

RISK ASESMENT

for



Training Centre:

Longford EDI
Mastertech Business Park,
Athlone Road, Longford,
N39 Y0F4



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

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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
 - ⇒ **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>		
		Low (1)	Medium (2)	High (3)
<u>S</u> <u>E</u> <u>V</u> <u>E</u> <u>R</u> <u>I</u> <u>T</u> <u>Y</u>	Low (1)	Low (1)	Medium (2)	Medium (3)
	Medium (2)	Medium (2)	Medium (4)	High (6)
	High (3)	Medium (3)	High (6)	High (9)

Severity: The extent of the harm, injury or ill health should the hazard occur.
 Low: Negligible minor non disabling injury requiring first aid only.
 Medium: Reversible injury, illness or temporary disability requiring a short recovery time.
 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

Training Room Risk Assessments

Area –Office		Assessed by – Cynthia Bradley		Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating		
				L	S	RR
<u>hazard:</u> Cable Management <u>Hazard Type:</u> Physical <u>Injury/Illness</u> Trips Damage to equipment Electrical shorting	Staff Visitors Contractors	<ul style="list-style-type: none"> • Cables routed under desks. • Improve cable management beneath desks by using cable-ties or similar. 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u>		
				2	2	4
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u>		
				1	2	2

Area –Office		Assessed by – Cynthia Bradley			Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating			
				L	S	RR	
<u>Hazard:</u> Filing Cabinets <u>Hazard Type:</u> Physical <u>Injury/Illness:</u> Trap injuries Cabinets toppling	Staff Visitors Contractors	<ul style="list-style-type: none"> All filing cabinets purchased have interlocked drawers, preventing more than one drawer opening at any time. Issue a directive to all staff to load filing cabinets from the bottom up. Include this instruction as part of office induction, or place warnings on cabinets. 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u>			
				2	2	4	
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u>			
			1	2	2		

Area –Office		Assessed by – Cynthia Bradley			Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating			
				L	S	RR	
<u>Hazard:</u> Furniture – Chairs, Tables etc <u>Hazard Type:</u> Physical <u>Injury/Illness:</u> Musculo- skeletal Injury	Staff Visitors Contractors	<ul style="list-style-type: none"> All furniture regularly inspected for damage All repairs carried out immediately or items discarded / replaced. All furniture subject to thorough cleaning Maintenance schedule in place to weed out damaged items. 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u>			
				2	2	4	
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u>			
1	2	2					

Area –Office		Assessed by – Cynthia Bradley		Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating		
				L	S	RR

<p><u>Hazard:</u> Housekeeping</p> <p><u>Hazard Type:</u> Slip, Trip, Fall Fire Obstruction of fire exits</p> <p><u>Injury/Illness:</u> RSI Injuries Musculo-skeletal Injury</p>	<p>Staff Visitors Contractors</p>	<ul style="list-style-type: none"> Supervision provided to ensure good housekeeping practice is employed. All members of staff are charged with housekeeping duties. Frequent cleaning takes place by staff at their workstations. Regular inspections should be undertaken to prevent accumulation of waste (rubbish) particularly at points of access and egress, on fire routes and around mess facilities. Walkways should be put in place Aisles and access routes are kept clean and free from trip hazards. Workshops are cleaned up on a daily basis. Spills are mopped up immediately. 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. Storage of items is carried out safely, with no protrusions on aisles, and no poorly balanced objects at heights. Heavy items which must be manually handled are stored at waist height The Manager will ensure that before the employees are sent to a site under the overall control of another contractor, 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. Particular attention will be given to trestles and scaffold platforms which must be maintained in a clean and organised condition. 	<p>Management</p>	<p><u>RISK RATING BEFORE CONTROL MEASURES</u></p>		
				<p>2 3 6</p>		
				<p><u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u></p>		
				<p>1 3 3</p>		

Risk Assessments

Area –Office		Assessed by – Cynthia Bradley		Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating		
				L	S	RR

Hazard: Laptops Hazard Type: Physical Physiological Ergonomic Injury/Illness: Repetitive Strain Injury (RSI) Eye Tiredness Stress	Staff Visitors Contractors	<ul style="list-style-type: none"> • A laptop is not covered by the <u>General Application Regulations</u> due to the fact that under these Regulations the keyboard shall be tiltable and separate from the screen so as to allow the user to find a comfortable working position which avoids fatigue in the arms or hands. A laptop does not have a separate keyboard and <i>should not be used for long periods of time</i> and a risk assessment must be carried out to assess the usage of the laptop and the set up of the temporary laptop workstation. • Never use laptop on knees due to extreme heat emitted. • Never leave chargers plugged in while unattended. • Conduct VDU assessments • Offer eye-tests (required by the VDU section of the General Application Regulations of 2007) • Plug in separate keyboard and screen o allow correct posture be maintained and avoid back injury. • Information and training on general principles of ergonomics, adjustment of screen, keyboard, lighting, proper posture etc. See guidelines attached in appendices. 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u>		
				2 3 6		
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u>		
1 3 3						

