

# Citroen HY Van: Health and Safety Risk Assessment

Manual Handling				
Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>Members of staff</li> </ul>	<ul style="list-style-type: none"> <li>Abrasions, cuts, and fractures</li> <li>Back pain</li> <li>Muscle sprain</li> <li>Joint or disc injuries</li> <li>Trapped nerves</li> <li>Hernias</li> </ul>	<ul style="list-style-type: none"> <li>Heavy loads</li> <li>Bulky loads</li> <li>Unstable loads</li> <li>Moving loads across uneven surfaces</li> <li>Moving loads across slippery surfaces</li> <li>Moving loads around obstacles</li> <li>Moving loads in poorly lit areas etc</li> <li>Lack of manual handling training</li> </ul>	Ensure that the movement of loads is within each individual's ability	Yes
			Allocate more than 1 person to moving large or heavy loads	Yes
			Reduce the load by breaking it down into smaller pieces	Yes
			Make loads easier to handle e.g. by adding handles to the packaging or wearing gloves	Yes
			Remove unnecessary packaging	Yes
			Ensure load does not obstruct the view (of those moving it) during the manual handling operation	Yes
			Ensure load is stable e.g. repackage	Yes
			Provide lifting and/or moving aids e.g. sack trolleys, and train staff in their use.	Yes
			Allow a resting stage between loads to allow muscles to recover	N/A
			Store heavy, frequently-used items at waist height, to limit the need for lifting up and setting down	Yes
			Provide lifting aids: train staff in their use	N/A
			Assess route and remove hazards e.g. repair damaged flooring, provide non-slip trackway, improve lighting, remove obstacles	N/A
			Identify alternative safe route	N/A
Provide suitable PPE e.g. boots with good sole grip	N/A			
Provide suitable manual handling training	Yes			

## Violence at work

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
• Staff	<ul style="list-style-type: none"> <li>• Verbal abuse</li> <li>• Threats</li> <li>• Assault leading to physical injuries</li> </ul>	<ul style="list-style-type: none"> <li>• Robbery and theft</li> <li>• Robbery when moving cash to secure storage</li> <li>• Payment disputes</li> <li>• Group disorder</li> <li>• Persons under the influence of drink or drugs</li> <li>• Frustration</li> <li>• Intimidation and racial harassment</li> </ul>	Use of Bank cards / cashless transactions encouraged	Yes
			Cash in tills kept to a minimum	Yes
			Valuable goods located away from service counters	N/A
			Cash kept in a secure place	Yes
			Transfer of cash to secure storage is at random times	N/A
			Transfer of cash to secure storage uses varied routes	N/A
			Transfer of cash to secure storage involves, where possible, two people	N/A
			Staff trained not to resist robberies	Yes
			Staff trained to have a planned escape route	N/A
			Staff trained to recognise signs of aggression	Yes
			Staff trained to provide a good, friendly service	Yes
			Staff trained not to respond to provocation or abuse	Yes
			Staff trained to offer a 'way out' by allowing an aggressor to 'save face'	Yes
			Staff trained to summon help and support immediately it is needed	Yes
Staff trained to share information on potential or known troublemakers	Yes			
Avoid lone working where possible. Where lone working cannot be avoided a risk assessment will have been carried out and necessary controls implemented.	Yes			
Ensure appropriate means of communication	Yes			

