

## EVENT RISK ASSESSMENT

Company: Living the Cream

Service: Serving drinks and alcohol

Key staff: JF – Jonathan Fletcher (Owner)

What are the hazards?	Who might be harmed and how?	What are you doing already?	What further action is necessary?	Actioned by?	When?
Manual handling	Owner may suffer injuries such as strains or bruising from handling heavy objects	Be aware of correct handling procedures	Continued awareness	JF	On day of event
Food/drink handling	Frequent hand washing can cause skin damage	Where possible use tools, continue proper hand washing	Continued awareness	JF	On day of event
Workplace temperature	Owner may suffer ill health when overheated in hot working conditions	Maintain adequate ventilation.	Continued awareness	JF	On day of event
Violence	Operator and customer	Adhere to legal requirement not to sell alcohol to intoxicated customers.	Continued awareness	JF	On day of event
		Staff trained in good, polite behaviour and how to avoid confrontation following violence policy when to call police etc.	Continued awareness	JF	On day of event
		Regular glass collection – 'glass policy' implemented for very busy events or as appropriate	Continued awareness	JF	On day of event
Slips, trips etc	Operator and customer	Good housekeeping – work areas kept tidy, goods stored suitably etc.	Continued awareness	JF	On day of event
		Clean up spillages immediately using suitable methods	Continued awareness	JF	On day of event
		No trailing cables or obstructions	Continued awareness	JF	On day of event
Transport	Customers	Reversing of vehicles to be supervised where possible if other people in the area	Continued awareness	JF	On day of event