Area –Office		Assessed by – Cynthia Bradley		Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating		
				L	S	RR
Hazard: Lighting, Heating, Temperature & Ventilation Hazard Type: Physical Injury/Illness: Slips/ Trips / Falls, Stress, Eye Strain. Nausea, Flue like illness	Staff Visitors Contractors	<ul style="list-style-type: none"> Lighting should be between 300 and 500 lux and should be suitable for the workstation involved. Lighting should not cause reflective glare on the screen. Lighting levels are normal throughout A competent electrician is used for maintaining the lighting fittings Lose cables are to be repaired. Temperature should vary from 18 to 24 degrees Celsius for sedentary work i.e. work involving little or no manual effort. Inspection & maintenance of the system to be completed by qualified personnel. Ensure that all areas are well ventilated and that windows can be opened for circulation of fresh air. Obtain certificates from relevant contractor for emergency lighting. 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u>		
				2	2	4
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u>		
1	2	2				

Area –Office		Assessed by – Cynthia Bradley		Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating		
				L	S	RR
Hazard: Office Machinery (Photocopier, printers, faxes, franking machines, laminator, stapler etc) Hazard Type: Physical Chemical Injury/Illness: Pinch Hazards Electricity Breathing of dusts leading to respiratory problems.	Staff Visitors Contractors	<ul style="list-style-type: none"> Maintenance per manufacturer instructions All equipment is CE marked. Fumes from photocopier may cause irritation, keep close to external ventilation See Fire and Housekeeping assessments. Always read manufacturers instructions before use of office equipment. Major faults must be repaired by a competent person. All machines must have isolating switch near the machine and shall be accessible at all times. Gaining access to the interior of photocopiers, care must be taken to avoid hot surfaces. Under no circumstances must the inside of the machine be tampered with Ensure laminators are switched off when not in use 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u>		
				2	2	4
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u>		
1	2	2				

Area –Office		Assessed by – Cynthia Bradley			Date – 10/07/2024							
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating								
				L	S	RR						
<p><u>Hazard:</u> Overhead Storage</p> <p><u>Hazard Type:</u> Physical</p> <p><u>Injury/Illness:</u> Falls from ladders Falling items Personal Injury</p>	Staff Visitors Contractors	<ul style="list-style-type: none"> • Correct Manual Handling technique to be applied at all times. • If steps are available they must be inspected regularly to ensure safe use. • Ensure staff are instructed to check steps before use • Implement schedule of checks for this equipment. 	Management	<p><u>RISK RATING BEFORE CONTROL MEASURES</u></p> <table border="1"> <tr> <td>2</td> <td>2</td> <td>4</td> </tr> </table> <p><u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u></p> <table border="1"> <tr> <td>1</td> <td>2</td> <td>2</td> </tr> </table>			2	2	4	1	2	2
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Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating		
				L	S	RR

<p>Hazard: Public Interface & Safety, Personal Security & Violence</p> <p>Hazard Type: Physical Mechanical</p> <p>Injury/Illness: Crushing Musculo-skeletal injury</p>	<p>Staff Visitors Contractors</p>	<ul style="list-style-type: none"> ▪ Ensure certain areas are secure and appropriate rooms locked at all times. ▪ When handling cash on the premises ensure it is locked away safely. ▪ When banking cash ensure you have someone with you. ▪ Only sound an alarm if you feel it is safe to do so. ▪ If you have not been trained in conciliation techniques, do not get involved in an argument. ▪ 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. ▪ If problems arise with irate or difficult customers, such as aggression and violence stay calm and listen carefully. Do not use a loud or aggressive tone. Call for help in this situation immediately and discreetly. ▪ If staff are dealing with a new client, or are aware of behavioural changes in existing clients, they should always take another staff member with them. ▪ For extra safety where a problem may arise with a person being upset or aggressive, slowly walk to an area where you can put a barrier between you i.e. table or counter and carry on talking in a quiet and calm manner. ▪ Signs to be erected directing the public where they are allowed access and where access is prohibited. ▪ No access is available to restricted areas ▪ All pathways are kept clear and free from obstacles ▪ Emergency Exit routes are clearly signposted ▪ No hazardous materials or equipment are left in areas to which the public have access ▪ Every effort is made by all staff members to safeguard visitors and customers ▪ Visitors book to be available in reception. ▪ Supervisor to maintain visitors book. ▪ Visitors accompanied by staff member at all times <p><u>Extreme care for all persons attending the premises, living in the area and visiting local residents</u></p>	<p>Management</p>	<p><u>RISK RATING BEFORE CONTROL MEASURES</u></p>		
				2	3	6
				<p><u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u></p>		
				1	3	3