## Slips, Trips & Falls

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>• Members of staff</li> <li>• Contractors</li> <li>• Members of the public</li> </ul>	<ul style="list-style-type: none"> <li>• Abrasions and cuts</li> <li>• Bruising / sprains</li> <li>• Musco-skeletal injuries</li> <li>• Fractures</li> <li>• Death</li> </ul>	<ul style="list-style-type: none"> <li>• Outdoors - slippery or uneven surfaces</li> <li>• Trip hazard obstacles</li> <li>• Indoors - slippery or uneven surfaces</li> <li>• Use of stairs and uneven surfaces</li> <li>• Human factors</li> </ul>	Site survey carried out to identify slip and trip hazards – hazards removed or controlled (e.g. wet leaves removed from walkways or icy travel routes salted/gritted, pot holes and uneven surfaces removed/repaired)	N/A
			Safe routes identified and used by staff. Trip hazards that cannot be removed are identified and highlighted	Yes
			Suitable and/or protective footwear required and worn	Yes
			Guy ropes and anchors highlighted and/or barricaded off from public access	N/A
			Cables not run across walkways without suitable, marked protective cable routers	Yes
			Stock stored appropriately to prevent obstacle creation	Yes
			Where limited areas of flooring show indications of slip hazards, non-slip mats assessed for temporary use	N/A
			Cleaning plan in place and spillages cleaned up without delay (Clean as you go). Staff trained in cleaning procedures	Yes
			Planned maintenance programme in place to reduce failure risks that could result in leaks. Arrangements in place for urgent repair call outs	Yes
			Leaking liquid collected, and disposed of	N/A
			Hazard warning signs displayed after wet cleaning	Yes
			Suitable equipment provided to limit liquid on floor e.g. mop wringer and staff fully trained in safe wet cleaning	Yes
			Clean footwear policy in place to ensure muddy footwear removed before entering catering units	Yes
Planned maintenance checks on equipment to reduce unnecessary condensation. Ventilation (and extraction) overhauled/improved if continuing issue	N/A			
Cleaning plan adapted to include regular removal of condensation, as appropriate	Yes			

## Slips, Trips & Falls ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>• Members of staff</li> <li>• Contractors</li> <li>• Members of the public</li> </ul>	<ul style="list-style-type: none"> <li>• Abrasions and cuts</li> <li>• Bruising / sprains</li> <li>• Musco-skeletal injuries</li> <li>• Fractures</li> <li>• Death</li> </ul>	<ul style="list-style-type: none"> <li>• Outdoors - slippery or uneven surfaces</li> <li>• Trip hazard obstacles</li> <li>• Indoors - slippery or uneven surfaces</li> <li>• Use of stairs and uneven surfaces</li> <li>• Human factors</li> </ul>	Suitable flooring to meet hygiene and safety standards for its planned use	Yes
			Temporary flooring suitability checked before use to ensure it has slip resistant properties and does not lift or crease causing tripping hazards	N/A
			Where limited areas of flooring show indications of slip hazard, non-slip mats assessed for temporary use	N/A
			Slip resistant footwear for staff provided where necessary	N/A
			Staff encouraged to report damage flooring immediately. Damaged areas of flooring highlighted and barricaded off	Yes
			Damaged flooring repaired or replaced	Yes
			Regular drain clearance and blockages cleared to avoid overflowing. Drainage replaced or repaired if continuing problem	N/A
			Tasks involving use of stairs limited where practicable. Stair hazards included in Manual handling assessments	N/A
			Stairs inspected regularly to ensure in good condition and to identify and manage wear and tear. Stair nosings highlighted	N/A
			Uneven surfaces identified, barricaded off or signage warnings. Early repair	N/A
			Level changes highlighted	N/A
			Safe systems of work in place, including realistic time allocation for tasks. Staff trained in safe ways of working	Yes
			Job allocation based on individual's ability to carry out tasks safely. Vulnerable staff (due to age, illness, disability etc) provided with extra training support and on the job supervision	Yes
			Staff trained to report damage to equipment, surfaces, structures and facilities as soon as spotted. Staff trained to report accidents, injuries and near misses	Yes
Accident books reviewed for information on slip, trip and fall near misses	Yes			

## Slips, Trips & Falls ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>• Members of staff</li> <li>• Contractors</li> <li>• Members of the public</li> </ul>	<ul style="list-style-type: none"> <li>• Abrasions and cuts</li> <li>• Bruising / sprains</li> <li>• Musco-skeletal injuries</li> <li>• Fractures</li> <li>• Death</li> </ul>	<ul style="list-style-type: none"> <li>• Outdoors - slippery or uneven surfaces</li> <li>• Trip hazard obstacles</li> <li>• Indoors - slippery or uneven surfaces</li> <li>• Use of stairs and uneven surfaces</li> <li>• Human factors</li> </ul>	Regular checks to ensure stock is packed away safely and obstacles are removed from walkways. Staff regularly reminded of importance of keeping walkways clear and obstacle free	Yes
			Regular checks to ensure levels of lighting suitable for tasks carried out. Swift replacement of failed bulbs	Yes

