Risk assessment

Name of	Kastle Kafe	Date of risk	07/7/24	Name of person	Angela McGregor
activity, event,	Blair Atholl Jamborette	assessment		doing this risk	
and location	Marquee, drop in activity	Date of next review	14/7/24	- assessment	

What hazard have you	Who is at	How are the risks already controlled?	Review & revise.	
identified? risk?		What extra controls are needed?	What has changed that needs to be thought	
What are the risks from it?		How will they be communicated to young people and adults?	about and controlled?	
A hazard is something that may cause harm or damage. The risk is the harm that may occur from the hazard.	For example: young people, adult volunteers, visitors	Controls are ways of making the activity safer by removing or reducing the risk. For example, you may use a different piece of equipment or you might change the way you do the activity.	Keep checking throughout the activity in case you need to change what you're doing or even stop the activity. This is a great place to add comments which will be used as part of the review.	
Trips and Falls	All users	 Pick up rubbish and keep walkways clear of clutter. No running or pushing in the queue. Don't have too many people behind the counter at once – consider a system of cashiers and people getting the items bought. 	Review new seating area once created. Is there enough space between tables?	
Fridges and Freezers – Electrocution/Freezer Burn	Kafe staff	 Ensure appliances are in good working order and not in a position where they can get wet or damaged. Only to be used as per instruction manual. Kafe use only. PAC tested and only installed/uninstalled by site electrician. Report any faults immediately. Gloves or limited contact with frozen items. Do not lean fully into chest freezer. 		
Trapped fingers/hand	Kafe Staff	 Pay attention when using appliances/box trailers. No leaning on units. When handling heavy juice, take extra care when setting down. Ensure area is clear when closing box trailers. 		



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Heat/dehydration during opening times	Kafe Staff/Customers	Water supply available,	
		walls dropped where possible.	
		Regular breaks/shift rotation.	
		If the queues are long, consider a limit to queue size within marquee.	
		Speak to subcamps about scheduling.	
Cuts from cardboard/knives	Kafe Staff	Use pen knifes for dismantling boxes.	
		Check knives aren't faulty/damaged. Proper use.	
Injury from heavy lifting	Kafe Staff	Ensure proper manual handling procedures are followed.	
		2 person lifting where appropriate.	
		Any existing injuries should be reported at the start of camp and noted by TL	
bee/wasp stings	Kafe Staff/Customers	Ensure bins are emptied regularly and any spillages are quickly cleaned up.	
		Do not leave open food/drinks lying around.	
		Deal with a wasp in the marquee sensibly and appropriately.	
Allergies	Kafe Staff/Customer	Highlight items which contain nuts etc – make sure all staff are aware.	
		Maybe put a sign up saying to check before purchase.	
Fire/Electrocution from faulty charging kit	All users	Charging equipment that is damaged should not be used.	Part of closing duties will be to check charging areas and remove any items still plugged in. Set up lost property
		Charging items should not be left unattended, covered or at risk of getting wet.	box.
		Any charges not in use should be unplugged and stored properly.	
		Nothing should be left charging overnight.	

