



Risk Assessment and Method Statement

Boaters Bar Bowness Ltd

1.0 Introduction

The purpose of this document is to help communicate the procedures by which On Point Health and Safety Ltd will, plan, organize, control, monitor and review all activities associated at the following location:

Client/Company	Boaters Bowness Ltd
Location	Boaters Bar, Quays, Glebe Rd, Bowness-On-Windermere, Windermere, LA23 3HE
Assessment date	01/07/25
Revision No	1
Assessment review date	12 monthly Or in the event of onsite changes
Delivery date	
Managing Director Contact number	Ryan Bailey 07737 125629
Secondary contact Contact number	Kieran McNamara

Site Managers/ Responsible Persons	Contact number	Role
Ryan Bailey	07737 125629	MD
Kieran McNamara		Bar Manager



2.0 Work Scope

Boaters Bowness Ltd staff are responsible for all activities for the daily running of the site. This involves food and drink preparation, on-site cleaning, management of on-site equipment and supplies, small maintenance works of the premises, management of public relations and service thereof.

3.0 Possible on-site Work Activities

On site work activities will include:

- Food and drink preparation
- Serving of alcohol and food
- Cleaning of facilities pre, post and during opening hours/on-site activities
- Loading and unloading of bar deliveries (food, drink, cleaning products, entertainment equipment (list not exhaustive)
- Movement of furniture and bar equipment (chairs, tables)
- Maintenance works (on site)

4.0 Transportation and Access

All transportation vehicles used by Boaters Bowness Ltd staff will be Public Highway vehicles driven to and on the premises by personnel that are legally licensed and competent to use the vehicles. Whilst on site/public highway, vehicles will be driven with care, observing all instruction signs and according to instructions provided. Care will be taken when opening vehicle doors and loading and unloading products, personal items, and any equipment to ensure no damage is caused to any third-party property.

All Boaters Bowness Ltd staff are to ensure that their licenses are in date to meet legal requirements. This will also be done annually by Boaters Bowness Ltd management.

Boaters Bowness Ltd are required to hold business insurance for all vehicles being used for Boaters Bowness Ltd purposes.

All Boaters Bowness Ltd are required to ensure their vehicles are compliant with the DVLA requirements including in date MOT testing.

Boaters Bowness Ltd encourage all staff to conduct regular vehicle maintenance and servicing, ensuring they are safe for use. This is only advised by Boaters Bowness Ltd management and solely relies upon Boaters Bowness Ltd staff to uphold.



5.0 Staff and Supervision

Staff usually operate in small numbers whilst on site, during the spring and summer months we expect a higher turnover of staff and higher numbers on site, sometimes up to 15 at any one time. There is some lone working in place for some tasks which will be risk assessed accordingly.

All Boaters Bowness Ltd staff will comply with the premises signing in and out procedures and will act in a courteous manner, respecting all other occupants on the premises.











All Boaters Bowness Ltd staff are physically and mentally fit and well to enable them to undertake any activities required of them. They will not be under the influence of any substances, both legal and illegal. They will be competent in activities they are required to undertake.

Staff will have autonomy to take appropriate breaks from work activities for comfort and refreshments to prevent fatigue and reduce the risk of accidents. Staff may use all onsite welfare facilities.

6.0 Site Health & Safety

Boaters Bowness Ltd staff will all require a site induction prior to any work activities taking place. All Boaters Bowness Ltd staff will adhere to the health and safety brief and ensure they comply with any of the site-specific access restrictions and clear no go zones.

7.0 PPE

									
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>



8.0 Work Equipment and Tools

Only equipment and tools appropriate for the activities will be used. Equipment and tools selected and used for the activities will be of professional/commercial grades and will be inspected, tested, and maintained following appropriate national guidance or manufactures instructions. Only staff competent to use equipment and tools will use and operate them.

If possible, electrical power operated tools will be battery operated, occasionally mains powered tools will be required, where possible 110volt powered tools will be used.

All mains powered electrical equipment will be inspected, tested, and maintained to comply with the Electricity at Work Regulations 1989. Generally following the guidance published by the Health and Safety Executive. (HSG107 (Third edition) Published 2013 - Maintaining portable electrical equipment.

Personal protection equipment will be used in accordance with the Health & Safety Risk Assessment, Observations, and actions in accordance with the Health & Safety Risk Assessment will be taken into consideration regarding injury, noise, and dust affecting other occupants of the premises. Appropriate personal protective equipment will be worn/used by Boaters Bowness Ltd staff.