## Use of knives and sharp blades

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>• Staff</li> <li>• Contractors</li> </ul>	<ul style="list-style-type: none"> <li>• Cuts</li> <li>• Puncture wounds</li> <li>• Amputations</li> <li>• Crush injuries</li> </ul>	<ul style="list-style-type: none"> <li>• Unsafe use of knives</li> <li>• Unsafe use of catering machinery with blades</li> </ul>	Automate cutting process	N/A
			Use of safety knives	N/A
			Use of knives suitable for the task and the food	Yes
			Knives kept sharp	Yes
			Stable surface used for cutting. Commercial chopping boards used with (as necessary) slip resistant matting beneath to prevent boards sliding on the surface.	Yes
			Cutting areas well-lit and away from walkways (to avoid distraction, inadvertent contact etc)	N/A
			Careful handling when washing up. Avoidance of submerging sharp blades and knives in such a way that they are concealed	Yes
			Knives carried with the blade pointing down	Yes
			Knives stored securely after use	Yes
			Protective equipment used where appropriate e.g. use of Kevlar gloves	N/A
			Staff trained in safe use of knives	Yes
			Manufacturer's instructions followed when operating and cleaning cutting equipment/machinery	Yes
			Equipment serviced and maintained in accordance with manufacturer's instructions	Yes
			Checks to ensure that all guards and safety devices are in place and operate correctly before starting use	Yes
			Equipment turned off and unplugged before dismantling and cleaning or trying to remove blockages/trapped food etc	Yes
Blade carriers used to remove and refit blades	N/A			
All guards and safety devices refitted after cleaning	Yes			
Blades kept sharp	Yes			

## Use of knives and sharp blades ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>• Staff</li> <li>• Contractors</li> </ul>	<ul style="list-style-type: none"> <li>• Cuts</li> <li>• Puncture wounds</li> <li>• Amputations</li> <li>• Crush injuries</li> </ul>	<ul style="list-style-type: none"> <li>• Unsafe use of knives</li> <li>• Unsafe use of catering machinery with blades</li> </ul>	Pushers, sticks etc used to load machinery	N/A
			Hair and/or loose clothing tied back to avoid catching in machinery	Yes
			Machinery located away from walkways to reduce risk of disturbance	N/A
			Area around machinery sufficient for safe operation, kept clean and free of obstacles	Yes
			Staff trained in safe use of machinery	Yes

## Lone Working

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>• Staff</li> <li>• Contractors</li> </ul>	<ul style="list-style-type: none"> <li>• Minor injuries</li> <li>• Major injuries</li> <li>• Verbal abuse</li> <li>• Physical assault</li> <li>• Death</li> </ul>	<ul style="list-style-type: none"> <li>• Apparent vulnerability of the lone worker</li> <li>• Lack of support in case of equipment failure</li> <li>• Lack of support in case of accident</li> </ul>	Avoid lone working	Yes
			Full risk assessment of workplace and work location carried out	Yes
			Assessment of medical suitability for lone working carried out	Yes
			Control/risk mitigation measures implemented and regularly reviewed	Yes
			Staff trained in ways to deal with aggression and violence (See Violence at work risk assessment)	Yes
			Measures in place to manage any risks in travelling to and from work alone, particularly at night	Yes
			Measures in place, such as a 'buddy system' to ensure that a lone worker returns safely from work to their home base	Yes
			Staff given all necessary safety information e.g. presence of hazardous substances and safe use of equipment	Yes
			Staff trained in First Aid and provided with appropriate First Aid materials	Yes
			Appropriate emergency arrangements in place	Yes
			Staff trained in using emergency arrangements	Yes
			Arrangements in place to allow staff to communicate with others in the case of emergency. Including back up measures for places where mobile phone reception is poor	N/A
			Regular visits or contact to check on the health, safety and wellbeing of lone workers	Yes