Risk Assessments

Area –Office		Assessed by – Cynthia Bradley		Date – 10/07/2024								
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating								
				L	S	RR						
<p>Hazard: Visual Display Units (VDU) (Computer Monitors etc)</p> <p>Hazard Type: Physical Physiological Ergonomic</p> <p>Injury/Illness: Repetitive Strain Injury (RSI) Eye Tiredness Stress</p>	Staff Visitors Contractors	<ul style="list-style-type: none"> • Modern equipment that meets the requirements of the work equipment regulations and VDU regulations is supplied to staff • Conduct VDU assessments • Offer eye-tests (required by the VDU section of the General Application Regulations of 2007) • Devise policy for procurement of seating, computer equipment, desks etc. • Support pads are provided to staff to avoid RSI's • Maintenance per manufacturer instructions • All equipment is CE marked. • See Fire and Housekeeping assessments. 	Management	<p><u>RISK RATING BEFORE CONTROL MEASURES</u></p> <table border="1"> <tr> <td>2</td> <td>3</td> <td>6</td> </tr> </table> <p><u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u></p> <table border="1"> <tr> <td>1</td> <td>3</td> <td>3</td> </tr> </table>			2	3	6	1	3	3
2	3	6										
1	3	3										

Area –Office		Assessed by – Cynthia Bradley			Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating			
				L	S	RR	
Hazard: Spills / Slippery Floors Hazard Type: Physical Injury/Illness: Slip / Fall Personal Injury	Staff Visitors Contractors	<ul style="list-style-type: none"> • Cleaning equipment and substances available to clean up spills / grease etc. • If it spills, clean it up immediately • Use warning signs and clean up immediately 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u>			
				2	2	4	
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u>			
			1	2	2		

Canteen Risk Assessments

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

Hazard: Catering Equipment – Ovens / Cookers / Microwaves / Hazard Type: Thermal Radiological Injury/Illness: Burns Scalds Electricity	Staff Visitors Contractors	<ul style="list-style-type: none"> • See Risk Assessment for “Electricity” • Conduct PAT tests on all electrical equipment • Staff engaged in working with equipment shall be informed as to the risks, instructed as to good safe working practices and trained for competence in carrying out the activities. • All Equipment shall be stored properly so as to prevent damage. • All staff is required to report without unreasonable delay any defects or damage in equipment, systems of work or any health problems to the Manager. • Before use, check all equipment for suitability for the task. Under no circumstances use equipment for work that is it not designed to do. • Guards will be fitted where appropriate on all equipment to comply with the relevant legislation. • Carry out all operations as per the operator’s manual. Keep a copy of the Standard Operating Procedures (SOP) for the use of equipment on or near the equipment. • Records will be kept of inspection, testing and maintenance activities relating to all Equipment. • Do not work while under the influence of alcohol/drugs, including prescribed drugs. 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u>		
				2 3 6		
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u>		
1 3 3						

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

<u>Hazard:</u> Dishwasher <u>Hazard Type:</u> Physical <u>Injury/Illness:</u> Burns & Scalds, Cuts	Staff Visitors Contractors	<ul style="list-style-type: none"> • See Risk Assessment for “Electricity” • Never allow build up of dirty dishes. • Ensure dishwasher is cleaned thoroughly once per week. • Do not open dishwasher during operation to avoid scalds • Discard all damaged dishes and cutlery immediately. • Conduct PAT tests on all electrical equipment • Cleaning schedule strictly adhered to at all times. • Ensure correct temperatures and detergents used at all times. • Ensure warning signs are in place. 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u>		
				2 3 6		
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u>		
1 3 3						

Area –Canteen		Assessed by – Cynthia Bradley		Date – 10/07/2024								
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating								
				L	S	RR						
<p><u>Hazard:</u> Fridges & Freezers</p> <p><u>Hazard Type:</u> Food poison</p> <p><u>Injury/Illness:</u> Nausea/ Vomiting / Diarrhoea</p>	Staff Visitors Contractors	<ul style="list-style-type: none"> Strictly adhere to mandatory temperature requirements on fridges. Ensure fridge temperature is always running at 1 – 4 degrees. All dairy products including eggs must be refrigerated. Keep fridge scrupulously clean at all times. All food stored must be labelled. Always use stock rotation (F.I.F.O) First in, First Out. Out of Date food must be disposed of immediately. Any food left in the fridge for longer than 3 days will be disposed of by management 	Management	<p><u>RISK RATING BEFORE CONTROL MEASURES</u></p> <table border="1"> <tr> <td>2</td> <td>3</td> <td>6</td> </tr> </table> <p><u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u></p> <table border="1"> <tr> <td>1</td> <td>3</td> <td>3</td> </tr> </table>			2	3	6	1	3	3
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1	3	3										

