on location and type of underground/overground electrical services	**Yes**
			Procedures for the delivery, erection and dismantling of the structure to be amended as necessary if presence of electrical cables is likely to impact on existing procedures	**Yes**
			Staffed briefed on locations of the electrical cables and instructed to avoid such areas	**Yes**
			To prevent injuries from poor manual handling during the erection/dismantling of structure, manual handling risk assessments carried out and the controls implemented as applicable	**Yes**
			Staff trained in safe manual handling procedures	**Yes**
			If trading during hours of darkness, sufficient lighting is provided inside and outside the unit to ensure a safe exit	**Yes**

Use of pressurised equipment				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors • Members of the public	• Trauma injuries due to vessel rupture • Burns if flammable liquid ignites • Burns from contact with hot liquid • Fatalities	• Poor equipment and/or system design • Poor installation • Poor maintenance • Operator error from poor training/supervision	Substitute pressurised equipment where possible	**Yes**
			Ensure that all equipment (pressurised or otherwise) is safe and suitable	**Yes**
			Access to switches / controls kept free from obstructions to permit system to be operated safely	**Yes**
			Use equipment designed for commercial activities and CE or UK CA marked	**Yes**
			Ensure equipment is installed by a Competent person (qualified engineer) and tested for safe operation before first use	**Yes**
			Ensure a suitable maintenance programme, in accordance with Manufacturer's instructions is in place. Maintenance carried out by a Competent person who works to a Written Scheme of Examination	**Yes**
			Maintenance carried out at the frequency set in the Written Scheme of Examination. Records are kept (NOTE: For Espresso type machines a minimum of once every 14 months is recommended, the frequency for other pressurised equipment will vary and should be determined by the Competent Person)	**Yes**
			Appropriate training given before staff are permitted to operate pressurised equipment. Refresher training programmed in to ensure that all users work safely.	**Yes**

Work at height				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Members of the public	• Cuts and bruises • Fractures • Impact damage • Death	• Work at height • Bad weather conditions • Lack of planning • Fall from ladder • Poorly maintained ladders / platforms • Poorly maintained equipment or platforms • Fall whilst loading or unloading a trailer	Avoid working at height	**Yes**
			Use of lifting equipment, platforms, tools or aids to allow working from ground level considered	**Yes**
			Work at height not carried out in bad weather conditions e.g. heavy rain, snow, ice or high winds	**Yes**
			Activity fully planned with need for safe systems of work identified and produced	**Yes**
			Use of correct type of ladder	**Yes**
			Ladders and equipment/platforms regularly inspected and maintained in good condition	**Yes**
			Records of inspections of platforms kept	**Yes**
			Staff trained in safe use of ladders and equipment/platforms	**Yes**
			Manual handling risk assessments carried out when moving loads	**Yes**
			Consideration of fall arrest systems or soft-landing systems/safety nets	**Yes**
			Manual handling risk assessments carried out when moving loads	**Yes**

Towing Trailers				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors • Members of the public	• Minor injuries • Major injuries • Death	• Trailer not roadworthy • Incorrect trailer loading • Fall from trailer whilst loading • Incorrect coupling of trailer to towing vehicle • Maximum towing combination weight exceeded • Poor trailer manoeuvring • Vehicle accident	To ensure the trailer is roadworthy, regular maintenance of the trailers is carried out by competent persons. Records are kept.	**Yes**
			Staff trained in correct trailer loading (See also Manual handling Risk assessment)	**Yes**
			To prevent falls from trailer whilst loading, staff are trained in safe systems of work (See also Working at Height Risk assessment)	**Yes**
			To ensure correct coupling of trailer to towing vehicle, staff are trained in correct coupling procedures	**Yes**
			Manufacturer's maximum towing combination weight checked and loading limit set to ensure maximum not exceeded	**Yes**
			Staff trained in safe trailer manoeuvring and towing	**Yes**
			Provide Banksmen where reversing is necessary	**Yes**
			Drivers have a current licence and experience in driving and towing i.e. competent for the task	**Yes**
			Vehicle accident causes investigated and remedial measures, where necessary, put in place	**Yes**

Wood fired pizza ovens and solid fuel cooking equipment				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors • Members of the public	• Headache • Abdominal pain • Nausea/vomiting • Chest pains • Breathlessness • Dizziness • Visual disturbance • Erratic behaviour • Death	• Unsuitable equipment • Unsuitable flue/extraction system • Unsafe installation • Unsuitable/inadequate ventilation • Inadequate maintenance, testing and cleaning • Carbon monoxide build up • Unsafe operation / misuse of appliances	Competent advice sought on suitability for use proposed	**Yes**
			Competent advice sought on suitability of flue extraction system	**Yes**
			Installation of fixed equipment carried out by a competent engineer	**Yes**
			Competent advice sought on positioning of portable solid fuel appliances outdoors to avoid trapping carbon monoxide e.g. under a tented structure	**Yes**
			Regular schedule of cleaning and maintenance, focused on extraction system	**Yes**
			Appliances thoroughly examined and tested at least once every 14 months, by a competent person	**Yes**
			Audible carbon monoxide alarm suitable for commercial operation fitted and sited according to manufacturer's instructions	**Yes**
			Extraction systems kept running until all fuel is extinguished or no people remain on the premises	**Yes**
			Manufacturer's instructions followed when choosing fuel, to limit carbon monoxide build up	**Yes**
			Manufacturer's instructions on storage of fuel followed	**Yes**
			Staff trained in the safe use of solid fuel appliances and equipment	**Yes**
			Records of training kept	**Yes**

