# **RISK ASESSMENT**

# for



Training Centre: Clara GAA Clara Co. Offaly

#### Per:

Safety, Health & Welfare at Work Act, 2005 Safety, Health & Welfare at Work (Construction) Regulations 2013 & 2021 Safety, Health & Welfare at Work (General Application) Regulations, 2007 to 2023 Safety, Health & Welfare at Work (REACH) Regulations, 2007 Safety, Health & Welfare at Work (Confined Space) Regulations 2001 Chemicals Act, 2008 & 2010 All Standards, Regulations & Codes of Practice

#### Prepared by:

Cynthia Bradley

#### **Issue and Revisions:**

Issue 1 - August 2024



## **Contents**

### <u>Page</u>

| Risk Assessments | 2 | 2 |
|------------------|---|---|
|------------------|---|---|

| Training Room Risk Assessments                          | .4 |
|---------------------------------------------------------|----|
| Cable Management                                        |    |
| Filing Cabinets                                         | 6  |
| Furniture – Chairs, Tables etc                          | 7  |
| Housekeeping                                            | 8  |
| Laptops                                                 | 9  |
| Lighting, Heating, Temperature & Ventilation            |    |
| Office Machinery                                        | 11 |
| Public Interface & Safety, Personal Security & Violence | 12 |
| Visual Display Units (VDU)                              | 13 |
| Spills / Slippery Floors                                | 14 |

| Other Risk Assessments                                                       | 15 |
|------------------------------------------------------------------------------|----|
| Chemicals & Hazardous Substances - incl. Diesel, Petrol, Solvents, Adhesives |    |
| Fire<br>Human Infection, Dermatitis and other Skin Diseases                  | 19 |
| Manual Handling                                                              |    |
| Rubbish / Waste Materials<br>Vehicle Pedestrian Movement / Outside Areas     | 23 |
|                                                                              |    |

| Canteen Area Risk Assessments |  |
|-------------------------------|--|
| Dishwasher                    |  |
| Fridges & Freezers            |  |
| Food Poisoning                |  |
| Kettles / Boiler / Toaster    |  |
| Knives / Sharps               |  |
| Microwave Oven                |  |
| Personal Hygiene              |  |
| Spills / Slippery Floors      |  |
|                               |  |

| Risk Assessment Briefing Record |  |
|---------------------------------|--|
|---------------------------------|--|



## **Risk Assessments**

#### **Introduction**

A hazard is anything at the workplace which has the potential to cause harm to a person.

A **risk** is the likelihood of a person becoming harmed by a hazard, coupled with the severity of harm when it occurs.

A **risk assessment** depends on an identification of hazards and dangers and consists of an estimation of the risks arising from them with a view to their control, avoidance, or to a comparison of risks.

#### **Risk Assessment - Statutory Requirements**

Sections 19 & 20 of the Safety, Health and Welfare at Work Act, 2005, oblige all employers and self-employed persons to prepare a Safety Statement based on "an identification of hazards and an assessment of the risks to safety and health at the place of work to which the safety statement relates".

#### Why carry out a Risk Assessment?

- To identify all hazards and potential hazards at the work place and to assess whether there has been enough done to reduce the risk or whether improvements is necessary to protect all persons.
- To ultimately prevent dangerous occurrences, illness and accidents.

#### Hazard Identification and Risk Assessment Procedure:

For each workplace, work equipment, and work activity:

- 1. Identify the associated hazards
- 2. Identify who is at risk from the hazards identified
- 3. Assess the significance of the risk
- 4. Identify preventative and protective (i.e. control) measures that need to be implemented to reduce the significance of the risk associated with the hazards identified. The following 'hierarchy of controls' should be used when deciding on control measures, starting with the first on the list and working down to the last control measure, as follows:
  - ⇒ Elimination: eliminating the hazard entirely from the workplace (the best way to control the hazard)
  - ⇒ **Substitution:** if it is not possible to eliminate the hazard, replace it with something less hazardous, which will perform the same task in a safer manner
  - $\Rightarrow$  **Isolation:** separate or isolate the hazard from people
  - ⇒ Engineering solutions: reduce the chances of hazardous contact (e.g. enclose the hazard away from the person, interlock/cut-off switches, exhaust fans)
  - ⇒ Administrative solutions: management strategies which can be introduced (eg. training, information/instruction, job rotation, supervision, limit time of exposure, provide written procedures)
  - ⇒ Personal Protective Equipment and Clothing: should always be considered as a last resort
- 5. Assess the remaining risk level, when control measures are in place. (see step 3 guidelines)
- 6. Record the results of the risk assessment.



# **Risk Assessment Matrix**

| <u>LIKELIHOOD</u> |            |            |            |            |  |  |
|-------------------|------------|------------|------------|------------|--|--|
| လ                 |            |            |            |            |  |  |
| ш                 |            | Low (1)    | Medium (2) | High (3)   |  |  |
| <                 |            |            |            |            |  |  |
| т                 | Low (1)    | Low (1)    | Medium (2) | Medium (3) |  |  |
| 찌                 |            |            |            |            |  |  |
| -                 | Medium (2) | Medium (2) | Medium (4) | High (6)   |  |  |
| -                 |            |            |            |            |  |  |
| l≺                | High (3)   | Medium (3) | High (6)   | High (9)   |  |  |
|                   |            |            |            |            |  |  |

| Severi | ty:     | The extent of the harm, injury or ill health should the hazard occur.         |
|--------|---------|-------------------------------------------------------------------------------|
|        | Low:    | Negligible minor non disabling injury requiring first aid only.               |
| time.  | Medium: | Reversible injury, illness or temporary disability requiring a short recovery |
|        | High:   | Serious injury, permanent disability, fatality.                               |

| Likelihood: | The chance of the hazard or event actually occurring. |
|-------------|-------------------------------------------------------|
| Low:        | Could happen, but only rarely.                        |
| Medium:     | Could happen occasionally.                            |
| High:       | Could happen frequently.                              |

**Risk Rating:** 

Likelihood \* Severity

#### Note: The higher the Risk Rating, the more extensive the controls must be

**Risk Assessments** 



## Training Room Risk Assessments

| Area – Training R | Area – Training Room Assessed by – Cynthia Bradley |                                     | Date –<br>10/07/2024 |           |             |         |   |
|-------------------|----------------------------------------------------|-------------------------------------|----------------------|-----------|-------------|---------|---|
| Hazard / Injury   | Exposed<br>Persons                                 | Control Measures to Reduce the Risk | Person Responsible   | Risk<br>L | Rating<br>S | I<br>RF | R |

| hazard:<br>Cable<br>Management                      | Staff<br>Visitors<br>Contractors | <ul> <li>Cables routed under desks.</li> <li>Improve cable management beneath desks by using cable-ties or similar.</li> </ul> | Management | E             | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES     |                |  |
|-----------------------------------------------------|----------------------------------|--------------------------------------------------------------------------------------------------------------------------------|------------|---------------|--------------------------------------------------|----------------|--|
| Hazard Type:<br>Physical<br>Injury/Illness<br>Trips |                                  |                                                                                                                                |            | 2             | 2                                                | 4              |  |
| Damage to<br>equipment<br>Electrical<br>shorting    |                                  |                                                                                                                                |            | AF<br>C<br>Mi | K RAT<br>TER A<br>ONTRO<br>EASUR<br>ARE<br>LEMEN | LL<br>DL<br>ES |  |
|                                                     |                                  |                                                                                                                                |            | 1             | 2                                                | 2              |  |

