





		Assessed by: David Hawkins Date: October 2016	_	_
		Reviewed: D Hawkins Date Aug 2025		
Hazard / Risk	Risk Rating	Control Measures	Adequate	Remaining Risk
Vehicle on Site	M / H	Vehicle movement always to be supervised	Y	L
Fire and Emergencies	M	Risk assessment and action plan. Fire warning and fire fighting equipment maintained and checked in accordance with regulations. Emergency exits clearly marked and freely accessible. Emergency lighting tested and working. Assembly point marked. Fire doors closed. Fire procedures displayed and drill asked for by Wardens. All electrical equipment checked in accordance with regulations. Emergency instructions and contacts displayed Contacts for emergency services readily available	Y	L
Electrical Safety	M	All items and wiring checked in accordance with regulations	Y	L
Storage	М	Suitable locked storage available for hazardous substances	Y	L
Hygiene	М	Maintained showers, toilets and washing facilities available. Shower heads removed and sterilised on regular basis. Antibacterial hand washing and dryers available.	Y	L
		Adequate supply of drinking water. Water qualiity tested at regular intervals.	Y	L







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Reviewed: D Hawkins Date May 2024

Hazard / Risk	Risk	Control Measures	Adequate		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.	Y		L	
		Although door stops in place they can be tripping hazard.	Υ		L	
		High bunks have rails and ladders for access.	Y		L	
		Sewage system maintained in accordance with regulations	Y		L	
Kitchen	М/Н	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	







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

Key H - High Risk

M = Medium Risk

L = Low Risk

Y = Yes

N= No