Use of Vehicles				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors • Members of the public	• Minor injuries • Major injuries • Death	• Unsafe vehicles • Unsafe driver	Vehicles are suitable for the tasks required	**Yes**
			Vehicles have good direct visibility when reversing. Where necessary reversing alarms fitted or banksmen provided	**Yes**
			Safety features such as horns, lights, reflectors and reversing lights fitted	**Yes**
			Vehicles have effective brakes	**Yes**
			Adequate seats and seat belts fitted, maintained in good working order and used	**Yes**
			Safe means of access and exit to the vehicle available	**Yes**
			Vehicles suitably maintained (in accordance with manufacturer's instructions) so that they are in good mechanical condition	**Yes**
			Where necessary, vehicles have a current MOT certificate and are properly insured	**Yes**
			Basic safety checks carried out before use e.g. tyres checked for correct inflation	**Yes**
			Brakes engaged before loading or removal of goods begins. Consider use of wheel chocks.	**Yes**
			Driver have current licence and experience in driving and towing i.e. competent for the task	**Yes**
			Training on manoeuvring and general driver safety provided and refreshed as necessary	**Yes**
			Drivers informed of hazards at destination site	**Yes**
			Loading and unloading pre-planned	**Yes**
			Suitable access equipment for loading/unloading provided	**Yes**
			All manual handling tasks risk assessed and hazard controls in place	**Yes**
			Safe systems of work used e.g. for coupling and uncoupling. Spot checks made.	**Yes**
			Shifts designed to avoid driver fatigue	**Yes**

Use of electricity

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
• Staff • Contractors • Members of the public	• Burns • Eye damage • Electrical shock	• Unsuitable electrical supply system • Unsafe electrical supply system • Unsuitable electrical equipment • Unsafe electrical equipment • Lack of maintenance • Misuse of electrical equipment	Ensure electrical supply systems are suitable for their intended use	**Yes**
			Where temporary supply systems, including cables, plugs, sockets and fittings are used outdoors they are suitably constructed and protected to remain safe within the operating environment e.g. protected against water penetration or mechanical damage.	**Yes**
			Electrical supply system installed and/or adapted by a competent electrician i.e. NICEIC registered or similar	**Yes**
			Electrical supply system checked and certified as safe for use by a competent electrician every 5 years	**Yes**
			Records of inspection and certification maintained	**Yes**
			All electrical equipment suitable for its intended use	**Yes**
			All electrical equipment designed for commercial activities and CE or UK CA marked	**Yes**
			All electrical equipment used outdoors in a situation open to the weather i.e. NOT within a mobile catering vehicle, suitably protected against adverse environmental conditions such as water, dust and heat etc	**Yes**
			Suitable protective devices such as fuses, RCDs (circuit breakers) and appropriate earthing in place	**Yes**
			Staff trained to carry out visual checks of equipment, especially portable equipment before use.	**Yes**
			Any damaged equipment removed from use immediately, separated out and marked as unsafe and not to be used. Equipment only allowed back into use when repaired by a competent person	**Yes**
			Easily accessible isolator switches in place to allow machinery to be rapidly turned off in case of emergency. Isolator presence marked by approved safety signs stating 'Danger Mains Isolator'	**Yes**
			Regular checks carried out on all electrical equipment by a competent person e.g. a qualified electrician that is NICEIC registered or similar	**Yes**
			Portable equipment safety tested annually, unless handheld which is checked every 6 months	**Yes**
			Records of safety checks kept	**Yes**

Use of electricity ... continued				
Who might be harmed?	**In what way may they be harmed?**	**What might cause the harm?**	**How can the risk of harm be controlled?**	**Control in place?**
• Staff • Contractors • Members of the public	• Burns • Eye damage • Electrical shock	• Unsuitable electrical supply system • Unsafe electrical supply system • Unsuitable electrical equipment • Unsafe electrical equipment • Lack of maintenance • Misuse of electrical equipment	Staff trained in safe use of electrical equipment.	**Yes**
			Access to electrical supply systems restricted to prevent tampering/misuse	**Yes**

Signed:  **Print Name:** Werner Pretorius

Date: 21/05/2026 **Review Date:** 22/05/2027