| Area – Training Room     Assessed by – Cynthia Bradley |                    |                                     | Date –<br>10/07/2024 |             |  |    |
|--------------------------------------------------------|--------------------|-------------------------------------|----------------------|-------------|--|----|
| Hazard / Injury                                        | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible   | Risk Rating |  | RR |

| Hazard:<br>Filing Cabinets<br>Hazard Type:                           | Staff<br>Visitors<br>Contractors | <ul> <li>All filing cabinets purchased have interlocked drawers, preventing more than one drawer opening at any time.</li> <li>Issue a directive to all staff to load filing cabinets from the bottom up.</li> </ul> | Management | B              | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES          |   |  |
|----------------------------------------------------------------------|----------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------|-------------------------------------------------------|---|--|
| Physical<br>Injury/IIIness:<br>Trap injuries<br>Cabinets<br>toppling |                                  | <ul> <li>Include this instruction as part of office induction, or<br/>place warnings on cabinets.</li> </ul>                                                                                                         |            | 2              | 2                                                     | 4 |  |
| topping                                                              |                                  |                                                                                                                                                                                                                      |            | AF<br>CC<br>ME | <u>K RAT</u><br>TER A<br>DNTRO<br>ASUR<br>ARE<br>EMEN |   |  |
|                                                                      |                                  |                                                                                                                                                                                                                      |            | 1              | 2                                                     | 2 |  |

| Area – Trainin | g Room    | Assessed by – Cynthia Bradley       |                    | Date<br>10/07 | _<br>7/2024 |    |
|----------------|-----------|-------------------------------------|--------------------|---------------|-------------|----|
| Hazard / Injur | , Exposed | Control Measures to Reduce the Risk | Person Responsible | Risk Rating   |             |    |
| nazaru / mjur  | Persons   | Control measures to Reduce the Risk | Person Responsible | L             | S           | RR |

| Hazard:<br>Furniture –<br>Chairs, Tables<br>etc | Staff<br>Visitors<br>Contractors | <ul> <li>All furniture regularly inspected for damage</li> <li>All repairs carried out immediately or items discarded / replaced.</li> <li>All furniture subject to thorough cleaning</li> </ul> | Management | B              | K RAT<br>EFOR<br>DNTRO<br>ASUR                 | E<br>DL        |
|-------------------------------------------------|----------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------|------------------------------------------------|----------------|
| Hazard Type:<br>Physical<br>Injury/Illness:     |                                  | <ul> <li>Maintenance schedule in place to weed out damaged<br/>items.</li> </ul>                                                                                                                 |            | 2              | 2                                              | 4              |
| Musculo-<br>skeletal Injury                     |                                  |                                                                                                                                                                                                  |            | AF<br>CC<br>ME | K RAT<br>TER A<br>ONTRO<br>ASUR<br>ARE<br>EMEN | LL<br>DL<br>ES |
|                                                 |                                  |                                                                                                                                                                                                  |            | 1              | 2                                              | 2              |

| Area – Training R | oom                | Assessed by – Cynthia Bradley       |                    | Date 10/07 | _<br>7/2024 |    |
|-------------------|--------------------|-------------------------------------|--------------------|------------|-------------|----|
| Hazard / Injury   | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible | Risk<br>L  | Rating<br>S | RR |

| · · ·            | 0. "                    |                                                                                                                         |            |                          |
|------------------|-------------------------|-------------------------------------------------------------------------------------------------------------------------|------------|--------------------------|
| Hazard:          | Staff                   | Supervision provided to ensure good housekeeping practice is                                                            | Management | RISK RATING              |
| Housekeeping     | Visitors<br>Contractors | employed.                                                                                                               |            | BEFORE<br>CONTROL        |
| Hazard Type:     | Contractors             | • All members of staff are charged with housekeeping duties.                                                            |            | MEASURES                 |
| Slip, Trip, Fall |                         | • Frequent cleaning takes place by staff at their workstations.                                                         |            | IVIEASURES               |
| Fire             |                         | Regular inspections should be undertaken to prevent                                                                     |            | 2 3 6                    |
| Obstruction of   |                         | accumulation of waste (rubbish) particularly at points of access                                                        |            |                          |
| fire exits       |                         | and egress, on fire routes and around mess facilities.                                                                  |            |                          |
| III C CAILS      |                         | Walkways should be put in place                                                                                         |            |                          |
| Injury/Illness:  |                         | <ul> <li>Aisles and access routes are kept clean and free from trip</li> </ul>                                          |            |                          |
| RSI Injuries     |                         | hazards.                                                                                                                |            |                          |
| Musculo-         |                         | Workshops are cleaned up on a daily basis.                                                                              |            |                          |
| skeletal Injury  |                         | • Spills are mopped up immediately.                                                                                     |            |                          |
| j. j             |                         | Fire extinguishers and fire-fighting equipment are freely                                                               |            |                          |
|                  |                         | accessible.                                                                                                             |            |                          |
|                  |                         | Chemicals are stored safely. Flammables are stored in                                                                   |            |                          |
|                  |                         | designated, labelled steel cans or cupboards, and are kept                                                              |            |                          |
|                  |                         | separately from other chemicals.                                                                                        |            |                          |
|                  |                         | Safe egress is provided from the workshop.                                                                              |            | RISK RATING<br>AFTER ALL |
|                  |                         | Storage of items is carried out safely, with no protrusions on sigles, and as partly belanced shipted at brights.       |            | CONTROL                  |
|                  |                         | aisles, and no poorly balanced objects at heights.                                                                      |            | MEASURES                 |
|                  |                         | Heavy items which must be manually handled are stored at                                                                |            | ARE                      |
|                  |                         | waist height                                                                                                            |            |                          |
|                  |                         | • The Manager will ensure that before the employees are sent to a site under the overall control of another contractor, |            | 1 3 3                    |
|                  |                         | arrangements are made for storage areas and that safe                                                                   |            |                          |
|                  |                         | access and safe places of work will be available for our                                                                |            |                          |
|                  |                         | employees to carry out their work safely.                                                                               |            |                          |
|                  |                         | Rubbish/waste will be cleaned-up and stored on an on-going                                                              |            |                          |
|                  |                         | basis daily.                                                                                                            |            |                          |
|                  |                         | <ul> <li>Particular attention will be given to trestles and scaffold</li> </ul>                                         |            |                          |
|                  |                         | platforms which must be maintained in a clean and organised                                                             |            |                          |
|                  |                         | condition.                                                                                                              |            |                          |
| L                |                         | ornation                                                                                                                |            |                          |

| Area – Training Ro | oom                | Assessed by – Cynthia Bradley       |                    | Date<br>10/07 | _<br>7/2024 |         |   |
|--------------------|--------------------|-------------------------------------|--------------------|---------------|-------------|---------|---|
| Hazard / Injury    | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible | Risk<br>L     | Rating<br>S | )<br>RF | R |

