

Risk assessment form for The Malton Food Festival

Company: Harrogate Tipple Ltd	Event: Autumn Food Festival
Contact: Steve / Sally Green	Date: 01.07.19
Signed: S.Green	

	YES	NO
Are you offering free samples?	X	
Do you plan to cook or reheat food on your stand?		X
Are the persons serving the food or drink competent to do so?	X	
What type of food/drink are you going to serve?	Small alcoholic samples with tonic	

HAZARD/TASK	WHO MIGHT BE HARMED?	IS THE RISK ADEQUATELY CONTROLLED?	WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK?
Look only for hazards, which you could reasonably expect to result in significant harm under the conditions in your workplace. Use the following headlines as a guide.	There is no need to list individual names – just think about groups of people doing similar work or who may be affected.	Have you already taken precautions against the risk from the hazards you have listed? i.e. adequate information, instruction or training? Adequate systems or procedures?	What more could you do for these risks which you have found were not adequately controlled?
WORK EQUIPMENT	Harrogate Tipple Staff	All trained and used to using the equipment	n/a
MANUAL HANDLING	Harrogate Tipple Staff	All trained and used to using the equipment	
WORK ENVIRONMENT	Harrogate Tipple Staff	Assessment of workspace will be undertaken on arrival	
SLIPS, TRIPS AND FALLS	Harrogate Tipple Staff / General Public	Check that no loose cables are lying around	Double check area
FIRE	Harrogate Tipple Staff / General Public		Check fire exits on arrival
OTHER HAZARDS	Harrogate Tipple Staff	Broken glass	Clean up immediately if anything gets broken