All personnel will be wearing Boaters Bowness Ltd branded uniform.

9.0 Manual Handling

All Boaters Bowness Ltd staff will have been provided with appropriate information, instruction, and training regarding manual handling of on site materials and products, equipment, and tools. Appropriate personal protective equipment will be worn/used by Boaters Bowness Ltd staff.

10.0 Asbestos Awareness

N/A due to the age of building.



11.0 First Aid

All Boaters Bowness Ltd staff will have been provided with appropriate information, instruction, and training regarding first aid procedures, appointed persons and first aid provisions and locations. Appropriate personal protective equipment will be worn/used by Boaters Bowness Ltd staff when carrying out first aid duties.

12.0 Fire

All Boaters Bowness Ltd staff will have been provided with appropriate information, instruction, and training regarding fire safety and emergency procedures, appointed persons/fire marshals and firefighting equipment/provisions and locations. Boaters Bowness Ltd staff have appointed staff members who are trained in the safe use and handling of fire extinguishers.


Passive and active fire protection measures are installed throughout the building and controlled by the building estates management. Boaters Bowness Ltd carry out weekly inspections of fire safety equipment within their designated office spaces.

Boaters Bowness Ltd have clear and accessible fire escape routes to the front and rear of the building leading to a designated muster point.



13.0 Activity Risk Assessment

Activity Title	Daily management and running of bar, kitchen, and facilities
Activity Tasks	Food and drink preparation Serving of alcohol and food Cleaning of facilities pre, post and during opening hours/on-site activities Loading and unloading of deliveries (food, drink, cleaning products, entertainment equipment (list not exhaustive) Movement of furniture and bar equipment (chairs, tables) Maintenance works (on site)
Location	Boaters Bowness Ltd
Persons at Risk	All Boaters Bowness Ltd staff members
Name of Assessor	Steve Waygood
Assessors	N/A

Signature	
Date of Assessment	01/07/2025
Review Date	30/06/2026
Amendments	Any hazards that develop in the premises are to be added to this risk assessment at the earliest opportunity and records updated.



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

Activity	Hazard	Risks	Pre CM Risk			Control Measures	Post CM Risk			Comments
Cleaning of facilities	Slips, trips, and falls through wet flooring, spilled drinks	Broken bones, Sprains, General injuries Head injuries, concussion Fatality	3	4	12	All wet surfaces will be dried sufficiently post cleaning. Any wet surfaces shall be clearly marked with 'Wet Floor' warning signs. Where possible wet rooms will be secured until dry to prohibit unauthorized access. Spilled drinks will be cleaned immediately upon being notified. Paper towels to be applied initially prior to mopping and full cleaning of area.	2	2	4	Ensure sufficient signage is available during bar operation.
Cleaning of facilities	Cleaning products & Materials	Chemical burns, Inhalation of fumes Eye irritation Respiratory Irritation	4	3	12	Areas to use natural ventilation where possible. Mixing of solutions to be carried out in clean air and in accordance with COSHH assessments. Staff will be required to wear P.P.E. suitable to the task.	1	3	1	COSHH assessments and MDS to be available for all products.



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

Cleaning of facilities	Dust	Respiratory problems/disease Skin conditions, dermatitis Eye irritation Respiratory irritation	5	4	20	If high levels of dust are created through cleaning, staff will be required to wear P.P.E. suitable to the task. Dampening down of the area should be considered if high levels of dust is present. Where possible, vacuum systems will be used over brush methods.	3	3	9
Cleaning of facilities	Electrical shock from faulty/damaged equipment Contact with electrical points	Electrocution minor Electrocution major leads to cardiac arrest (possibly fatal), Electrical burns.	6	2	12	All electrical items/points will be visually inspected for damage prior to use. Electrical items to be inspected recorded on PUWER register in line with PUWER Regs. Building is subject to 5 years fixed wiring installation inspection.	6	1	6
Cleaning of facilities	Biological hazards, including faeces, blood borne viruses, vomit.	Infections, spread of disease.	6	1	6	Cleaning of hazards will be conducted with correct cleaning solution. Staff will be required to wear P.P.E. suitable to the task.	6	1	6