| Hazard:<br>LaptopsStaff<br>Visitors<br>ContractorsHazard Type:<br>Physical<br>Physiological<br>ErgonomicStaff<br>Visitors<br>ContractorsInjury/Illness:<br>Repetitive<br>Strain Injury<br>(RSI)<br>Eye Tiredness<br>StressStaff<br>Visitors<br>Contractors | <ul> <li><u>A laptop is not covered by the General Application</u><br/><u>Regulations</u> due to the fact that under these Regulations<br/>the keyboard shall be tiltable and separate from the<br/>screen so as to allow the user to find a comfortable<br/>working position which avoids fatigue in the arms or<br/>hands. A laptop does not have a separate keyboard<br/>and <u>should not be used for long periods of time</u> and<br/>a risk assessment must be carried out to assess the<br/>usage of the laptop and the set up of the temporary<br/>laptop workstation.</li> <li>Never use laptop on knees due to extreme heat emitted.</li> <li>Never leave chargers plugged in while unattended.</li> <li>Conduct VDU assessments</li> <li>Offer eye-tests (required by the VDU section of the<br/>General Application Regulations of 2007)</li> <li>Plug in separate keyboard and screen o allow correct<br/>posture be maintained and avoid back injury.</li> <li>Information and training on general principles of<br/>ergonomics, adjustment of screen, keyboard, lighting,<br/>proper posture etc. See guidelines attached in<br/>appendices.</li> </ul> | Management | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES236236888888888888988988133 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|-------------------------------------------------------------------------|
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|-------------------------------------------------------------------------|

| Area – Training R | oom     | Assessed by – Cynthia Bradley       |                             | Date<br>10/07 | _<br>7/2024 |    |
|-------------------|---------|-------------------------------------|-----------------------------|---------------|-------------|----|
| Hozord / Injury   | Exposed | Control Measures to Reduce the Risk | Massures to Baduas the Bisk |               | Risk Rating |    |
| Hazard / Injury   | Persons | Control Measures to Reduce the Risk | Person Responsible          | L             | S           | RR |

| Hazard:<br>Lighting,<br>Heating,<br>Temperature &<br>Ventilation                                      | Staff<br>Visitors<br>Contractors | <ul> <li>Lighting should be between 300 and 500 lux and should be suitable for the workstation involved.</li> <li>Lighting should not cause reflective glare on the screen.</li> <li>Lighting levels are normal throughout</li> </ul>                                                                                                                    | Management | B              | <u>K RAT</u><br>EFOR<br>DNTRO<br>ASUR                 | <u>E</u><br>DL |
|-------------------------------------------------------------------------------------------------------|----------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------|-------------------------------------------------------|----------------|
| Hazard Type:<br>Physical                                                                              |                                  | <ul> <li>A competent electrician is used for maintaining the lighting fittings</li> <li>Lose cables are to be repaired.</li> </ul>                                                                                                                                                                                                                       |            | 2              | 2                                                     | 4              |
| Injury/Illness:<br>Slips/ Trips /<br>Falls,<br>Stress,<br>Eye Strain.<br>Nausea,<br>Flue like illness |                                  | <ul> <li>Temperature should vary from 18 to 24 degrees Celsius for sedentary work i.e. work involving little or no manual effort.</li> <li>Inspection &amp; maintenance of the system to be completed by qualified personnel.</li> <li>Ensure that all areas are well ventilated and that windows can be opened for circulation of fresh air.</li> </ul> |            | AF<br>CC<br>ME | <u>K RAT</u><br>TER A<br>DNTRO<br>ASUR<br>ARE<br>EMEN |                |
| The like liness                                                                                       |                                  | Obtain certificates from relevant contractor for emergency lighting.                                                                                                                                                                                                                                                                                     |            | 1              | 2                                                     | 2              |

| Area – Training Ro | oom                | Assessed by – Cynthia Bradley       |                    | Date<br>10/07 | _<br>7/2024 |         |   |
|--------------------|--------------------|-------------------------------------|--------------------|---------------|-------------|---------|---|
| Hazard / Injury    | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible | Risk<br>L     | Rating<br>S | )<br>RF | R |

| Hazard:<br>Office<br>Machinery<br>(Photocopier,<br>printers, faxes,<br>franking<br>machines,<br>laminator,<br>stapler etc) | Staff<br>Visitors<br>Contractors | <ul> <li>Maintenance per manufacturer instructions</li> <li>All equipment is CE marked.</li> <li>Fumes from photocopier may cause irritation, keep close to external ventilation</li> <li>See Fire and Housekeeping assessments.</li> <li>Always read manufacturers instructions before use of office equipment.</li> <li>Major faults must be repaired by a competent person.</li> <li>All machines must have isolating switch near the</li> </ul> | Management | B<br>CC  | K RAT<br>BEFOR<br>ONTRO<br>ASUR        | E<br>OL          |
|----------------------------------------------------------------------------------------------------------------------------|----------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------|----------------------------------------|------------------|
| <u>Hazard Type:</u><br>Physical<br>Chemical                                                                                |                                  | <ul> <li>machine and shall be accessible at all times.</li> <li>Gaining access to the interior of photocopiers, care must<br/>be taken to avoid hot surfaces. Under no circumstances<br/>must the inside of the machine be tampered with</li> </ul>                                                                                                                                                                                                 |            | AF<br>CO | <u>K RAT</u><br>TER A<br>ONTRO<br>ASUR | <u>ALL</u><br>DL |
| Injury/Illness:                                                                                                            |                                  | Ensure laminators are switched off when not in use                                                                                                                                                                                                                                                                                                                                                                                                  |            | IMPL     | ARE<br>EMEN                            | TED              |
| Pinch Hazards<br>Electricity                                                                                               |                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                     |            | 1        | 2                                      | 2                |
| Breathing of<br>dusts leading to<br>respiratory<br>problems.                                                               |                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                     |            |          |                                        |                  |

| Area – Training Ro | moc                | Assessed by – Cynthia Bradley       |                    | Date 10/07 | _<br>7/2024 |    |
|--------------------|--------------------|-------------------------------------|--------------------|------------|-------------|----|
| Hazard / Injury    | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible | Risk<br>L  | Rating<br>S | RR |

