

Trader Risk Assessment

Name of Stall ..GREEN PEPPER RED TOMATO LTD

Form Completed by: MASSIMO NUCARO.....

Date completed: 01-05-2015

All traders must complete Parts 1 and 3. Food traders must complete parts 1, 2 and 3.

If a hazard is not present on your stall then tick “no” and move onto the next hazard.

PART 1 – All traders

Potential Hazard	Hazard present?		What do you do about it? (Tick if in place)	Other things you do to reduce the risk of people coming to harm?
	No	Yes		
Vehicle use – staff injured in traffic accident or member of public run over		x	€ Vehicle properly maintained i.e. a current MOT certificate is obtained annually € Vehicle insured for business use	Assess the gravity of the injured person and call an ambulance if needed
Lifting and carrying - staff may suffer strains or bruises from carrying heavy/bulky objects		x	€ Loads are kept small / light € A trolley or barrow is used € Two (or more) people lift together	Train staff how to properly lift goods. Eg: use legs strength
Slips, trips and falls – staff may be injured tripping over objects		x	€ Walkways kept clear € Guy ropes / stall stays out of way or marked.	Keep the walkway clear and if wet put a sign that stated it

Potential Hazard	Hazard present?		What do you do about it? (Tick if in place)	Other things you do to reduce the risk of people coming to harm?
	No	Yes		
Falls from height - Staff risk serious injury (e.g. fractures) from a fall from any height	x		<ul style="list-style-type: none"> € Stepladders are used € Stepladder checked for safety at regular intervals 	
Fire - Staff, members of the public could suffer serious/fatal injuries from burns/smoke inhalation		x	<ul style="list-style-type: none"> € Suitable fire extinguishers provided: <ul style="list-style-type: none"> ○ non-cooking stalls - 1 x 2kg dry powder ○ cooking stalls - 1 x 2kg dry powder and a fire blanket or 9ltr foam and a fire blanket € Fire extinguisher serviced within last 12 months € Staff are trained in what to do if a fire starts € Structures and drapes are flame-proofed 	<p>Make sure all fire extinguisher are serviced and staff are trained on how to use them.</p> <p>Make sure staff is well trained in fire emergency.</p> <p>Use cold water for burn skin</p>
Falling objects – staff and members of the public might be injured by stock falling onto them		x	<ul style="list-style-type: none"> € All other items secure on the frame 	Make sure that the stall frame is well secured
Wind blowing over stall - staff and members of the public might be injured by stall blowing into them		x	<ul style="list-style-type: none"> € Stall fitted with weights / guy ropes to hold the stall down in windy conditions € No stall side panels fitted during windy conditions 	Make sure to unsecure the banner, so less pressure will be inflicted on the structure

PART 2 - Food stalls only

Potential Hazard	Hazard present?		What do you do about it? (Tick if in place)	Other things you do to reduce the risk of people coming to harm?
	No	Yes		
LPG: Staff+ members of the public could suffer serious/fatal injuries as a result of explosion/ release of gas		x	<ul style="list-style-type: none"> € Only one spare bottle of Liquefied Petroleum Gas (LPG) kept at stall at any time € All gas appliances have had inspection, service and test by registered engineer in last 12 months € Cylinders have pressure release valve € Staff know how to turn gas off in an emergency 	<p>Make sure gas bottle are well away from inflammable material.</p> <p>Make sure all gas appliances are corgi tested.</p> <p>Use fire retardant marquee</p>
Electricity: Staff could suffer serious/fatal injuries as a result of electric shock		x	<ul style="list-style-type: none"> € Electrical equipment has current PAT certificate € The stall's electrical wiring has been tested (Periodic Inspection Report) by a qualified electrician within the last 12 months € Residual current device (RCD) is used on hand-held and portable appliances € Staff trained to check equipment before use and to report any defective plugs, discoloured sockets or damaged cable and equipment € Staff know how to switch off electricity in an emergency 	<p>Make sure electrical appliance are pat tested.</p> <p>Make sure all the electrical extension are loose and not stuck together prior usage</p>
Slip from spillage or food dropped on floor			<ul style="list-style-type: none"> € Equipment maintained to prevent leaks onto floor € Drainage channels and drip trays provided where spills more likely € Staff clean up spillages immediately 	<p>Clean as you go and have a signage indicate when the floor is wet</p>

Potential Hazard	Hazard present?		What do you do about it? (Tick if in place)	Other things you do to reduce the risk of people coming to harm?
	No	Yes		
Food hygiene leading to poisoning		x	<ul style="list-style-type: none"> € Staff who handle food are qualified and have a food safety certificate. 	Make sure staff conform with regulation
Contact with steam, hot water, hot oil and hot surfaces. Staff may suffer scalding or burns injuries.		x	<ul style="list-style-type: none"> € Hot surfaces out of reach or guarded to ensure public cannot come into contact with them € Staff trained in risks of hot oils and how to empty/clean fryers € Staff trained in risks of release of steam € All staff told to wear long sleeves € Heat-resistant gloves/cloths/aprons provided 	Make sure staff handle hot liquids as little as possible. Eg when cleaning hot water container/pot, make sure the oil is cold
Knives - Staff could suffer cuts		x	<ul style="list-style-type: none"> € Staff trained to handle knives € Knives suitably stored when not in use € First-aid box provided 	Make sure staff know how to use knives
Food handling - frequent hand washing can cause skin damage. Some foods can cause some staff to develop skin allergies		x	<ul style="list-style-type: none"> € Where possible and sensible, staff use tools (cutlery, tongs scoops etc) to handle food rather than hands € Food grade, single-use, non-latex gloves are used for tasks that can cause skin problems, eg salad washing, vegetable peeling and fish filleting € Where handling cannot be avoided hands are rinsed promptly after finishing the task and dried 	Make sure staff use tools or gloves if any skin problem arise

PART 3

Use this section to tell us about any other hazards on your stall not mentioned above.

Potential Hazards	What do you do about them?
Staff that carry food poisoning Chair and table for customer	Staff that has food poisoned should contact the manager and be dismissed from working Chair and table used by customer should be free of any hazard, such as nails or pungent objects