## Use of Liquefied Petroleum Gas (LPG)

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>• Staff</li> <li>• Contractors</li> <li>• Members of the public</li> </ul>	<ul style="list-style-type: none"> <li>• Injuries due to fire and explosion</li> <li>• Irritation to nose and throat</li> <li>• Vomiting</li> <li>• Dizziness</li> <li>• Drowsiness</li> <li>• Asphyxiation</li> <li>• Death</li> <li>• Carbon monoxide poisoning</li> <li>• Cold burns</li> </ul>	<ul style="list-style-type: none"> <li>• LPG leak (Cylinders/Single &amp; multiple appliances)</li> <li>• Incomplete combustion</li> <li>• Inadequate ventilation</li> <li>• Contact with LPG - skin and eyes</li> <li>• Equipment cooled by LPG vapourisation</li> </ul>	LPG cylinders are sited correctly to prevent leaks. Where a mobile vehicle or trailer has a purpose-built LPG cylinder facility this is used, in accordance with the manufacturer's advice	Yes
			Cylinders will be secured and/ or restrained so they do not topple over which could cause LPG leakage	Yes
			Where there is no purpose-built facility, as described above, propane cylinders are sited in the open air and not inside marquees, tents or other temporary enclosures	N/A
			LPG cylinders sited externally are sited on level and firm ground	N/A
			LPG cylinders sited externally are sited a minimum of 1m (horizontally) and 0.3m (vertically) from a combustible material and/or an ignition source	N/A
			LPG cylinders sited externally are caged or suitably housed to avoid 3rd party tampering (must be accessible in an emergency) are sited so they do not cause a trip hazard or obstruction	N/A
			LPG cylinders sited externally are sited away from vehicular traffic	N/A
			LPG cylinders sited externally are sited so they do not interfere with public rights of way or with emergency exits or fire muster points	N/A
			LPG cylinders sited externally are sited at ground level (not below ground, not within a basement, carport or similar) and are sited at least 2 metres away from sunken ground, gullies, drains or drainage covers	N/A
			LPG cylinders sited externally are kept to the minimum necessary for the type and number of appliances served	N/A
A single LPG cylinder may be located in a marquee, tent or other enclosure, provided it only supplies a single appliance	N/A			
Any single LPG cylinders located inside a marquee, tent or other enclosure has a maximum capacity of 19kg propane	N/A			

## Use of Liquefied Petroleum Gas (LPG) ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>• Staff</li> <li>• Contractors</li> <li>• Members of the public</li> </ul>	<ul style="list-style-type: none"> <li>• Injuries due to fire and explosion</li> <li>• Irritation to nose and throat</li> <li>• Vomiting</li> <li>• Dizziness</li> <li>• Drowsiness</li> <li>• Asphyxiation</li> <li>• Death</li> <li>• Carbon monoxide poisoning</li> <li>• Cold burns</li> </ul>	<ul style="list-style-type: none"> <li>• LPG leak (Cylinders/Single &amp; multiple appliances)</li> <li>• Incomplete combustion</li> <li>• Inadequate ventilation</li> <li>• Contact with LPG - skin and eyes</li> <li>• Equipment cooled by LPG vapourisation</li> </ul>	Any single LPG cylinders located inside a marquee, tent or other enclosure is positioned next to the appliance but not subjected to heat from the appliance	N/A
			Any single LPG cylinders located inside a marquee, tent or other enclosure is suitably placed to allow easy access to the cylinder valve	N/A
			Any single LPG cylinders located inside a marquee, tent or other enclosure is kept upright on a firm level hard standing	N/A
			Any single LPG cylinders located inside a marquee, tent or other enclosure is kept away from storage of rubbish, cardboard or other flammable material	N/A
			Gas appliances have a flame failure device for each burner control. NOTE: There are some commercial BBQs where this is not essential provided they have been certified as 'Safe to use'	Yes
			Gas appliances have a CE or UKCA mark or documentation/ manufacturer's instructions showing the Certificate of European Conformity	N/A
			Commercial grade appliances / equipment only. No domestic appliances or camping equipment will be used	Yes
			Gas appliances protected from public interaction	Yes
			Single portable gas appliances will only be supplied with LPG via an orange hose where the hose is no more than 5 years old. An expiry date should be stamped on the hose by the manufacturer	N/A
			Single portable gas appliances will only be supplied with LPG via an orange hose where the fittings are of a clamp or crimped type. Worm drive and jubilee clips will not to be used	N/A
Single portable gas appliances will only be supplied with LPG via an orange hose where the hose does not exceed 1500mm in length from appliance to regulator	N/A			