| Hazard:<br>Public Interface<br>& Safety,<br>Personal<br>Security & | Staff<br>Visitors<br>Contractors | <ul> <li>Ensure certain areas are secure and appropriate rooms locked at all times.</li> <li>When handling cash on the premises ensure it is locked away safely.</li> <li>When banking cash ensure you have someone with you.</li> </ul>                           | Management | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES |
|--------------------------------------------------------------------|----------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------------------------------------|
| Violence                                                           |                                  | <ul> <li>Only sound an alarm if you feel it is safe to do so.</li> <li>If you have not been trained in conciliation techniques, do not get involved in an argument.</li> </ul>                                                                                     |            | 2 3 6                                        |
| <u>Hazard Type:</u><br>Physical<br>Mechanical                      |                                  | <ul> <li>Avoid confrontation. Do not get involved in a physical situation. Do not try to apprehend anyone even if you have had training in self-defence techniques.</li> <li>If problems arise with irate or difficult customers, such as</li> </ul>               |            |                                              |
| Injury/IIIness:<br>Crushing<br>Musculo-                            |                                  | aggression and violence stay calm and listen carefully. Do<br>not use a loud or aggressive tone. Call for help in this<br>situation immediately and discreetly.                                                                                                    |            |                                              |
| skeletal injury                                                    |                                  | <ul> <li>If staff are dealing with a new client, or are aware of<br/>behavioural changes in existing clients, they should always<br/>take another staff member with them.</li> </ul>                                                                               |            |                                              |
|                                                                    |                                  | <ul> <li>For extra safety where a problem may arise with a person<br/>being upset or aggressive, slowly walk to an area where you<br/>can put a barrier between you i.e. table or counter and carry<br/>on talking in a quiet and calm manner.</li> </ul>          |            | RISK RATING<br>AFTER ALL<br>CONTROL          |
|                                                                    |                                  | <ul> <li>Signs to be erected directing the public where they are allowed access and where access is prohibited.</li> <li>No access is available to restricted areas</li> </ul>                                                                                     |            | <u>MEASURES</u><br><u>ARE</u><br>IMPLEMENTED |
|                                                                    |                                  | <ul> <li>All pathways are kept clear and free from obstacles</li> <li>Emergency Exit routes are clearly signposted</li> <li>No hazardous materials or equipment are left in areas to which the public have access</li> </ul>                                       |            | 1 3 3                                        |
|                                                                    |                                  | <ul> <li>Every effort is made by all staff members to safeguard visitors and customers</li> <li>Visitors book to be available in reception.</li> <li>Supervisor to maintain visitors book.</li> <li>Visitors conservation by staff member at all times.</li> </ul> |            |                                              |
|                                                                    |                                  | <ul> <li>Visitors accompanied by staff member at all times</li> <li>Extreme care for all persons attending the premises, living in<br/>the area and visiting local residents</li> </ul>                                                                            |            |                                              |

**Risk Assessments** 

| Area – Training R | oom                | Assessed by – Cynthia Bradley       |                    | Date 10/07 | _<br>7/2024 |         |   |
|-------------------|--------------------|-------------------------------------|--------------------|------------|-------------|---------|---|
| Hazard / Injury   | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible | Risk<br>L  | Rating<br>S | )<br>Rf | २ |

| Hazard:<br>Visual Display<br>Units (VDU)<br>(Computer<br>Monitors etc)<br>Hazard Type:<br>Physical<br>Physiological<br>Ergonomic<br>Injury/IIIness:<br>Repetitive<br>Strain Injury<br>(RSI)<br>Eye Tiredness<br>Stress | Staff<br>Visitors<br>Contractors | <ul> <li>Modern equipment that meets the requirements of the work equipment regulations and VDU regulations is supplied to staff</li> <li>Conduct VDU assessments</li> <li>Offer eye-tests (required by the VDU section of the General Application Regulations of 2007)</li> <li>Devise policy for procurement of seating, computer equipment, desks etc.</li> <li>Support pads are provided to staff to avoid RSI's</li> <li>Maintenance per manufacturer instructions</li> <li>All equipment is CE marked.</li> <li>See Fire and Housekeeping assessments.</li> </ul> | Management | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES236236RISK RATING<br>AFTER ALL<br>CONTROL<br>MEASURES<br>ARE<br>IMPLEMENTED3133 |
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|-----------------------------------------------------------------------------------------------------------------------------|
|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|-----------------------------------------------------------------------------------------------------------------------------|

| Area – Training I | Room               | Assessed by – Cynthia Bradley       |                    | Date –<br>10/07/202 |             |    |
|-------------------|--------------------|-------------------------------------|--------------------|---------------------|-------------|----|
| Hazard / Injury   | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible | Risk<br>L           | Rating<br>S | RR |

| Hazard:<br>Spills / Slippery<br>Floors                                               | Staff<br>Visitors<br>Contractors | <ul> <li>Cleaning equipment and substances available to clean up spills / grease etc.</li> <li>If it spills, clean it up immediately</li> <li>Use warning signs and clean up immediately</li> </ul> | Management | RISK RA<br>BEFC<br>CONT<br>MEASU                   | RE<br>ROL               |
|--------------------------------------------------------------------------------------|----------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------------------------------------------|-------------------------|
| Hazard Type:<br>Physical<br><u>Injury/IIIness:</u><br>Slip / Fall<br>Personal Injury |                                  |                                                                                                                                                                                                     |            | 2 2                                                | 4                       |
| r ersonar mjury                                                                      |                                  |                                                                                                                                                                                                     |            | RISK RA<br>AFTER<br>CONT<br>MEASU<br>AR<br>IMPLEMI | ALL<br>ROL<br>JRES<br>E |
|                                                                                      |                                  |                                                                                                                                                                                                     |            | 1 2                                                | 2                       |

## **Other Risk Assessments**

| Area –Other     | Area –Other Assessed by – Cynthia Bradley |                                     | Date 13/05         | e –<br>95/2024 |        |    |
|-----------------|-------------------------------------------|-------------------------------------|--------------------|----------------|--------|----|
| Hozord / Injury | Exposed                                   | Control Maggurog to Doduge the Dick | Doroon Boononsible | Risk           | Rating | )  |
| Hazard / Injury | Persons                                   | Control Measures to Reduce the Risk | Person Responsible | L              | S      | RR |

| Hazard:<br>Chemicals &<br>Hazardous<br>Substances -<br>incl. Diesel,<br>Petrol,<br>Solvents,<br>Adhesives<br>Hazard Type:<br>Chemical<br>Physical<br>Injury/Illness:<br>Skin irritations<br>Breathing<br>affects,<br>Toxicity, Fire,<br>Explosion,<br>Spills into water<br>course | Staff<br>Visitors<br>Contractors | <ul> <li>Include Chemical Safety as part of Safety Induction Process.</li> <li>Train employees in the safe use and handling of substances.</li> <li>Follow instructions on all warning hazard labels.</li> <li>Obtain Safety Data Sheets and file for reference.</li> <li>Follow guidelines in relation to register of chemical (where applicable) from the SHWW Reach Regulations 2007</li> <li>Store all chemicals in a locked cupboard away from other equipment.</li> <li>Always follow warning instructions on labels.</li> <li>See Risk Assessments for "Fire"</li> <li>Ensure adequate ventilation</li> <li>Ensure adequate Eye Wash station, washing and first aid facilities</li> <li>Clean all spillages immediately</li> <li>Dispose of all waste properly</li> <li>Spill kits are recommended</li> <li>PPE - Personal Protective clothing and equipment is worn at all times.</li> <li>Fire Extinguishers are on site and are in service.</li> <li>Chemical spill procedure recommended</li> <li>Ensure Emergency Exits are always clear</li> </ul> | Management | BE<br>CO<br>ME<br>3<br>RISK<br>AFT<br>CO<br>ME | C RAT<br>EFOR<br>INTRO<br>ASUR<br>3<br>C RAT<br>TER A<br>INTRO<br>ASUR<br>ASUR<br>ASUR<br>ASUR<br>ASUR<br>3 | B<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S<br>S |
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|------------------------------------------------|-------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|
|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|------------------------------------------------|-------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------|