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

Bar Work	Changing of barrel	Musculoskeletal problems, Strains & sprains. Breaks.	5	4	20	Use of mechanical aids (lifts & trolleys) Correct manual handling techniques. See 'Manual Handling RA' Clear paths/routes will be created prior to the task. 1 x staff will walk ahead ensuring route remains clear if moving to external bar. Public will be notified to ensure they do not impede movements around the areas and create further hazards or expose themselves to the process.	4	1	4	All on site personnel will have in date manual handling training.
Bar Work	Movement of bar materials and supplies throughout premises.	Musculoskeletal problems, Strains & sprains. Breaks.	5	4	20	Use of mechanical aids (lifts & trolleys) Correct manual handling techniques. See 'Manual Handling RA' Clear paths/routes will be created prior to the task. 1 x staff will walk ahead ensuring route remains clear. Public will be notified to ensure they do not impede movements around the areas and create further hazards or expose themselves to the process. Barrells will be safely stacked on plastic pallets.	4	1	4	All on site personnel will have in date manual handling training.



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

Bar Work	CO2 mixed gas cylinders	<p>Falling of barrels</p> <p>Soft tissue damage</p> <p>Breaks</p> <p>CO2 leaks,</p> <p>Dizziness, confusions, headaches</p>	2	2	4	<p>Cylinders will be stored up right and chained to the wall at all times.</p> <p>Cylinders will be regularly checked for damage, wear/tear.</p> <p>Cylinders will be sufficiently fitted to beer pumps/pipes ensuring there are no leaks.</p> <p>Only the required number of cylinders will remain on site at anyone time.</p>	1	2	2	Trained and competent staff will only carry out cylinder replacement.
Bar Work Cleaning of facilities	Broken Glass	Cuts/lacerations, glass splinters, catastrophic hemorrhage, fatality.	6	1	6	<p>Use of sharps grabbers, sweeping brushes and dust pans for collection. Products to be immediately disposed of in recycling bins.</p> <p>Staff will be required to wear P.P.E. suitable to the task.</p>	5	1	5	Broken glass may be the result of violence in the building.



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

Bar Work	Intoxicated public (drugs and alcohol) Violent acts, verbal abuse	Physical violence causing Minor injury to all parties, Cuts, bruising, breaks, sprains. Major injuries including concussion leading to brain injuries. Alcohol poisoning, Drugs overdose,	7	3	21	Staff carry out assessment of public and refuse the service of any more alcohol if they deem the public are to intoxicated. Boaters Bowness Ltd operate a strict 'Zero Tolerance' drugs policy. Any member of the public to be removed from premises. Staff administer first aid for public under the influence of drugs and alcohol. Staff may attempt to de-escalate any violent occurrences (without physical intervention) Staff are not to put themselves at risk and intervene with incidents beyond de-escalation training. Trained door supervisors to conduct management and de-escalation of incidents.	7	2	14	Staff undertake de-escalation training. Sufficient first aid trained staff will be on site. With first aid provisions. Emergency services should be contacted as early as possible. Allowing them sufficient time to attend and effectively handle any incidents (medical or violent) Boaters Bowness Ltd will appoint SIA licensed door supervisors.
----------	---	--	---	---	----	--	---	---	----	--



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

Bar Work/Food delivery	Hot food, Hot plates, Busy bar/dining area	Slips, trips, and falls Musculoskeletal problems, Strains & sprains. Breaks. Burns, scalds, Cuts lacerations from broken plates, bowls, glasses	4	3	12	Staff will not overload themselves with food/drink items whilst serving. Where plates or food items are hot, serving trays will be used. Hot food/drinks will not be lifted above the head. This includes over the head of customers when delivering food. Boaters Bowness Ltd managers are to ensure that access/egress routes throughout the bar are clear of chairs and customers during food service times. Any dropped items that break will be immediately cleaned up whilst wearing suitable P.P.E, including cut rated gloves. Wet areas will be suitably cordoned with signage.	7	1	7	New starters will be fully inducted and given on site training showing safe practices for the delivery of food and drinks.
------------------------	---	--	---	---	----	---	---	---	---	--