## Use of Liquefied Petroleum Gas (LPG) ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>• Staff</li> <li>• Contractors</li> <li>• Members of the public</li> </ul>	<ul style="list-style-type: none"> <li>• Injuries due to fire and explosion</li> <li>• Irritation to nose and throat</li> <li>• Vomiting</li> <li>• Dizziness</li> <li>• Drowsiness</li> <li>• Asphyxiation</li> <li>• Death</li> <li>• Carbon monoxide poisoning</li> <li>• Cold burns</li> </ul>	<ul style="list-style-type: none"> <li>• LPG leak (Cylinders/Single &amp; multiple appliances)</li> <li>• Incomplete combustion</li> <li>• Inadequate ventilation</li> <li>• Contact with LPG - skin and eyes</li> <li>• Equipment cooled by LPG vapourisation</li> </ul>	Single portable gas appliances will only be supplied with LPG via an orange hose where the manufacturer has pre-installed the hose and regulator using a factory swaged fitting	N/A
			Single portable gas appliances will only be supplied with LPG via an orange hose where high pressure appliance hoses will have factory/machine swaged fittings at both ends	N/A
			Multiple gas appliances are connected to a single supply gas line either by a fixed rigid pipework system (copper pipe, mild steel or stainless steel, or "Quick-safe" system or similar)	N/A
			Multiple gas appliances are fitted with individual appliance isolation valves incorporated within the installation (unless a 'Quick-safe' system or similar is fitted)	N/A
			Multiple gas appliances have OPSO (Over pressure shut off protection)	N/A
			Multiple gas appliances are able to be isolated with one action (single valve) where appliance or appliances are connected to multiple cylinders	N/A
			Multiple gas appliances have Individual isolation valves where multiple appliances are connected to a single cylinder	N/A
			Orange hose is not used for multiple appliance installations	N/A
			All appliances connected to a cylinder via a flexible hose are regularly checked for leaks and damage	N/A
			All joints and connections are leak tested by brushing with leak detection fluid prior to use, including the connections between the cylinder and the regulator	Yes
			Visual checks are made on pressure regulator or valve washers before connecting each new cylinder	Yes
All staff using gas equipment trained in its proper use and how to carry out visual checks for obvious faults	Yes			

## Use of Liquefied Petroleum Gas (LPG) ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>• Staff</li> <li>• Contractors</li> <li>• Members of the public</li> </ul>	<ul style="list-style-type: none"> <li>• Injuries due to fire and explosion</li> <li>• Irritation to nose and throat</li> <li>• Vomiting</li> <li>• Dizziness</li> <li>• Drowsiness</li> <li>• Asphyxiation</li> <li>• Death</li> <li>• Carbon monoxide poisoning</li> <li>• Cold burns</li> </ul>	<ul style="list-style-type: none"> <li>• LPG leak (Cylinders/Single &amp; multiple appliances)</li> <li>• Incomplete combustion</li> <li>• Inadequate ventilation</li> <li>• Contact with LPG - skin and eyes</li> <li>• Equipment cooled by LPG vapourisation</li> </ul>	To ensure the correct safe set up and to minimise direct contact with liquid gas which could damage eyes and skin, cylinders are changed by TRAINED STAFF ONLY	Yes
			Appliances are correctly fitted by competent persons (Gas Safe registered engineer certified to work with LPG)	Yes
			Gas appliances, flues, pipework and safety devices inspected regularly by a competent Gas Safe engineer, in accordance with manufacturer's advice, to ensure they are properly maintained	Yes
			LPG used in the open e.g. in gazebos, marquees, tents, market stalls and similar temporary structures: Rear panel completely removed to create a natural path of air through cross ventilation (wind tunnel effect). Ensures an adequate supply of fresh make up air and a path for the used air to escape	N/A
			Mobile catering trailers and vehicles have a certificate of compliance to BSEN 1949:2011 issued by a Gas Safe registered engineer	Yes
			Mobile catering trailers and vehicles have current gas tightness test certificate	Yes
			Signs of frosting on cylinders or appliances are reported to Responsible person, as this may indicate a leak	Yes
			Staff are trained to avoid touching metal showing frosting, to avoid potential risk of cold burns	Yes
Gloves and goggles worn when changing cylinders to limit the risk of cold burns	Yes			

