**The Goosnargh and Longridge Agricultural Show
6th July 2024**

 **RISK ASSESSMENT FORM
All food stands must provide a copy of their Hygiene Certificate
Please fill in BLOCK CAPITALS (please photocopy more sheets if you need to)**

|  |  |
| --- | --- |
| **Company Name** |  |
| **Address** |  |
| **Responsible Person** |  |
| **Date Assessment undertaken** |  |
| **Signature of Assessor** |  |
| **Products to be exhibited** |  |

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **Hazard** | **Hazard Severity Rating\*** | **Hazard Probability Rating\*\*** | **Persons at risk** | **Controls to minimise risk** |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |
|  |  |  |  |  |

 **Hazard Severity Rating\***

1. **Negligible – remote possibility of harm**
2. **Marginal – slight injury, minor first aid**
3. **Slightly dangerous – some injury, not too serious**
4. **Dangerous – serious injury or damage**
5. **Very dangerous – could cause death or widespread injuires**

**Hazard Probability Rating\*\***

1. **Improbable – unlikely to happen**
2. **Remote – may occur at some time**
3. **Possible – likely to occur at some time**
4. **Probable – very likely to occur**
5. **Very probable – very likely to occur soon**

Guidelines for Trade, Craft and Food Stand Exhibitors, all of whom must complete the Risk assessment form. Using the guidelines shown below please consider what risks there are to those building up stands and to members of the public during the event. Outline the steps you propose to take to minimise those risks in the table overleaf.

|  |  |  |
| --- | --- | --- |
| Hazard | Who might be harmed | Is more needed to control the risk |
| Look only for the hazards which you could reasonably expect to result in significant harm under the conditions in your workplace. Use the following examples as a guide. | There is no need to list individuals by name – just think about groups of people doing similar work of whom might be affected, e.g | For the hazards listed, do the precautions already taken |
| Slipping/tripping hazards | Office staff | * Meet the standards set by a legal requirement?
 |
| Chemicals (e.g battery acid) | Maintenance Personnel | * Comply with a recognised industry standard
 |
| Moving parts of machinery (e.g blades) | Contractors |
| Work at height (e.g from mezzanine floors) | People sharing your workplaceOperators | * Represent good practice
* Represent risk as far as reasonably practicable?
 |
| Pressure systems | Cleaners |  |
|  |  | Have you provided |
| Vehicles (e.e fork lift trucks) | Members of the public | * Adequate information, instruction or training?
 |
| Electricity - Generators |  |  |
| Dust (e.g from grinding) | **Pay particular attention to:** | * Adequate systems or procedures?
 |
| Fumes ( e.g from vehicle engines) | Staff with disabilities |  |
|  | Visitors | If so then the risk are adequately controlled, but you need to indicate the precautions you have in place. |
| Manual Handling | Inexperienced staff |  |
| Noise |  |  |
| Livestock on stand | Lone workers – they may be more vulnerable | Where the risk is not adequately controlled, indicate what more you need to do (the action list) |
| Lifting operation |  |  |
| Fire hazard e.g combustible materials (rubbish, flammable substances, LPG etc) and ignition sources (flames, smoking etc) | As above | * Means of escape; fire detection and alarms. Fire fighting equipment and fire evacuation plan.
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