| Area –Other       |         | Assessed by – Cynthia Bradley       |                    |      | Date –<br>13/05/2024 |    |
|-------------------|---------|-------------------------------------|--------------------|------|----------------------|----|
| Hazard / Injury   | Exposed | Control Measures to Reduce the Risk | Person Responsible | Risk | Rating               | 3  |
| Tiazaru / Trijury | Persons | Control Measures to Reduce the Risk | Ferson Responsible | L    | S                    | RR |

| , | Staff<br>Visitors<br>Contractors | <ul> <li>All electrical circuits go back to RCD's for the protection of persons in the event of Earth Leakage.</li> <li>All electrical circuits go back to MCB's for the protection of equipment in the event of overload.</li> <li>Obtain electrical certificate from RECI registered electrician in respect of conformance with the National Wiring Rules (ET101).</li> <li>Obtain certificates form relevant contractor for fire alarm and sprinkler system.</li> <li>Establish that electrical contractors have isolation procedures including "Lock Out / Tag Out" procedures.</li> <li>Establish schedules for Portable Appliance Testing (PAT) for all Portable Electrical Equipment.</li> <li>See Risk Assessment on fire.</li> </ul> Access <ul> <li>Doors to switchboard rooms, transform rooms, generator rooms and areas with electrical equipment operating at voltages in excess of 650 Volts, are locked, preventing general access to such areas. <ul> <li>Doors and covers on electrical equipment are kept closed and are replaced when damaged.</li> <li>Areas with electrical equipment are kept tidy and free of spillages, dust, water, oil and flammable materials.</li> </ul></li></ul> | Management | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES |
|---|----------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------------------------------------|
|   |                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |            |                                              |

| Area –Other     |                    | Assessed by – Cynthia Bradley       | nthia Bradley      |           | _<br>5/2024 |        |   |
|-----------------|--------------------|-------------------------------------|--------------------|-----------|-------------|--------|---|
| Hazard / Injury | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible | Risk<br>L | Rating<br>S | )<br>R | R |

| Hazard:<br>Electricity cont'd<br>Hazard Type:<br>Physical<br>Injury/Illness:<br>Electrocution<br>Burns<br>Fire<br>Death | <ul> <li>If a circuit is tripping, blowing fuses, sparking or showing other intermittent faults, it is reported immediately to Manager / Supervisor, so that the cause can be quickly identified and repaired by a competent person.</li> <li>Employees report defective electrical equipment or cables to management immediately. The use of such defective equipment is discontinued until properly repaired/replaced</li> <li>Damaged Electrical Equipment</li> <li>Employees are instructed never to touch fallen or damaged cables or electrical equipment are reported to Manager / Supervisor for immediate repair or replacement. Where necessary damaged cables, etc., are reported to ESB.</li> <li>Employees are trained in the rescue of persons in contact with live electrical conductors.</li> <li>Employees are trained to watch out for potential hazards, and report them immediately to management.</li> <li>Relevant notices are posted in appropriate locations in accordance with Statutory Regulations.</li> <li>It is never assumed that cable / electrical equipment is dead. Confirm power source has been fully isolated before contact.</li> </ul> | AF<br>Ci<br>ME | K       RATING         TER ALL       ONTROL         CONTROL       ARE         LEMENTED       3         3       3 |
|-------------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|------------------------------------------------------------------------------------------------------------------|
|                                                                                                                         | Only registered Electricians may carry out any<br>electrical installations or maintenance on<br>domestic or commercial projects.                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |                |                                                                                                                  |

| Area –Other     |                    | Assessed by – Cynthia Bradley       |                    | Date –<br>13/05/20 |             |         |
|-----------------|--------------------|-------------------------------------|--------------------|--------------------|-------------|---------|
| Hazard / Injury | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible | Risk<br>L          | Rating<br>S | )<br>RR |

| Hazard:<br>Fire<br>Hazard Type:<br>Noise<br>Explosion<br>Burns<br>Injury/IIIness:<br>Death from<br>Burns | Staff<br>Visitors<br>Contractors | <ul> <li>Fire Extinguishers are installed throughout site</li> <li>Maintenance records are kept in the Safety File.</li> <li>Emergency Lights are to be maintained.</li> <li>Emergency exits are to be kept clear at all times.</li> <li>All staff to receive Fire extinguisher training.</li> <li>Fire Drill carried out twice per annum</li> <li>Suitable fire-fighting equipment for electrical fires is provided.</li> <li>Employees are trained in the procedures to be followed in case of electrical fire, and in the use of fire-fighting equipment.</li> <li>Fires are only fought when it is safe to do so.</li> <li>Escape routes and location of fire-fighting equipment are displayed on fire maps in Company Buildings. (Ref: Office)</li> <li>Employees are informed of evacuation procedures, fire assembly points and roll-call procedures.</li> <li>Employees are informed never to return to their workstations until it is safe to do so.</li> </ul> | Management | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES236236886886886886886988133133 |
|----------------------------------------------------------------------------------------------------------|----------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------------------------------------------------------------------|
|----------------------------------------------------------------------------------------------------------|----------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------------------------------------------------------------------|

| Area –Other     |         | 13                                   |                    | Date –<br>13/05/2024 |   |    |
|-----------------|---------|--------------------------------------|--------------------|----------------------|---|----|
| Hererd / Injury | Exposed | Control Maggurage to Roduce the Disk | Dereen Beenensible | Risk Rating          |   | J  |
| Hazard / Injury | Persons | Control Measures to Reduce the Risk  | Person Responsible | L                    | S | RR |

| Hazard:             | Staff       | Avoid unnecessary contact with waste.                                                                                      | Management | RIS | K RAT | ING |
|---------------------|-------------|----------------------------------------------------------------------------------------------------------------------------|------------|-----|-------|-----|
| Human               | Visitors    | Ensure use of adequate and correct PPE                                                                                     |            | B   | EFOR  | E   |
| Infection,          | Contractors | • Suitable gloves are worn when handling potentially infectious                                                            |            |     | ONTRO |     |
| Dermatitis and      |             | material.                                                                                                                  |            | ME  | ASUR  | RES |
| other Skin          |             | • Cuts and abrasions are covered with water proof plasters.                                                                |            |     |       |     |
| Diseases            |             | Vermin control programme must be in place.                                                                                 |            | 2   | 2     | 4   |
|                     |             | Hand washing facilities with soap and towels are available on                                                              |            |     |       |     |
| <u>Hazard Type:</u> |             | all sites.                                                                                                                 |            |     |       |     |
| Physical            |             | <ul> <li>Appropriate hand washing results in a reduced incidence of infections.</li> </ul>                                 |            |     |       |     |
| Injury/Illness:     |             | <ul> <li>Hand washing with plain soap (detergents) is effective in</li> </ul>                                              |            |     |       |     |
| Leptospirosis       |             | removing most transient microbial flora. The components of                                                                 |            |     |       |     |
| (Weils              |             | good hand washing include using an adequate amount of                                                                      |            |     |       |     |
| Disease),           |             | soap, rubbing the hands together to create some friction,                                                                  |            |     |       |     |
| Brucellosis,        |             | and rinsing under running water. The mechanical action of                                                                  |            |     |       |     |
| Bovine TB/ Orf,     |             | washing and drying removes most of the transient bacteria                                                                  |            |     |       |     |
| Lyme Disease        |             | present.                                                                                                                   |            |     |       |     |
| and E.coli          |             | • Wash hands promptly and thoroughly after contact with blood,                                                             |            |     |       |     |
|                     |             | body fluids, secretions, excretions, and equipment or articles contaminated by them isolation precautions.                 |            |     |       |     |
|                     |             |                                                                                                                            |            |     |       |     |
|                     |             | • To help protect exposure to infectious materials,                                                                        |            |     |       |     |
|                     |             | wash your hands: Before/after work, Before/after eating,                                                                   |            |     |       |     |
|                     |             | Before/after smoking, Before/after using PPE, Before/after                                                                 |            |     |       |     |
|                     |             | handling raw and cooked foods, Before/after putting in contact                                                             |            |     |       |     |
|                     |             | lenses, Before/after using the toilet, Before/after applying                                                               |            |     |       |     |
|                     |             | makeup                                                                                                                     |            |     |       |     |
|                     |             | Wear gloves to provide a protective barrier and to prevent cross                                                           |            |     |       |     |
|                     |             | contamination of the hands when touching blood, body fluids,                                                               |            |     |       |     |
|                     |             | secretions, excretions, mucous membranes, and non-intact                                                                   |            |     |       |     |
|                     |             | skin.                                                                                                                      |            |     |       |     |
|                     |             | Wear gloves to reduce the likelihood that microorganisms     present on the bands of personnel will be transmitted further |            |     |       |     |
|                     |             | present on the hands of personnel will be transmitted further.                                                             |            |     |       |     |

