

GENERIC - RISK ASSESSMENT

Project Title:		Risk Assess. No.:	?01
Task/Activity:	Servicing alcohol & soft drinks and other refreshment to customers.	Risk Assessor	Arthur Williams
		Date Prepared:	

HAZARDS		Likelihood			Severity				Risk Score	
Ref.	Key hazards associated with the above task/activity. Score:	Probable	Occasional	Remote	Catastrophic	Critical	Serious	Marginal	Negligible	Likelihood x Severity
		3	2	1	5	4	3	2	1	
1	Falling from Height (Cellar Steps)			x			x			3
2	Falling objects Of Shelves in the bar			x			x			3
3	Manual Handling			x	x					5
4	Poor Housekeeping – (Waste etc)			x			x			3
5	Slips trips and falls – (Water and beer spills on floor)		x					x		4
6	Broken Glass (Cuts and Abrasions)		x					x		4
7	Scalding (Hot Water)		x					x		4
8	Using Hot & Cold Chemicals & Substances in bar area			x			x			3
9	Violence & Harassment by general Public			x			x			3
10	Confined Space & Working Alone			x			x			3

Risk Assessment Scores:

10+ Very High Risk

5-9 High Risk

1-4 Low Risk

PERSONS AFFECTED				
Lamproom Bar Staff	X	Members of Public	X	
Other Lamproom Staff	X	Lamproom Management	X	
Others	X			

PPE REQUIREMENTS				
Harness & Lanyard		Hi-Viz Clothing		Respiratory Protection
Hearing Protection		Eye Protection		Head Protection
Protective Gloves	X	Boots		

ADDITIONAL CONTROL MEASURES

Information/Instruction/Training	Managerial Controls
<ul style="list-style-type: none"> ➤ Only competent experienced persons to carry out Work Tasks in the bar area ➤ Manual handling Awareness training to be provided to all staff ➤ Access & Egress ➤ Staff to maintain good housekeeping of all working areas ➤ Use of Hot & Cold Chemicals & Substances 	<ul style="list-style-type: none"> ➤ Ensure adequate supervision is provided and that control measures remain valid for the duration of the work ➤ Check the qualifications and competence of all employees. ➤ Ensure all persons working in bar area bare aware of Access and Egress to the bar area and Cellar ➤ Toolbox talks on Housekeeping procedure in the bar area ➤ Ensure PPE (Protective Gloves are available)-Staff Trained in COSHH Awareness
Physical Controls	Procedural Controls
<p>Authorised persons only</p> <p>Fire Evacuation Procedure</p> <p>Bar Area Security internal & externally / Violence or Harassment from General Public /Cooperate Lamproom</p> <p>Work Wear</p> <p>Housekeeping Procedure</p> <p>First Aid Provision</p> <p>Hot & cold weather conditions</p> <p>Confined Space -Cellar – Bar Area</p> <p>Bar Room Hazards</p>	<ul style="list-style-type: none"> • Only Competent Authorised persons allowed behind the bar & cellar access • Ensure all persons working in the bar area is aware of fire provision in the theatre & Cellar Areas • Ensure all staff are aware of security measures in place covering this physical control • Ensure all Bar Staff are aware of possible Slip Trip and Fall Hazards • Ensure all bar area staff are aware of the Theatre First Aider • Ensure the ventilation & Heating systems are regularly maintained • Ensure all Bar area staff are to inform the Theatre Management if they suffer from confined space • Ensure all persons working in the bar area are aware of COSHH Assessments & Receive COSHH Awareness Training
Suitable PPE to be worn when working in a confined space area in a well-ventilated area.	Appropriate PPE must be worn Suitable to the wearer
All electrical appliances are tested by a competent person.	Electrical Testing & Checklists carried out on a regular basis
HSE & Other Guidance	Comments
<ul style="list-style-type: none"> ➤ HSE Guidelines and Acops ➤ Sharps guidelines ➤ Electrical Regulations ➤ Manual Handling Regulations ➤ COSHH Regulations 	

Signed:  (Arthur Williams) (CMIOSH)

Dated: