

# EVENT RISK ASSESSMENT

Company: Living the Cream

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Key Staff: JF – Jonathan Fletcher (Owner)

What are the hazards?	Who might be harmed and how	What are you already doing?	What further action is necessary?	Action by who?	Done
Slips and trips	Customers may be injured if they trip over objects or slip on spillages.	Good housekeeping. Operate on absorbent pitch (grass).	Clear up spills immediately	JF	On day of event
	Customer may be injured by peep board	Ensure peep board is not erected in high wind	Please weights on rear of peep board	JF	On day of event
Manual handling	Owner may suffer injuries such as strains or bruising from handling heavy objects	Aware of correct handling procedures	Continued awareness	JF	On day of event
Food handling	Frequent hand washing can cause skin damage.	Where possible, use tools. Continue proper hand washing.	Continue to thoroughly dry hands after washing and check for skin damage	JF	On day of event
Electrical	Owner could suffer fatal injuries as a result of electric shock.	Check equipment before use for defective plugs, discoloured sockets or damaged cable/equipment.	Continue checks. Appliances to be PAT tested every year.	JF	On day of event and annual test.
Workplace temperature	Owner may suffer ill health when overheated in hot working conditions.	Maintain adequate ventilation and monitor temperature.	Take breaks including regular drinks of water.	JF	On day of event
Food handling	Follow correct procedures for storing and handling soft ice cream	Ice cream mix store below 18 degrees C  Wash hands when serving frequently.  Use correct tools when serving.	Continue proper handling and sterilisation of equipment after each day.	JF	On day of even