

Callum & Steve's

Event Donuts

www.eventdonuts.co.uk

Health & Safety Risk Assessment

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Assessment Terms Defined

Severity - the consequences of any resulting injury or ill-health

Category	Example - Guidance Only	Score
Fatal	Injury or ill health which leads to death either directly from injuries sustained or occupational disease.	5
Major	Broken limbs, amputations, long term health problems or acute illness. Also consider loss of consciousness, electric shock etc.	4
Reportable	Short term stress-related absence, hospital visits e.g. burns sprains etc. resulting in more than 7 days absence or change of work.	3
Minor	Non-serious injuries or health effects e.g. cuts, bruises, skin irritation, aches and pains requiring first aid only.	2
Negligible	Insignificant injury, health effects, damage or disruption to work.	1

Likelihood - the probability of a hazard causing harm

Category	Example - Guidance Only	Score
Frequent	No controls in place, exposure to the hazard are expected to occur in most circumstances.	5
Regular	Poor controls in place. Heavy reliance on personal compliance (Lots of room for human error). The situation often arises.	4
Occasional	Inadequate controls in place or are likely to breakdown. Controls rely on personal compliance. This situation sometimes arises.	3
Remote	Reasonable controls in place but they do rely on people using them. Controls unlikely to breakdown. This situation is unlikely.	2
Very Rare	Good controls in place. Controls do not rely on people using them. Very unlikely to breakdown. People rarely engage in this activity.	1

Risk Calculation - Severity X Likelihood

Risk Calculations					
Frequent	5	10	15	20	25
Regular	4	8	12	16	20
Occasional	3	6	9	12	15
Remote	2	4	6	8	10
Very Rare	1	2	3	4	5
	Very Rare	Remote	Occasional	Regular	Frequent

Risk Score of 1-6 are deemed Acceptable
Risk Score of 8-12 are deemed Tolerable
Risk Score of 15+ are deemed Unacceptable

It should be noted that no residual risk has been identified above tolerable; therefore all tasks can be undertaken with caution as long as the control measures detailed within each assessment are implemented.

Risk Assessment Form

Hazard	Those likely to be affected	Potential Injury from Hazard.	Current controls that are in place now	S Rating	L Rating	Risk Rating	Additional controls required
Lifting heavy items	Staff	Back injury	Limit heavy item lifting by fixing as many as possible to the stall/trailer. Provide training to staff on lifting.	3	1	3	Remind staff of correct lifting procedures when see them lifting.
Slips, Trips & Falls from ground around stall or items in the stall.	Staff & Public	Bruises, Sprains	Staff to wear suitable footwear, Staff to manage the stall area and place items away from potential risks.	2	1	2	
Cuts from equipment and utensils	Staff	Cuts	Provide equipment and utensils with no sharp edges where possible. Store scissors away from work surface.	2	1	2	
Burns & Scalds from Hot water, Boiler, Donuts and oil.	Staff & Public	Burns & Scalds	Caution HOT sign on side of boiler, oil splash guard provided, Main staff only to use fryer.	3	1	3	Tell customers the hot drink is hot when handing it over.
Electricution	Staff	Electric Shock	We use rechargeable battery powered lights, a battery pack to power the mixer and an iPad. No generator or mains power.	4	1	4	Do not use near water and regularly inspect.
Contact with moving blades from food mixer.	Staff	Cuts, lacerations	Always switch off and unplug before cleaning and changing blades. Follow mixer instructions.	4	1	4	
Chemical burns / irritation from cleaning products	Staff	Burns / Irritation	Training on use of cleaning products, Store in a cleaning product box only. Running water supplied.	3	1	3	
Use of LPG	Staff	Burns, Bruises , Leak, Fire	We have safety cut of valves and only managers are allowed to change cylinders. Storage in a gas box with ventilation and not inside the main serving area.	3	1	3	
Asphyxiation from poor ventilation and incorrect use of cleaning products or gas leak.	Staff	Breathing issues	Gas stored ventilated in box and cleaning training given to staff on correct use of cleaning materials. Our trailer is very open and ventilated	3	1	3	Make sure hatch is open when using cleaning products to ensure air flow.
Theft / Assault from cash handling	Staff	Stress / Worry	Keep cash out of view and stored only in the cash box.	1	1	1	
Collision with persons while siting and removing the trailer	Staff & Public	Broken limbs, Bruises, long term injury.	Use hazard lights where possible, have a banks man to watch the area when siting and removing trailer.	4	1	4	
Driving / Towing collision, accidents.	Staff	Broken limbs, Bruises, long term injury.	Distribute load properly, Use correct storage places for each item and do not exceed speed limits.	4	1	4	Only managers to drive and tow the trailer.

We **DO NOT** use a generator or have a mains electrical supply. We only use battery packs and rechargeable equipment in the operation of the trailer that is charged up before the event so these items are not included in this risk assessment.

Fire risks are included in the **Fire Safety risk assessment** and risks associated with items served are covered in the **Food Safety risk assessment**.