## Use of Vehicles

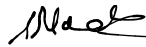
Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>Staff</li> <li>Contractors</li> <li>Members of the public</li> </ul>	<ul style="list-style-type: none"> <li>Minor injuries</li> <li>Major injuries</li> <li>Death</li> </ul>	<ul style="list-style-type: none"> <li>Unsafe vehicles</li> <li>Unsafe driver</li> </ul>	Vehicles are suitable for the tasks required	Yes
			Vehicles have good direct visibility when reversing. Where necessary reversing alarms fitted or banksmen provided	Yes
			Safety features such as horns, lights, reflectors and reversing lights fitted	Yes
			Vehicles have effective brakes	Yes
			Adequate seats and seat belts fitted, maintained in good working order and used	Yes
			Safe means of access and exit to the vehicle available	Yes
			Vehicles suitably maintained (in accordance with manufacturer's instructions) so that they are in good mechanical condition	Yes
			Where necessary, vehicles have a current MOT certificate and are properly insured	Yes
			Basic safety checks carried out before use e.g. tyres checked for correct inflation	Yes
			Brakes engaged before loading or removal of goods begins. Consider use of wheel chocks.	N/A
			Driver have current licence and experience in driving and towing i.e. competent for the task	Yes
			Training on manoeuvring and general driver safety provided and refreshed as necessary	Yes
			Drivers informed of hazards at destination site	Yes
			Loading and unloading pre-planned	N/A
			Suitable access equipment for loading/unloading provided	N/A
All manual handling tasks risk assessed and hazard controls in place	Yes			
Safe systems of work used e.g. for coupling and uncoupling. Spot checks made.	N/A			
Shifts designed to avoid driver fatigue	N/A			

## Use of electricity

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>Staff</li> <li>Contractors</li> <li>Members of the public</li> </ul>	<ul style="list-style-type: none"> <li>Burns</li> <li>Eye damage</li> <li>Electrical shock</li> </ul>	<ul style="list-style-type: none"> <li>Unsuitable electrical supply system</li> <li>Unsafe electrical supply system</li> <li>Unsuitable electrical equipment</li> <li>Unsafe electrical equipment</li> <li>Lack of maintenance</li> <li>Misuse of electrical equipment</li> </ul>	Ensure electrical supply systems are suitable for their intended use	Yes
			Where temporary supply systems, including cables, plugs, sockets and fittings are used outdoors they are suitably constructed and protected to remain safe within the operating environment e.g. protected against water penetration or mechanical damage.	Yes
			Electrical supply system installed and/or adapted by a competent electrician i.e. NICEIC registered or similar	Yes
			Electrical supply system checked and certified as safe for use by a competent electrician every 5 years	Yes
			Records of inspection and certification maintained	Yes
			All electrical equipment suitable for its intended use	Yes
			All electrical equipment designed for commercial activities and CE or UK CA marked	Yes
			All electrical equipment used outdoors in a situation open to the weather i.e. NOT within a mobile catering vehicle, suitably protected against adverse environmental conditions such as water, dust and heat etc	N/A
			Suitable protective devices such as fuses, RCDs (circuit breakers) and appropriate earthing in place	Yes
			Staff trained to carry out visual checks of equipment, especially portable equipment before use.	Yes
			Any damaged equipment removed from use immediately, separated out and marked as unsafe and not to be used. Equipment only allowed back into use when repaired by a competent person	Yes
			Easily accessible isolator switches in place to allow machinery to be rapidly turned off in case of emergency. Isolator presence marked by approved safety signs stating 'Danger Mains Isolator'	N/A
			Regular checks carried out on all electrical equipment by a competent person e.g. a qualified electrician that is NICEIC registered or similar	Yes
Portable equipment safety tested annually, unless handheld which is checked every 6 months	Yes			
Records of safety checks kept	Yes			

## Use of electricity ... continued

Who might be harmed?	In what way may they be harmed?	What might cause the harm?	How can the risk of harm be controlled?	Control in place?
<ul style="list-style-type: none"> <li>Staff</li> <li>Contractors</li> <li>Members of the public</li> </ul>	<ul style="list-style-type: none"> <li>Burns</li> <li>Eye damage</li> <li>Electrical shock</li> </ul>	<ul style="list-style-type: none"> <li>Unsuitable electrical supply system</li> <li>Unsafe electrical supply system</li> <li>Unsuitable electrical equipment</li> <li>Unsafe electrical equipment</li> <li>Lack of maintenance</li> <li>Misuse of electrical equipment</li> </ul>	Staff trained in safe use of electrical equipment.	Yes
			Access to electrical supply systems restricted to prevent tampering/misuse	Yes



Signed: \_\_\_\_\_  
 Date: 05/06/2024

Print Name: Thomas Mackey  
 Review Date: 09/05/2025