

Hey Spud Ltd. Risk Assessment & Covid-19 Risk Assessment

Hazard	Risk arising from hazard	Who is at risk	Risk (High /Med /Low)	Existing Controls to Minimise Risk	Action to further reduce risk	Responsible Person
Coronavirus (COVID-19)	Serious ill health	Staff, marshalls & MOP	Medium	Hand sanitiser is available for staff and customers Catering team wash their hands frequently, and before and after eating/drinking. Hand sanitiser to be used if soap and water are not available. Contactless payment used whenever possible. Follow current government guidance on COVID-19 Critical control points are cleaned regularly	Review regularly to ensure all covid guidelines are followed Observe social distancing in line with government guidance Consider wearing masks Ensure CCPs are cleaned regularly	All Staff
Gazebo	Impact or crushing injuries, broken bones, nicks, scrapes	Staff during set-up pack down & MOP during poor weather conditions	Medium	Gazebos are set up by a minimum of 2 staff Gazebos are only erected in suitable weather conditions and suitable weights are secured to the structure Hands and fingers are kept clear of moving parts	Enquire suitable weather and location for gazebo to be pitched prior to erecting and enlist to construct/deconstruct if required	Supervisor
Food	Severe allergic reaction, anaphylaxis, moderate to severe illness or death.	Staff handling and preparing food/cleaning products, Marshalls and MOP's consuming food. Hayfever	High – medium with controls	All relevant items are clearly labelled All serving staff to have a minimum of Level 2 food safety and hygiene qualifications unless in the company of someone with level 3 food safety and hygiene certification. Where possible, staff use tongs, utensils and scoops rather than hands. Staff wear nitrile gloves whenever practicable and change regularly. Staff wash their hands in accordance with their food safety training	Check all labelling is clearly visible before trading Ensure all allergen information is up to date and staff are aware of allergen containing foods.	All Staff
Coming into contact with hot liquids/ oils and steam	Burns, Scalding	Staff in the cooking environment	High	Ensure first aid kit is accessible Correct PPE to be worn by servers especially when emptying and loading fryers. Ensure no non-staff are allowed to enter the kitchen area. Ensure staff are trained in the handling of hot liquids and the use of the fryers. Staff should wear long sleeves Staff trained in proper use of the fryers and cooking equipment. Water tap provided Burnstop Gel must be fully stocked and burns kit checked monthly for use by dates Ensure pan handles are maintained	Check that appropriate PPE is available before set-up appropriate signage to be displayed.	Supervisor

Unforeseen medical emergency		Staff, Marshals & MOP	Low	Phone is available for emergencies First aid kits are stocked and dates checked Accident book is filled in whenever an accident or near miss occurs If any staff have allergies, they must ensure they have the appropriate medication A first aider is always on duty during operating hours	Check first aid kit and mobile phone are stocked and readily available	Supervisor
Adverse weather (strong sun, high winds, heavy rain, severe cold)	Sunburn, sunstroke, hypothermia, head injuries (from items blowing in wind)	Staff, Marshals & MOP	Medium	Wear appropriate clothing for the conditions Carry drinking water Use high factor sun block and/or hat when sunny Gazebo Secured with weights to manufacturers recommendation Ensure there is plenty of space around the set-up area when erecting and deconstructing the gazebo. Any signage to be firmly attached	Check weather forecast before event to ensure appropriate clothing, sunscreen. Ensure proper weights and guy ropes are on the pitch before setting up. Check gazebo and signage are secure prior to start of trading	Supervisor
Interacting with members of the public.	Emotional distress and potential verbal/physical abuse.	Staff	Low	Staff to remain un confrontational and calm at all times.		Stallholder
Generator / power	Burns, electrocution, Injury, death from inhalation	Staff, Marshals & MOP	Low	Fire blanket must be available on site Servers trained on how to use the emergency shut off on the gas interlock. When using a generator must always be kept dry and under cover. Refilling of generator must only be performed when the engine is off. Generator fuel must be kept away from open flames, smoking areas and public access. Fuel must not enter the kitchen area. The generator must be kept away from public access and all exhaust fumes to be well ventilated.	Check fire suppression equipment is available Keep generator as far away from other pitches as possible. Check fuel level prior to the event to reduce the need to refuel. Ensure all trailing cables are clearly Training cables signage must be used where necessary. Use diesel generators whenever possible.	Stallholder
Car accident at event site	Death, injury	Staff, Marshals & MOP	Medium	Drive slowly on event sites and adhere to instructions given by event marshals and organisers. Use hazard lights unless instructed otherwise		Staff & Marshals
Items falling from moving vehicles in event site	Death, injury	Staff, marshals & MOP	Low	vehicles are not to be moved with open doors or rear access doors or insecure loads Gas bottles must be securely strapped in vehicles	Check vehicle loads before moving through event site. site	Staff
Theft of stock or personal items	Loss of goods, cash or personal items	Staff	Medium	Ensure personal good are secure stored Stall not to be left unattended	Check that all is secure before start trading. Check that cash box is locked when not in	Staff
Deep Fryer – Oil Fire	Burns, Serious Injury, Death	Staff, Marshals & MOP	Medium	The cooking oil used is in a useable condition and clear of debris build up Fryer is installed with an overtemperature cut-off Fryers are not operated to over 190°c Fire Blanket and Wet Chemical Fire Extinguishers are installed in the unit and are fit for purpose	Regular maintenance and cleaning of the equipment must be performed. Fire Extinguishers checked for correct pressure every month	Staff

