

Risk assessment

Griffstock

Date: 24/08/18 – 27/08/18

Hazard (something with the potential to cause harm)	What could go wrong?	Who may be harmed?	What is done now, that helps control the risk?	Is the risk still high, medium or low?	What extra controls need to be put in place?	By whom?
Access for emergency services.	Delay in casualty receiving first aid	Attendees	<ul style="list-style-type: none"> clear route kept for emergency vehicles around the camping area 	Medium	<ul style="list-style-type: none"> none 	Emergency services
Welfare facilities	People using nearby hedges to urinate in	Public	<ul style="list-style-type: none"> Portaloos are provided 	Low	<ul style="list-style-type: none"> Signs put up asking for people to respect the area. 	
Electrical equipment	Electrocution	Public.	<ul style="list-style-type: none"> All equipment used has been PAT tested and will be installed by a qualified technician. 	Medium	<ul style="list-style-type: none"> Regular checks on equipment throughout the day 	Technicians
Proper disposal of waste	Health risk, pollution, impact on local area	Public	<ul style="list-style-type: none"> waste removed from site to local waste site immediately after event 	Low	<ul style="list-style-type: none"> ensure events party are aware of these protocols and members of the public are aware of recycling 	

					receptacles.	
Fire (Hot activities e.g. BBQ)	Burns and scalds.	Public	<ul style="list-style-type: none"> • area is kept clear of rubbish and trip hazards • fire safety points will be provided as attendees will be told their location on entry 	Medium	<ul style="list-style-type: none"> • check equipment is safe to use & fire extinguishers are in date. 	
Uneven surface	Slips, trips, falls.	Public	<ul style="list-style-type: none"> • Site will be checked for trip hazards and any holes etc. filled in 	Low		

Bar specific risks

Hazard (something with the potential to cause harm)	What could go wrong?	Who may be harmed?	What is done now, that helps control the risk?	Is the risk still high, medium or low?	What extra controls need to be put in place?	By whom?
Drinks handling / catering	People may suffer illness if products are not served correctly	Attendees	Equipment installation by trained staff. All lines cleaned by accredited procedures. All bar staff will be trained and experienced	Low	<ul style="list-style-type: none"> Product quality monitored 	Barstaff
Fire	If fire occurs in the bar, staff of customers may be subject to injuries through burns or smoke inhalation.	Staff and customers	In date fire extinguishers are available. Staff briefed on escape policy. Fire escape policy available on bar. No smoking allowed in bar tent.	Low	<ul style="list-style-type: none"> Staff made aware of fire policy 	Keith Hewett
Violence, threatening behaviour, verbal abuse	Barstaff or other customers may suffer assaults or abuse.	Barstaff	All barstaff are professional barstaff with extensive experience in the job. Security personnel will be on hand in the unlikely event of them being required	Low	<ul style="list-style-type: none"> Refusals register – Customers who are inebriated will not be served, and records kept 	Barstaff
Drunkenness	Customers may try to consume excessive alcohol	Attendees	Professional barstaff will refuse to serve intoxicated customers and a refusals register will be kept.	Low	<ul style="list-style-type: none"> Refusals register behind bar 	Barstaff

Underage drinking	Underage persons accompanying attendees	Underage persons	Trained barstaff will operate a challenge 25 policy with notices on display. A refusals register will be kept	Low	<ul style="list-style-type: none"> Refusals register behind bar 	Barstaff
Smoking	Persons smoking may harm others around them	Staff and customers	Smoking will be banned in the bar tent.	Low	No smoking signs on display	Barstaff

Assessment review date: May 2014 (usually within one year, or earlier if working habits or conditions ch