| Area –Other     |         | Assessed by – Cynthia Bradley       |                    | Date 13/05  | _<br>5/2024 |    |
|-----------------|---------|-------------------------------------|--------------------|-------------|-------------|----|
| Hazard / Injury | Exposed | Control Measures to Reduce the Risk | Person Responsible | Risk Rating |             | 3  |
| nazaru / mjury  | Persons | Control measures to Reduce the Risk | Ferson Responsible | L           | S           | RR |

| Hazard:<br>Human<br>Infection,<br>Dermatitis and<br>other Skin<br>Diseases<br>Cont'd | <ul> <li>Wearing gloves does not replace the need for hand washing, because gloves may have small, in-apparent defects or may be torn during use, and hands can become contaminated during removal of gloves.</li> <li>Dermatitis is contracted through skin contact with substances such as oils, chemicals, tars and cement. In cement, it is the chrome which is the source of the contagion.</li> <li>Once contracted, dermatitis cannot be cured.</li> <li>Always wash your hands after coming into contact with any of the above listed substances.</li> <li>Always try to avoid contact with such substances.</li> <li>Use a suitable barrier cream.</li> <li>Use gloves when you are working to provide a barrier between your skin and the substance.</li> <li>If an irritation begins on any part of the body, consult your doctor without delay.</li> <li>Follow the doctor's instructions and avoid contact with the substance.</li> </ul> |  | AFT<br>CO<br>MEA | ERATI<br>ER A<br>NTRO<br>ASURI<br>ARE<br>EMEN<br>2 | LL<br>)L<br>ES |
|--------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------------|----------------------------------------------------|----------------|
|--------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------------|----------------------------------------------------|----------------|

| Area –Other     |                    | Assessed by – Cynthia Bradley       |                    | Date –<br>13/05/2024 |
|-----------------|--------------------|-------------------------------------|--------------------|----------------------|
| Hazard / Injury | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible | Risk Rating          |

| Hazard:<br>Manual<br>Handling<br>Hazard Type:<br>Physiological<br>Injury/Illness:<br>Back Injuries<br>Personal Injury<br>from poor lifting<br>posture or from<br>dropping items.<br>Slip / Trip / Fall | Staff<br>Visitors<br>Contractors | <ul> <li>The company is required under the Chapter 4 Part 2 of<br/>The General Application Regulations, 2007 to eliminate,<br/>where possible, the need to perform manual handling.</li> <li>Mechanical Aids e.g. lifts, hand trolleys, teleporter,<br/>pulley etc must be used where possible.</li> <li>Where manual handling cannot be avoided, staff must<br/>be assessed to determine whether they require formal<br/>instruction in manual handling techniques.</li> <li>Those identified as requiring manual handling training<br/>should be given it.</li> <li>Persons who have received manual handling training<br/>must be supervised to ensure they apply the techniques<br/>they have been taught.</li> <li>Training for Manual Handling the individual will perform.</li> <li>Assess all weights being lifted, per the Safety, Health &amp;<br/>Welfare Regulations &amp; reduce these to acceptable<br/>levels.</li> <li>Minimise all manual-handling tasks where possible.</li> <li>Provide Manual Handling training to all staff.</li> <li>PPE including gloves, and boots or shoes with steel<br/>toecaps to be provided.</li> <li>Machine controls and instrumentation designed and<br/>arranged for best control and posture</li> <li>Work locations designed to eliminate over-reaching.</li> </ul> | Management | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES236236364444546475768484133 |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|-------------------------------------------------------------------------|
|                                                                                                                                                                                                        |                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |            |                                                                         |

| Area –Other     |         | Assessed by – Cynthia Bradley       |                    | Date –<br>13/05/2024 |  |    |
|-----------------|---------|-------------------------------------|--------------------|----------------------|--|----|
| Hazard / Injury | Exposed | Control Measures to Reduce the Risk | Person Responsible | Risk Rating          |  | J  |
| nazaru / mjury  | Persons |                                     | Person Responsible | L S R                |  | RR |

| Hazard:<br>Rubbish /<br>Waste Materials                                                                       | Staff<br>Visitors<br>Contractors | <ul> <li>Ensure stockpiles of combustible rubbish materials remain as small as is practicable.</li> <li>Ensure that rubbish bags are left out for collection shortly before collection.</li> </ul>                                                                                                                                 | Management | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES                                |
|---------------------------------------------------------------------------------------------------------------|----------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|-----------------------------------------------------------------------------|
| Hazard Type:<br>Physical<br>Biological<br>Injury/IIIness:<br>Puncture<br>wounds,<br>Vermin – Weils<br>Disease |                                  | <ul> <li>Review provision of fire fighting capacity to manage fires in waste store.</li> <li>Ensure Rubbish is not left up against building for collection for any long periods.</li> <li>Ensure existing fire extinguishers are near rubbish store.</li> <li>Ensure fire fighting equipment is kept clear at all times</li> </ul> |            | 224RISK RATING<br>AFTER ALL<br>CONTROL<br>MEASURES<br>ARE<br>IMPLEMENTED122 |

