





<u>.</u>		Assessed by: David Hawkins	Date: October 2016	_	_
		Reviewed: D Hawkins	Date March 2023		
Hazard / Risk	Risk Rating	Control Measures		Adequate	Remaining Risk
Vehicle on Site	M/H	Vehicle movement always to be supervise	ed	Y	L
Fire and Emergencies	M	Risk assessment and action plan. Fire we fighting equipment maintained and check with regulations. Emergency exits clearly freely accessible. Emergency lighting tes Assembly point marked. Fire doors close displayed and drill asked for by Wardens. First Aid kits readily available. All electrical equipment checked in accord Emergency instructions and contacts displayed for emergency services readily a	ed in accordance marked and ted and working. d. Fire procedures dance with regulations.	Y	L
Electrical Safety	М	All items and wiring checked in accordance	ce with regulations	Υ	L
Storage	М	Suitable locked storage available for haza	irdous substances	Y	L
Hygiene	М	Excellent maintained showers, toilets and available. Shower heads removed and st Antibacterial hand washing and dryers available.	erilised on regular basis.	Y	L
		Adequate supply of drinking water. Wate regular intervals.	r qualiity tested at	Y	L







Assessed by: David Hawkins Date: October 2015
Reviewed: D Hawkins Date March 2023

Hazard / Risk	Risk	Control Measures		uate	Remaining	
	Rating				Risk	
Building Safety	М	Non slip flooring. No internal steps for tripping and falling. Adequate ventilation and heating. Emergency exits provided and indicated also exits alarmed.	Y		L	
		Windows all have chains to prevent opening onto exterior.	Υ		L	
		Although door stops in place they can be tripping hazard.	Υ		L	
		High bunks have rails and ladders for access.	Υ		L	
		Sewage system maintained in accordance with regulations	Υ		L	
Kitchen	M/H	Installations are in accordance with current regulations relating to Health & Safety and Food Hygiene. Care needs to be exercised when using sharp knives and hot surfaces. Lincat clearly displays a warning and cooker self evident. Safe refrigerated and freezer stores for all foodstuffs.	Y		L	
		Hand washing available.	Υ		L	







Assessed by: David Hawkins Date: October 2016
Reviewed: D Hawkins Date March 2023

Hazard / Risk	Risk Rating	Control Measures	Adequate		Remaining Risk	
Kitchen	L	Cleaning materials to hand in store cupboard. Appropriate containers provided for cooking.	Y		L	

Key H - High Risk

M = Medium Risk

L = Low Risk

Y = Yes

N= No