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

Food Preparation	Out-of-date food used for catering. Incorrectly prepared food products.	Food poisoning minor and major.	7	1	7	<p>Food provisions will be correctly stored in correct containers.</p> <p>Food provisions will be separated to ensure no cross contamination between foods.</p> <p>Food preparation areas will be used for individual food groups. No cross contamination. (colour coded chopping board)</p> <p>Any out of date food will be disposed of immediately.</p> <p>Kitchen and cooking facilities will be deep cleaned after all food preparation and cooking.</p> <p>Staff are to regularly clean hands with antibacterials soap between handling food.</p>	7	1	7	Only staff with food hygiene qualifications will be authorized to prepare food for catering purposes.
------------------	---	---------------------------------	---	---	---	--	---	---	---	---



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

Food Preparation	Food allergies	Anaphylactic shock	6	1	6	Food allergies are to be notified prior to any food preparation. Identified food allergy groups will be isolated to ensure no cross contamination between foods. Individual prep areas to be always utilised. If anaphylactic shock is suspected. Call 999 immediately.	6	1	6	Any persons with food allergies are to ensure they have their medication on site. Epinephrine pens etc. If anaphylactic shock is suspected. Call 999 immediately. Boaters Bowness Ltd policy is that only onsite catering is to be consumed whilst in the building.
Food Preparation	Use of sharp utensils including Knives	Cuts/lacerations, catastrophic hemorrhage, fatality.	6	2	12	All knives to be placed away when not in use. Sheaths to be used if supplies. When cleaning, ensure sharps are not left in the sink obscured, clean immediately and place away. Ensure all utensils are kept sharp and well maintained.	6	1	6	First Aid personnel to be available during use. First Aid kit and provisions to be stored in kitchen area ready for deployment.
Food Preparation	Changing oil in fryer	Burns to skin, eye injuries (loss of vision)	5	3	15	Oil only to be changed when cold. Fryer to be turned off and isolated at mains during task.	5	1	5	All staff will be given familiarisation training.



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

Food Preparation	Changing oil in fryer causes spillage onto flooring creating slippery surface.	Broken bones, fatality (through head injury), sprains, general injuries	6	3	18	<p>Paper towels to be applied initially prior to mopping and full cleaning of area.</p> <p>All wet surfaces will be dried sufficiently post cleaning.</p> <p>Any wet surfaces shall be clearly marked with 'Wet Floor' warning signs.</p>	6	1	6	<p>Oil spill kits in kitchen.</p> <p>Oil cleaning floor cleaner/solutions to be used.</p>
Food Preparation	Use of deep fat fryers for cooking food products.	Burns to skin, eye injuries (loss of vision)	5	3	15	<p>Oil must be safely used during cooking.</p> <p>Do not exceed maximum temperatures and ensure no cold products, water droplets or items are dropped into hot oil which could cause splashes. Fryers are not to be left unmonitored when in use.</p> <p>Ensure correct close down procedures carried out when cooking has finished.</p>	5	1	5	<p>Oil to be regularly changed.</p> <p>Warning signage to be displayed where deep fat fryer is located.</p>



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

Food Preparation	Hot surfaces from kettles, pans, oven.	Burns, scalds, steam burn	4	3	12	<p>All hot items should not be left unattended.</p> <p>All staff will be notified of hot surfaces by the kitchen manager.</p> <p>Warning notices displayed in kitchen area.</p>	4	1	4	
Food Preparation/ BBQ works	Hot surfaces from BBQ grill Gas usage/Gas bottles	<p>Fire</p> <p>Gas leak</p> <p>Burns, scalds, steam burn</p>	3	5	15	<p>BBQ is to only be used by trained and competent staff.</p> <p>P.P.E/Cooking utensils are to be used during BBQ use.</p> <p>BBQ will be used away from any combustible products, materials.</p> <p>BBQ will be secured away when not in use.</p> <p>Public will not be permitted near the BBQ during use.</p> <p>BBQ will be fully cooled prior to be stored away.</p> <p>Fire extinguishers are to be deployed in close proximity to the BBQ area.</p> <p>Gas bottles are to be secured when not in use. Only required amounts to</p>	2	5	10	<p>Gas bottles will be removed and disposed of from site by authorised contractors.</p> <p>Boaters Bowness Ltd will implement a fire watch procedure when the BBQ is in use. This is to include a staff member keeping permanent observation of the BBQ for a the time required to fully cool down.</p>



