



RISK ASSESSMENT ROCHDALE RUFC

Activity Assessed: Bar and Cellar Areas

Assessment Date: 12.02.2019

Reference: RA1

Name of Assessor: RG Fitton CMIOSH

Review Date: 12.02.2020

Ref No.	Hazard	Persons at Risk and How They Might be Harmed	Controls Currently in Place	Further Controls Recommended	Risk Rating	Action by Whom	Action by Date	Completed Date
	Access to Cellar	Employees Volunteers Contractors Injury from slips, trips and falls.	All staff involved in cellar work have received training in cellar management, safe systems of work, CO ₂ detection and leakage procedures and manual handling. Prevent access to the cellar by members of public e.g. keep door locked, signage.		Low	N/A		
	Damage of CO ₂ or N ₂ Cylinders	Employees Volunteers Contractors Asphyxiation, injury to eyes and air in blood stream.	A CO ₂ cellar warning notice is prominently displayed. All CO ₂ or N ₂ cylinders are suitably secured/chained to prevent toppling or damage. Staff involved in bar and cellar work are aware of how to identify leaking CO ₂ cylinders and the action to take, should a leaking cylinder be identified. A CO ₂ 'leakage alarm' is provided to the storage area and staff are trained in the actions to take should it be activated. Staff wear eye protection when connecting or disconnecting pressured gas lines. Staff aware of hazard of injection of compressed gas into body blood supply. Adequate ventilation is provided.		Medium	Training to be given by Bar Manager		
	Broken Glass	Employees Volunteers Contractors Injury from cuts and infection	Suitable rigid plastic bins/containers are provided for the safe collection and disposal of broken glass within the premises. A dustpan and brush are provided to clean up broken glass, suitable safety signage is used to mark the area until glass can be picked up. Suitable glass handling gloves provided. Plastic glasses are provided on match days for use outside.		Low			

	Slips, Trips and Falls	Employees Volunteers contractors	<p>Where provided, external hatchways/cellar flaps are maintained in good condition and have adequate holding bolts or other fastenings.</p> <p>Crates and boxes are stored in designated areas in a safe and tidy manner.</p> <p>Satisfactory artificial lighting and mechanical ventilation is provided to the bar and cellar/barrel storage areas.</p> <p>Spills are cleaned up immediately.</p> <p>Area behind bar is kept free from slipping and tripping hazards.</p>		Low			
	Fire	Employees Volunteers Contractors	<p>A specific fire risk assessment have been carried out. Electrical equipment in the cellar is maintained in good order and inspected on a regular basis. Electrical intakes are kept free of combustible or flammable materials.</p> <p>Fire exits routes are not obstructed.</p> <p>Suitable fire extinguishers are provided.</p> <p>A smoke detector is provided.</p> <p>Waste is removed from site on a regular basis to reduce the risk of arson.</p>	See separate FRA	Low			
	Manual Handling	Employees Volunteers	<p>Bar workers have had training in manual handling (safe lifting)</p> <p>Bar workers only carry what they safely can</p> <p>Mechanical assistance is provided where necessary</p> <p>Travel distances are kept to a minimum.</p>	Manual Handling Training to be given to all employees	Low			
	Violence toward staff	Employees Volunteers	<p>Bar staff to report and verbal or physical threats to management immediately.</p> <p>Suitable signage displayed to make customers aware that verbal abuse of staff will not be tolerated.</p> <p>Staff given basic training in how to react to physical or verbal threats.</p>		Low			
	Hazardous Substances	Employees Volunteers	<p>Bar Staff given training in how to use any cleaning agents.</p> <p>Bar staff provided with suitable PPE</p> <p>PPE to be worn at all times when using cleaners.</p>		Low			

Risk Rating Key

High	Death or permanent disability likely
Medium	Serious but reversible injury or health effect likely
Low	Minor injury or health effect likely