| Area –Other                                                                                                                                                                                                                                                                                        |                                                       | Assessed by – Cynthia Bradley                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |                    | Date –<br>13/05/2024                                          |
|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|---------------------------------------------------------------|
| Hazard / Injury                                                                                                                                                                                                                                                                                    | Exposed<br>Persons                                    | Control Measures to Reduce the Risk                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                              | Person Responsible | Risk Rating<br>L S RR                                         |
| Hazard:<br>Vehicle<br>Pedestrian<br>Movement /<br>Outside Areas<br>Hazard Type:<br>Mechanical<br>Physical<br>Vehicles<br>reversing into<br>Employees /<br>Maintenance<br>personnel<br>Injury/IIIness:<br>Crushing<br>Musculo-<br>skeletal injury<br>Serious injury to<br>Personnel /<br>Collisions | Staff<br>Visitors<br>Drivers<br>Contractors<br>Public | <ul> <li>Signs to be erected directing the public where they are allowed access and where access is prohibited.</li> <li>Trained competent drivers</li> <li>Strictly adhere to signage and walkways in place</li> <li>Mirrors fitted to all plant to cover off all blind spot areas for Drivers.</li> <li>Walkways/routes are in place</li> <li>Speed limits in place and strictly adhered to.</li> <li>Supervisor to maintain visitor's book.</li> <li>No access is available to restricted areas</li> <li>All pathways are kept clear and free from obstacles</li> <li>Emergency Exit routes are clearly signposted</li> <li>No hazardous materials or equipment are left in areas to which the public have access</li> <li>Every effort is made by all employees to safeguard visitors and customers.</li> <li>Adequate lighting must be in place.</li> </ul> | Management         | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES23623623688811333 |

Canteen Area Risk Assessments

Risk Assessments

| Area –Canteen   |                    |                                     | Date –<br>10/07/2024 |           |             |    |
|-----------------|--------------------|-------------------------------------|----------------------|-----------|-------------|----|
| Hazard / Injury | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible   | Risk<br>L | Rating<br>S | RR |

| Hazard:         | Staff       | See Risk Assessment for "Electricity"                                       | Management | RISK RATING        |
|-----------------|-------------|-----------------------------------------------------------------------------|------------|--------------------|
| Dishwasher      | Visitors    | <ul> <li>Never allow build up of dirty dishes.</li> </ul>                   | management | BEFORE             |
|                 | Contractors | Ensure dishwasher is cleaned thoroughly once per                            |            | CONTROL            |
| Hazard Type:    |             | week.                                                                       |            | MEASURES           |
| Physical        |             | <ul> <li>Do not open dishwasher during operation to avoid scalds</li> </ul> |            | 2 3 6              |
| Injury/Illness: |             | Discard all damaged dishes and cutlery immediately.                         |            |                    |
| Burns & Scalds, |             | Conduct PAT tests on all electrical equipment                               |            |                    |
| Cuts            |             | Cleaning schedule strictly adhered to at all times.                         |            |                    |
|                 |             | Ensure correct temperatures and detergents used at all                      |            |                    |
|                 |             | times.                                                                      |            |                    |
|                 |             | <ul> <li>Ensure warning signs are in place.</li> </ul>                      |            | <b>RISK RATING</b> |
|                 |             |                                                                             |            | AFTER ALL          |
|                 |             |                                                                             |            | CONTROL            |
|                 |             |                                                                             |            | MEASURES           |
|                 |             |                                                                             |            | ARE                |
|                 |             |                                                                             |            | <b>IMPLEMENTED</b> |
|                 |             |                                                                             |            | 1 3 3              |
|                 |             |                                                                             |            |                    |
|                 |             |                                                                             |            |                    |
|                 |             |                                                                             |            |                    |
|                 |             |                                                                             |            |                    |
|                 |             |                                                                             |            |                    |
|                 |             |                                                                             |            |                    |
|                 |             |                                                                             |            |                    |
|                 |             |                                                                             |            |                    |

| Area –Canteen   |         |                                     | Date –<br>10/07/2                       |             |   |    |
|-----------------|---------|-------------------------------------|-----------------------------------------|-------------|---|----|
| Hazard / Injury | Exposed | Control Measures to Reduce the Risk | Person Responsible                      | Risk Rating |   |    |
|                 | Persons |                                     | · • • • • • • • • • • • • • • • • • • • | L           | S | RR |

| Hazard:<br>Fridges &<br>Freezers<br>Hazard Type:<br>Food poison<br>Injury/Illness:<br>Nausea/<br>Vomiting /<br>Diarrhoea | Staff<br>Visitors<br>Contractors | <ul> <li>Strictly adhere to mandatory temperature requirements on fridges.</li> <li>Ensure fridge temperature is always running at 1 – 4 degrees.</li> <li>All dairy products including eggs must be refrigerated.</li> <li>Keep fridge scrupulously clean at all times.</li> <li>All food stored must be labelled.</li> <li>Always use stock rotation (F.I.F.O) First in, First Out.</li> <li>Out of Date food must be disposed of immediately.</li> <li>Any food left in the fridge for longer than 3 days will be disposed of by management</li> </ul> | Management | RISK RATING         BEFORE         CONTROL         MEASURES         2       3       6         RISK RATING         AFTER ALL         CONTROL         MEASURES         AFTER ALL         CONTROL         MEASURES         ARE         IMPLEMENTED         1       3       3 |
|--------------------------------------------------------------------------------------------------------------------------|----------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                                                                                                                          |                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                           |            | IMPLÉMENTED<br>1 3 3                                                                                                                                                                                                                                                      |

| Area –Canteen                                                                                                                                    |                                  | Assessed by – Cynthia Bradley                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                   |                    | Date –<br>10/07/2024                                                        |
|--------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|-----------------------------------------------------------------------------|
| Hazard / Injury                                                                                                                                  | Exposed<br>Persons               | Control Measures to Reduce the Risk                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             | Person Responsible | Risk Rating<br>L S RR                                                       |
| Hazard:<br>Food Poisoning<br>Hazard Type:<br>Physical<br>sickness<br>Injury/Illness:<br>Serious injury of<br>Vomiting /<br>headaches /<br>nausea | Staff<br>Visitors<br>Contractors | <ul> <li>Strictly adhere to use by dates on all food products.</li> <li>Food safety management procedures based on the principles of HACCP in operation.</li> <li>Staff wear and maintain appropriate PPE. Personal Protective equipment i.e. hat, aprons, gloves, non slip foot wear.</li> <li>Ensure that the premises is hygienic, kept scrupulously clean and properly equipped.</li> <li>Food must be safely and hygienically handled and staff must observe good personal hygiene practices.</li> <li>Labelling of all foods is mandatory; ensure all deliveries are clearly labelled with use by dates.</li> <li>Record the temperatures of all foods required in the HACCP system. i.e. Deliveries, fridges, freezers, cold holding units, transport vans. Ensure all records are upto-date and kept on file in date order.</li> <li>Be up to date and act in accordance with all legal requirements and relevant legislation.</li> <li>Use separate storage in this instance for fresh and frozen foods.</li> <li>Do not over stack boxes. Stack safely and secure all sections.</li> <li>Obey all food safety signs.</li> <li>Always use F.I.F.O (First In, First out for rotating of all foods, in fridges, freezers and on shop floor.</li> <li>Out of Date Food must be disposed of immediately.</li> <li>Stringent control and monitoring of the HACCP system is crucial to ensure a safe operation from receipt of foods to delivery to the customer.</li> </ul> | Management         | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES2362363644445464757687878797133 |