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

						be stored on site. Regulators are to be regularly inspected. Gas bottles/BBQ are to be fully purged and closed down once no longer in use.				
Public Use Staff Use	Decking area Wet conditions Open water	Slips, trips, and falls Musculoskeletal problems, Strains & sprains. Breaks. Head injuries, concussion Open water/Lake Waterborne disease Cold water shock Immersion , Drowning Fatality	2	6	12	Decking area will be clean and maintained at all times. Customers will be reminded not to leave bags/personal belongings in decking access/egress routes. Anti slip steps are installed on steps down to main decking area. Balustrades are installed around the decking area to prevent access to the water's edge. Timber decking is maintained to prevent rot of materials and structural integrity.	1	6	6	If any patron of Boaters Bowness Ltd enters the water course, Boaters Bowness Ltd staff are not to put themselves at risk and should contact emergency services for assistance. Life buoys are available in locations along the water's edge that can be thrown if safe to do so. Any staff or customers who climb the balustrade is to be removed from the premises immediately.
Maintenance works	Incompetence/ Wrong use of tool/defective tool	Eye Injury Lacerations to hands	3	4	12	Tools must be visually inspected prior to use, tools must be fit for the purpose. tools must be entered into	2	2	4	If tools must be withdrawn, they must be labelled and quarantined.



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

						the POWER register. Staff will be required to wear P.P.E. suitable to the task. Power tools must be PAT tested and used in conjunction with an HAV assessment.				
Office works	Working from desk	Ergonomic injuries Muscular aches and strains, nerve issues. Eye strains	3	2	6	All workstations have adjustable seating and tables allowing staff to adjust to suit individual needs. Computers will be positioned at the correct distance from user. Laptops will be used with the addition of a stand and accessories. Staff are permitted regular breaks to move around and prevent prolonged positions being held.	2	2	4	Indivial assessment of user needs to be conducted.
Use of onsite facilities	Legionella from water facilities (showers, changing rooms)	Muscular pains, fever, respiratory problems including failure, gastrointestinal problems, kidney failure, sepsis, fatality.	7	2	14	All water outlet points are turned on daily during site checks and cleaning routines. Annual testing and certification of legionella checks carried out and recorded.	7	1	7	Water is regularly run throughout all water supply throughout the from Boaters Bowness Ltd



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

All tasks	Lone Working	Potential to suffer injury and be isolated/ left unaided with injuries	5	6	30	Employees work in pairs where possible. We do not envisage any lone work taking place. However, given the size of the working site, there may be occasions when an operative is left alone when another operative goes for materials/equipment/supplies. If this occurs the operative left working will be told not to carry out any high-risk activity until his work partner returns. They will also be told where their work partner is going to and an expected time of return. If they do not return in the allotted time, work should stop until they have established that the operation is safe.	2	5	10	Whilst lone working is not envisaged to take place, if this should occur however prior to doing so, an individual activity related risk assessment must be carried out.
All tasks	Working at height (step ladders)	Operatives could fall from stepladder or be knocked from stepladder by other on site personnel including staff, visitors and public.	5	6	30	Staff must ensure the area they are deploying them in is free from rubbish, materials, and a flat even surface. They must also ensure that they are in good working order, of an industrial standard (EN131) and fully extended.	2	6	12	Operatives must always carry out a visual check of step ladders before every use. Any damaged stepladders are to be removed from service.



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

						They should also be fenced/coned/cordoned off. Staff must never stand on top rung of podium and must maintain points of contact.				
						3 points of contact at all times.				
All tasks	Incompetence/poor housekeeping	Various including slips/trips/falls	4	6	24	<p>All site personnel to be competent to perform the tasks they are asked to do.</p> <p>Compliance with Site/Managers' rules. Skills/competencies as per company Health & Safety Policy.</p> <p>Operatives to ensure work area is free from obstructions, leads to be festooned where possible, adequate lighting is in place, ensure good housekeeping always.</p> <p>Regular clean ups and disposal of waste products throughout working day.</p>	1	5	5	Good housekeeping helps keep safe sites. Never walk on by if you see materials or tools in your walkway, if it is safe to move do so.
All tasks	Eye injuries	Foreign bodies such as dust, chemicals, debris from broken glass. Injuries caused by hot oil during cooking tasks.	3	5	15	<p>Dust must be kept to a minimum always.</p> <p>Toolbox talks must cover this subject and all operatives must be suitably supervised.</p>	3	2	6	P.P.E must be worn always where there is an identified risk of potential eye injury.



