RISK ASSESS Christmas F																													
Ref: LTC/ Malton	Chi	ristr	nas	Foo	d Fe	esti	va	l	Date:	7.	/12/19 -	8/	12/1	9															
Event Name:	Wo	rks I	Loca	atio	<u>ı:</u>				Writt	en	By:								Role S				Sigr	<u>aned</u>					
Malton Christmas Food Festival		Ma	ltor	n Ma	rke	t Sc	jua	are		Jack Shaw						UK Manager													
Hazard		rson ange			Risk atir	ig			Control Measures										Fir	Final Risk Rati									
	Ε	С	Μ	L	S	R									L	S		R											
Bringing materials to the stand	Y	N	Y	4	2	8	a D to	ware of Designate o ensure	I materials and equipment to be taken to the stand using trollies. Operatives to be vare of the movements of others when transporting materials and equipment. esignated routes to be used only. Equipment and materials to be in secure containers ensure no equipment is lost. An operative is to control the movements of flatbed pollies to ensure that they are transported safely.								2	2	4	LOW									
Manual Handling	Y	N	N	4	3	12	n P to	nechanio ersonal o any lif	ual handling to be avoided if possible. Materials to be transported using hanical means - using trollies if possible. Where manual handling is unavoidable, a onal assessment of the load to be lifted is to be undertaken by the operative prior ny lifting. Large and bulky items to be lifted by two operatives. Good lifting iniques are to be adopted ie: straight back when lifting and lifting with the knees.								3	6	MED										
Cut injuries	Y	N	N	2	2	4	k	ept in a	tra care to be taken by all operatives when handling drawing pins. Pins are to be pt in a secure container when not in use, and when handling always face away from e operative. Fingers are not be placed behind surface when placing pins.								1	2	2	LOW									

Deliver of food produce Y N Y 2 3 All food produce is handled in a safe and hygienic manner. Only employees handle the produce and all employees trained in level 2 Food Handlers course.										e	1	3	3	LOW																			
	g food with 1 utensils	Y	N	Y	4	3	12	proc the :	Il food produce is handled in a safe and hygienic manner. Only employees handle the roduce and all employees trained in level 2 Food Handlers course. Train employees in he safe use of knives. Clean and store utensils in secure container when not in use. ever leave knives on table top. Never carry any other object when carrying a knife.										2	3	6	MED											
	Food samples and Y N Y 2 3 6 All food produce is handled in a safe and hygienic manner. Only employees handle the supply of food items Y N Y 2 3 6 produce and all employees trained in level 2 Food Handlers course.										e	1	3	3	LOW																		
	ood produce contains N N Y 4 5 20 Display sign on table top to indicate that product contains nuts, bold writing on back allergens										2	5	10	MED																			
Risk Assessment Matrix																																	
																											_	_	++				
Level	Descriptor			1ance						- 7	7					criptio										_	_	_					
2	Very Likely Unlikely			o 409	-	-				1	ne ev	ven	t may o The ev								inces					4							
3	Moderate	+		0 40		+										occur										-							
4	Likely	+		0 80		+					т	The	event o				_			mces						- I '							
5	Very Likely	+		5 100		+							e event																++				
		-				_																					-	-	++				
Level	Descript	tor												Descr	ripti	tion											-	_	++				
1	Negligit												.g. mino	r cuts	s/ab	orasion											_	_	++				
2	Minor	1		I	njury	requ	iring	first a	ider t	treat			using in							ent w	ork a	ctivi	ty for	3 day	s or								
3	Seriou			_		Mad	anl to						Minimal DOR ov							Mad						_							
5	Seriou	5			in in	mlice	cal tr	eaune Me	ii req lerate	fine	ncial		ss or da	er o d mage	ay I M	10st – Ioderat	ame a lo	injur se of	rena	tation	- M	odera	te hu	anan sinese									
						ipiic	anons	. 1/100	iciale.	1416	arcial	10		interru			0.10	33 UI .	repu	auor	. 101	oucia	ac ou	ameaa									
4	Major			+	Perm	naner	it or l	life ch	angin	g in	juries	s. R					. Hi	gh en	iviro	nmen	tal i	mplic	ations	. Ma	or		-		++				
					Permanent or life changing injuries. RIDDOR major injuries. High environmental implications. Major financial loss or damage. Major loss of reputation. Major business interruption.									++																			
5	Fatalitie	s									Sing	gle (or multi	ple de	eath	is. Fat	al ac	ciden	ts.								_	_	++				
												_													_		_	_					
Likelihood								\parallel																									
														21100																			

L: Likelihood of occurance (1 to 5) S: Severity of the hazard (1 to 5) R: L X S (1 - 4: Low, 5 - 12: Med, 13+: High)

5	Fatalities		5	10	15	20	25				
4	Major	Severity	4	8	12	16	20				
3	Serious		3	6	9	12	15				
2	Minor		2	4	6	8	10				
1	Negligible		1	2	3	4	5				
			1 Very Unlikely	2 Unlikely	3 Moderate	4 Likely	5 Very Likely				

Low Risk	Acceptable - Monitor. See note 1 below.	E Employees/Colleagues/Self
Moderate Risk	Acceptable - subject to guidance. See note 2 below.	C Other Contractors or Suppliers M Members of Public or Visitors
High Risk	Unacceptable. Activity must not proceed.	

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