| Area –Canteen                      |  | Assessed by – Cynthia Bradley       |                    | Date 10/07 | _<br>7/2024 |    |
|------------------------------------|--|-------------------------------------|--------------------|------------|-------------|----|
| Hazard / Injury Exposed<br>Persons |  | Control Measures to Reduce the Risk | Person Responsible | Risk       | Rating      | )  |
|                                    |  | Control Measures to Reduce the Risk | Person Responsible | L          | S           | RR |

| Hazard:<br>Kettles / Boiler /<br>Toaster               | Staff<br>Visitors<br>Contractors | <ul> <li>Be aware of hot liquids and steam</li> <li>Discard damaged equipment on an ongoing basis</li> <li>Ensure kettle, boiler and toaster are secured to prevent them falling or being pulled over.</li> </ul> | Management | B<br>CC        | <u>K RAT</u><br>EFOR<br>DNTRO<br>ASUR                 | E<br>DL        |
|--------------------------------------------------------|----------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------|-------------------------------------------------------|----------------|
| Hazard Type:<br>Physical<br>Injury/IIIness:<br>Scalds/ |                                  | <ul> <li>Use Warning signs where required.</li> </ul>                                                                                                                                                             |            | 2              | 2                                                     | 4              |
| Burns                                                  |                                  |                                                                                                                                                                                                                   |            | AF<br>CC<br>ME | <u>K RAT</u><br>TER A<br>DNTRO<br>ASUR<br>ARE<br>EMEN | LL<br>)L<br>ES |
|                                                        |                                  |                                                                                                                                                                                                                   |            | 1              | 2                                                     | 2              |

| Area –Canteen Assessed by – Cynthia Bradley |                    |                                     | Date –<br>10/07/2024 |           |             |    |
|---------------------------------------------|--------------------|-------------------------------------|----------------------|-----------|-------------|----|
| Hazard / Injury                             | Exposed<br>Persons | Control Measures to Reduce the Risk | Person Responsible   | Risk<br>L | Rating<br>S | RR |

| Hazard:<br>Knives / Sharps<br>Hazard Type: | Staff<br>Visitors<br>Contractors | <ul> <li>Container in place for use and storing of knives</li> <li>Cupboard to be provided for storage of crockery to prevent contamination.</li> <li>Do not leave knives dumped in sink or left on benches</li> </ul> | Management | B<br>CC        | K RAT<br>EFOR<br>DNTRO<br>ASUR                 | <u>E</u><br>DL |
|--------------------------------------------|----------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------|------------------------------------------------|----------------|
| Physical<br>Injury/IIIness:<br>Lacerations |                                  |                                                                                                                                                                                                                        |            | 2              | 2                                              | 4              |
|                                            |                                  |                                                                                                                                                                                                                        |            | AF<br>CC<br>ME | K RAT<br>TER A<br>DNTRO<br>ASUR<br>ARE<br>EMEN | LL<br>DL<br>ES |
|                                            |                                  |                                                                                                                                                                                                                        |            | 1              | 2                                              | 2              |

| Area –Canteen           | Area –Canteen Assessed by – Cynthia Bradley |                                     | Date –<br>10/07/202 |      |        |    |   |
|-------------------------|---------------------------------------------|-------------------------------------|---------------------|------|--------|----|---|
| Hazard / Injury Exposed |                                             | Control Measures to Reduce the Risk | Person Responsible  | Risk | Rating |    |   |
|                         | Persons                                     |                                     |                     | L    | S      | RF | २ |

| Hazard:<br>Microwave<br>Oven                               | Staff<br>Visitors<br>Contractors | <ul> <li>Ensure staff are trained to recognise hazards associated with microwave ovens.</li> <li>Conduct PAT tests on all electrical equipment.</li> </ul> | Management | B<br>CC        | <u>K RAT</u><br>EFOR<br>DNTRO<br>ASUR                 | E<br>DL        |
|------------------------------------------------------------|----------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------|-------------------------------------------------------|----------------|
| Hazard Type:<br>Thermal<br>Radiological<br>Injury/Illness: |                                  |                                                                                                                                                            |            | 2              | 2                                                     | 4              |
| Burns<br>Scalds<br>Electricity                             |                                  |                                                                                                                                                            |            | AF<br>CC<br>ME | <u>K RAT</u><br>TER A<br>DNTRO<br>ASUR<br>ARE<br>EMEN | LL<br>DL<br>ES |
|                                                            |                                  |                                                                                                                                                            |            | 1              | 2                                                     | 2              |

| Area – Canteen                                                                                                         |                                  | Assessed by – Cynthia Bradley                                                                                                                                                                                                                     |                    | Date –<br>10/07/2024                                                 |
|------------------------------------------------------------------------------------------------------------------------|----------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------------------|----------------------------------------------------------------------|
| Hazard / Injury                                                                                                        | Exposed<br>Persons               | Control Measures to Reduce the Risk                                                                                                                                                                                                               | Person Responsible | Risk Rating                                                          |
| Hazard:<br>Personal<br>Hygiene<br>Hazard Type:<br>Food poison<br>Injury/IIIness:<br>Nausea/<br>Vomiting /<br>Diarrhoea | Staff<br>Visitors<br>Contractors | <ul> <li>Always ensure protective clothing is worn if using chemical cleaners etc</li> <li>Wash hands regularly.</li> <li>Gloves must be worn where required.</li> <li>Strictly adhere to the safety signs and all cleaning schedules.</li> </ul> | Management         | RISK RATING<br>BEFORE<br>CONTROL<br>MEASURES224224884884884984122122 |

| Area –Canteen                      | Area –Canteen Assessed by – Cynthia Bradley |                                     |                    | Date –<br>10/07/202 |             |    |
|------------------------------------|---------------------------------------------|-------------------------------------|--------------------|---------------------|-------------|----|
| Hazard / Injury Exposed<br>Persons |                                             | Control Measures to Reduce the Risk | Person Responsible | Risk<br>L           | Rating<br>S | RR |

| Hazard:<br>Spills / Slippery<br>Floors                                               | Staff<br>Visitors<br>Contractors | <ul> <li>Cleaning equipment and substances available to clean up spills / grease etc.</li> <li>If it spills, clean it up immediately</li> <li>Use warning signs and clean up immediately</li> </ul> | Management | B<br>CC        | <u>K RAT</u><br>EFOR<br>DNTRO<br>ASUR                 | E<br>OL                 |
|--------------------------------------------------------------------------------------|----------------------------------|-----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------|----------------|-------------------------------------------------------|-------------------------|
| Hazard Type:<br>Physical<br><u>Injury/IIIness:</u><br>Slip / Fall<br>Personal Injury |                                  |                                                                                                                                                                                                     |            | 2              | 2                                                     | 4                       |
| r ersonar nijury                                                                     |                                  |                                                                                                                                                                                                     |            | AF<br>CC<br>ME | <u>K RAT</u><br>TER A<br>DNTRO<br>ASUR<br>ARE<br>EMEN | <u>ALL</u><br>OL<br>RES |
|                                                                                      |                                  |                                                                                                                                                                                                     |            | 1              | 2                                                     | 2                       |

## **Risk Assessment Briefing Record**

Briefing delivered by:

Position:

Date:

We (the undersigned) have had the the <u>*Risk Assessments*</u> communicated to us and will comply with the specified requirements and control measures.

| Name (Print) | Signature | Date |
|--------------|-----------|------|
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |
|              |           |      |