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

						Oil must be safely used during cooking. Do not exceed maximum temperatures and ensure no cold products, water droplets or items are dropped into hot oil which could cause splashes.				
All tasks	Human Factors: Capabilities and Behavioral Safety	Inappropriate behavior Activity exceeds capability of personnel. Lack of competency Inappropriate equipment for personnel, over familiarization and complacency with working methods and tasks. Young workers being overconfident and lacking the correct perception of hazard and risk, along with older more experienced workers not embracing change regarding safe systems/methodology of work.	3	5	15	Site induction for staff from Boaters Bowness Ltd and the from Boaters Bowness Ltd management team to reinforce safe site behavior/ conduct. Supervisor to communicate safe working procedures with personnel at regular intervals and always before each activity. All P.P.E provided for personnel shall be of appropriate size and fitting for the individual. Tasks and activities will be undertaken in accordance with ergonomic principles and individual characteristics such as age, strength, personality traits e.g., maturity. Higher complex tasks shall be proportionately led by and distributed to more experienced personnel. Work patterns, workloads and	2	2	4	All working personnel to embrace change and are encouraged to re-evaluate working practices as per IOSH behavioral safety training.



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

						resources shall be equally distributed between all personnel as appropriate to the task. All young workers are also assigned mentors, and all working personnel will attend Boaters Bowness Ltd behavioral safety workshops.				
Loading/ Unloading of vehicles	Unstable/unsecured load	Falling off vehicle Vehicle imbalance from shifting load. Collisions, vehicles losing load going over rough ground.	3	5	15	Ensure that the designated delivery area is both known and used by all workers. All deliveries need to be supervised. A banksman must supervise the vehicle movements on site. Delivery vehicles will adhere to onsite traffic speeds and routes. Use chocks etc. to prevent slippage. Warning/hazard warning vehicle signs Special attention and supervision must be given to new or inexperienced delivery drivers.	2	3	6	All operatives/employees must book deliveries of materials/equipment.
Manual handling operations	Moving pulling, pushing of tools, equipment, and materials	Musculoskeletal disorders and other injuries	5	5	25	All staff must have manual handling training and deploy good manual handling techniques always. They must never lift beyond their personal capability, and always find out as much information about the lift as possible.	2	5	10	Additional information can be found on Handling Assessment Charts (MAC) on the HSE website www.hse.gov.uk/msd .



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

					<p>If it becomes apparent that a mechanical aid is required, then a suitable lifting plan should be put together.</p> <p>The individual must consider the task, what it is they are lifting, their individual capabilities, the load to be lifted, its shape, size etc and the environment it is being lifted in, is it a clear area, are there obstacles in the way? Can it be done safely?</p>				
--	--	--	--	--	--	--	--	--	--



Operation/Task:	Daily management and running of bar, kitchen, and facilities	Employees at Risk:	All permanent staff
Location/Area:	Boaters Bar	Other Persons at Risk:	Public, Onsite Contractors
Assessor:	Ste Waygood – On Point H&S	Key Responsible Personnel:	Ryan Bailey

The person signing this assessment must check the information above to ensure it is relevant to this operation on this site. Additionally, any additional controls measures deemed necessary must be included.

Target Post-Control Rating=10. Some Pre-Control ratings may be less than 10 but further controls are still to be considered.

Assessment Date:		Review Date:	weekly	Copies Issued To:	Client			Date:
Approved for Issue:			(Signature)	(For Contract Specific Use)	Operatives			Date:
Issue No: 001		1			Site File			Date:
* Exposure Ratings	1=Highly Unlikely, 2=Unlikely, 3=Possible, 4=Probable, 5=Common, 6=Regular, 7=Continuous							
** Severity Ratings	1=Trivial, 2=Minor, 3=Under '7-day' Injury, 4=Over '7-day' Reportable Injury, 5=Major Injury, 6=Fatality (1 person), 7=Multiple Fatality (2+ persons)							

Severity Rating	Exposure Rating						
	1	2	3	4	5	6	7
7	7	14	21	28	35	42	49
6	6	12	18	24	30	36	42
5	5	10	15	20	25	30	35
4	4	8	12	16	20	24	28
3	3	6	9	12	15	18	21
2	2	4	6	8	10	12	14
1	1	2	3	4	5	6	7

Matrix Key

Low Risk = 1-10 Medium Risk = 11-24 High Risk = 25-49





