

Risk assessment for Future Survival

Assessment carried out by: Graham Broadbent

Date of next review: 11/6/23

Date assessment was carried out: 11/6/2022

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Done
Slips and trips	Any member of staff and/or customers may be injured if they trip over objects or slip on spillages	• Good housekeeping – work areas kept tidy, goods stored suitably etc. • Kitchen equipment maintained to prevent leaks onto floor. • Equipment faults leading to leaks quickly reported to manager. • Staff clean up spillages (including dry spills) immediately using suitable methods and leave the floor dry. • Suitable cleaning materials available. • Good lighting in all areas including cold storage areas.	None part of induction Refresher session as and if needed			

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		No trailing cables or obstruction in walkways.				
Manual handling	Staff may suffer injuries such as strains or bruising from handling heavy/bulky objects.	- Ingredients bought in package sizes that are light enough for easy handling. - Commonly used items and heavy stock stored on shelves at waist height. - Suitable mobile steps provided, and staff trained to use them safely. - Handling aids provided for movement of large/heavy items. - Sink at good height to avoid stooping. - Staff trained in how to lift safely.	Reminder session for long standing staff and training for new staff	Graham	11/6/20222	
contact with steam, hot water, hot oil and hot surfaces	Staff may suffer scalding or burns injuries.	- Staff trained in risks of using coffee machine - Staff trained in risks of using electric hot plates - Water mixer taps provided.	None part of induction Refresher session as and if needed			

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		- All staff told to wear long sleeves. - Heat-resistant gloves/cloths/aprons provided.				
Knives	Staff involved in food preparation and service could suffer cuts from contact with blades.	- Staff trained to handle knives. - Knives suitably stored when not in use. - First aid box provided and nominated first aider always on site.	Down to 2 first aiders. First aid training arranged for the 18 th of June	Graham	11/06/2022	
Food handling	Frequent hand washing can cause skin damage. Some foods can cause some staff to develop skin allergies. Cross contamination of food making staff/customers ill	- Where possible and sensible, staff use tools (cutlery, tongs scoops etc) to handle food rather than hands. - Food grade, single- use, non-latex gloves are used for tasks that can cause skin problems, eg salad washing, vegetable peeling and fish filleting. - Where handling cannot be avoided, hands are rinsed	None part of induction Refresher session as and if needed			

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		promptly after finishing the task. Follow our Better business safer food risk assessment/guid				
Contact with bleach and other cleaning chemicals	Prolonged contact with water, particularly in combination with detergents, can cause skin damage. Staff cleaning premises risk skin irritation or eye damage from direct contact with bleach and other cleaning products. Vapour may cause breathing problems.	- Dishwasher used instead of washing up by hand. - All containers clearly labelled. - Where possible, cleaning products marked 'irritant' not purchased and milder alternatives bought instead. - Long-handled mops and brushes, and strong rubber gloves, provided and used. - Staff wash rubber gloves after using them and store them in a clean place.	None part of induction Refresher session as and if needed			
Electrical	Staff could suffer serious/fatal injuries as a result of electric shock.	- Manager visually inspects the system once a year and is competent to do so. - System inspected and tested by an electrician every five years.	Some equipment needs Pat testing. Graham or Greg to arrange course and do between shops	Graham	11/6/22	

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		• Staff trained to check equipment before use and to report any defective plugs, discoloured sockets or damaged cable and equipment. • Staff know where fuse box is and how to safely switch off electricity in an emergency. • Plugs, sockets etc suitable for kitchen environment. • Older devices PAT tested				
Fire	Staff or customers could suffer serious/fatal injuries from burns/smoke inhalation.	• Testing heat/smoke detectors once a week • Fire extinguisher tested once a year • Fire evacuation procedure practised once every 6 months • Fire in terms of electrical please see electrical section • Exits to be kept clear	Add to weekly check list			
Gameplay	Staff and or customers. Due to dim lighting and excitement during the game	• Take part in a safety briefing before each game • Ask customers to wear full-length trousers and long				

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		sleeve tops, adding some protection when playing • Ask customers to wear sensible shoes when playing • Ask customers with long hair to tie it back when playing • Additional lighting to ramps • Foam added to high-risk areas				
Gameplay with shock bands	Staff and or customers.	• Riske's outlined during booking waiver signed to show importance of participating in good health only				