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

<p><u>Hazard:</u> Food Poisoning</p> <p><u>Hazard Type:</u> Physical sickness</p> <p><u>Injury/Illness:</u> Serious injury of Vomiting / headaches / nausea</p>	<p>Staff Visitors Contractors</p>	<ul style="list-style-type: none"> Strictly adhere to use by dates on all food products. Food safety management procedures based on the principles of HACCP in operation. Staff wear and maintain appropriate PPE. Personal Protective equipment i.e. hat, aprons, gloves, non slip foot wear. Ensure that the premises is hygienic, kept scrupulously clean and properly equipped. Food must be safely and hygienically handled and staff must observe good personal hygiene practices. Labelling of all foods is mandatory; ensure all deliveries are clearly labelled with use by dates. 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 up-to-date and kept on file in date order. Be up to date and act in accordance with all legal requirements and relevant legislation. Use separate storage in this instance for fresh and frozen foods. Do not over stack boxes. Stack safely and secure all sections. Obey all food safety signs. Always use F.I.F.O (First In, First out for rotating of all foods, in fridges, freezers and on shop floor. Out of Date Food must be disposed of immediately. Stringent control and monitoring of the HACCP system is crucial to ensure a safe operation from receipt of foods to delivery to the customer. Ensure Pest contractor is in place and all inspections are recorded and kept on file. 	<p>Management</p>	<p><u>RISK RATING BEFORE CONTROL MEASURES</u></p>		
				<p>2 3 6</p>		
				<p><u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u></p>		
				<p>1 3 3</p>		

Risk Assessments

Area –Canteen		Assessed by – Cynthia Bradley			Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating			
				L	S	RR	
<p><u>Hazard:</u> Kettles / Boiler / Toaster</p> <p><u>Hazard Type:</u> Physical</p> <p><u>Injury/Illness:</u> Scalds/ Burns</p>	Staff Visitors Contractors	<ul style="list-style-type: none"> • Be aware of hot liquids and steam • Discard damaged equipment on an ongoing basis • Ensure kettle, boiler and toaster are secured to prevent them falling or being pulled over. • Use Warning signs where required. 	Management	<p><u>RISK RATING BEFORE CONTROL MEASURES</u></p> <p>2 2 4</p> <p><u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u></p> <p>1 2 2</p>			

Area –Canteen		Assessed by – Cynthia Bradley			Date – 10/07/2024							
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating								
				L	S	RR						
<u>Hazard:</u> Knives / Sharps <u>Hazard Type:</u> Physical <u>Injury/Illness:</u> Lacerations	Staff Visitors Contractors	<ul style="list-style-type: none"> • Container in place for use and storing of knives • Cupboard to be provided for storage of crockery to prevent contamination. • Do not leave knives dumped in sink or left on benches 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u> <table border="1"> <tr> <td>2</td> <td>2</td> <td>4</td> </tr> </table> <u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u> <table border="1"> <tr> <td>1</td> <td>2</td> <td>2</td> </tr> </table>			2	2	4	1	2	2
2	2	4										
1	2	2										

Area –Canteen		Assessed by – Cynthia Bradley			Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating			
				L	S	RR	
Hazard: Microwave Oven Hazard Type: Thermal Radiological Injury/Illness: Burns Scalds Electricity	Staff Visitors Contractors	<ul style="list-style-type: none"> Ensure staff are trained to recognise hazards associated with microwave ovens. Conduct PAT tests on all electrical equipment. 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u>			
				2	2	4	
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u>			
			1	2	2		

Area –Canteen		Assessed by – Cynthia Bradley			Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating			
				L	S	RR	
<u>Hazard:</u> Personal Hygiene <u>Hazard Type:</u> Food poison <u>Injury/Illness:</u> Nausea/ Vomiting / Diarrhoea	Staff Visitors Contractors	<ul style="list-style-type: none"> Always ensure protective clothing is worn if using chemical cleaners etc Wash hands regularly. Gloves must be worn where required. Strictly adhere to the safety signs and all cleaning schedules. 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u>			
				2	2	4	
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u>			
1	2	2					

Area –Canteen		Assessed by – Cynthia Bradley			Date – 10/07/2024		
Hazard / Injury	Exposed Persons	Control Measures to Reduce the Risk	Person Responsible	Risk Rating			
				L	S	RR	
Hazard: Spills / Slippery Floors Hazard Type: Physical Injury/Illness: Slip / Fall Personal Injury	Staff Visitors Contractors	<ul style="list-style-type: none"> • Cleaning equipment and substances available to clean up spills / grease etc. • If it spills, clean it up immediately • Use warning signs and clean up immediately 	Management	<u>RISK RATING BEFORE CONTROL MEASURES</u> 2 2 4			
				<u>RISK RATING AFTER ALL CONTROL MEASURES ARE IMPLEMENTED</u> 1 2 2			