Gas Leak, Explosion – LPG Tanks	Burns, Serious Injury, Crushing, Gas inhalation/Asphyxiation	Staff in and around the catering area, Marshals & MOP	High – Low with controls	LPG tanks are connected to certified gas equipment only and regulators/pipes are inspected for damage prior to use LPG tanks must be secured during transport and use to avoid falling on someone. Gas connections must be checked with appropriate gas leak detection spray. Gas Interlock is installed to prevent build up of gasses in an emergency and staff are trained in its use LPG Tanks must be checked for damage and must not be used if any significant dents or abnormalities Smoking and naked flames are not permitted near the tanks at any time Where possible gas is stored well away from public access or interference or in an appropriate, locked cage unit.	Ensure adequate warning signage is displayed. Staff reminded to not use mobile phones, lighters or any device that causes a spark if gas can be smelled. Staff must not ignite LPG equipment if they are not confident/trained to do so. Gas must have seal caps replaced after use. Gas must be strapped securely during transport. Tanks must be checked regularly for damage.	Supervisor
Terrorism	Death or Injury	Staff, Marshals & MOP	Medium	Knives & sharp objects are accounted for at the beginning and end of each trading day. Staff are encouraged to be vigilant for unusual behaviour or suspicious items left around the stall or in the event site. LPG gas bottles are kept in a secure unit.	Ensure checks are made in the surrounding area of the pitch at regular intervals and report any suspicious behaviour or items immediately.	Manager
Knives & Bladed Equipment	Cuts, Punctures	Staff handling and preparing food	Medium	Utensils are only used by trained kitchen staff. Guests are not allowed to enter the kitchen area during service. Knives are stored in drawers provided and care is taken when washing them by hand. Knives are not left unattended in a sink containing water. Mandolin slicers are safely stored and only used by competent staff	Managers must enforce the safe use and storage and accounting of knives.	Supervisor
Manual Handling - Carrying large/heavy items such as ingredients, gas bottles etc	Injuries such as strains or bruising from handling heavy/bulky objects.	Staff	Medium	Trolleys are supplied for safe movement of large volumes of stock Sink is at a good height to avoid stooping Staff are trained in manual handling	Ensure appropriate number of staff are used when carrying large/heavy items.	Supervisor
Contact with chemicals and cleaning substances	Skin irritation/damage, eye injuries, fumes may cause	Staff	Low	Products on the staff are mostly non-toxic/safe for skin contact	Staff reminded to inform a supervisor if they have any form of reaction to substances on the unit	Supervideos

Slips, Trips & Falls	Sprains, Strains, Cuts, Graze, Bruises, Fractures	Staff, Marshals & MOP	Medium	Trailing cables must be covered with suitable housing and protection and signage displayed Oil spills cleared up quickly and salt/sand applied to the area for added traction/absorption Walkways and kitchen areas kept clear of debris and rubbish build up Appropriate footwear worn by staff Suitable cleaning materials available Goods stored suitably General good housekeeping Pitches are inspected for holes/uneven terrain	Remind staff to maintain a good standard of housekeeping Ensure staff are wearing suitable footwear	Manager
Assessors Name: Stephan Kyriacou					Date: 03/03/23 Next review date: 03/03/24	