Risk Assessment	The Academy of Gymnastics Ltd
Activity	Using the Cafe Area

Assessor	Jeff Kincaid	Location of Assessment	Cafe Cairns	

Risk Rating Matrix (RR)	Likelihood (L)			
Severity (S)	Certain or near certain Reasonably likely to to occur (High) Reasonably likely to occur (Medium) Cccur (I			
Fatality; major injury or illness causing long term disability (High)	HIGH (H)	нібн (н)	MEDIUM (M)	
Injury or illness causing short term disability (Medium)	нісн (н)	MEDIUM (M)	LOW (L)	
Other injury or illness (Low)	MEDIUM (M)	LOW (L)	LOW (L)	

Hazards Who is at risk?		Controls in place	L	S	RR
Allergen	<ul> <li>Employees/Staff</li> <li>Young Persons</li> <li>Disabled People</li> <li>Temporary Workers</li> <li>Volunteer Workers</li> <li>Visitors</li> <li>New &amp; Expectant Mothers</li> <li>Contractors</li> </ul>	<ul> <li>Allergen sign to be displayed advising customers to speak to cafe employees regarding any allergen information.</li> <li>An allergen list is accessible for checking ingredients</li> <li>All cafe workers, including young leaders and volunteers, must inform the Centre Manager and admin staff of any allergies they have.</li> <li>PPE must be made available to staff to prevent cross-contamination</li> <li>All cafe staff must wash their hands before working in the cafe and at regular intervals during their work time.</li> <li>Staff preparing food must ensure that correct chopping boards and knives are used.</li> </ul>	L	M	Low
Collapse of equipment	<ul> <li>Employees/Staff</li> <li>Adjacent Employees</li> <li>Public</li> <li>Customers</li> <li>Young Persons</li> <li>Volunteer Workers</li> <li>Visitors</li> </ul>	<ul> <li>All equipment must be stored correctly when not being used for club activities.</li> <li>Heavy items must be stored at the bottom of storage areas.</li> <li>Storage units must be secure and checked regularly for wear and tear, and any faults reported to the Centre Manager and/or the admin team who will arrange for immediate repair or remove the unit from use.</li> <li>All items are stored correctly and shelves are not over loaded.</li> </ul>	L	М	Low

Hazards	Who is at risk?	Controls in place	L	S	RR
Contact with electricity	<ul> <li>Employees/Staff</li> <li>Young Persons</li> <li>Volunteer Workers</li> <li>Visitors</li> <li>Public</li> <li>Contractors</li> </ul>	<ul> <li>All electrical equipment is unplugged when not in use</li> <li>All electrical equipment is regularly serviced and PAT checked by qualified and approved electricians.</li> <li>Only trained staff, and no children, to operate electrical machinery</li> <li>Electrical cables are stored away when not in use.</li> <li>All electrical equipment to be inspected on use for any faults or damaged and any damage is reported to the Centre Manager and/or the admin team who will remove the equipment or arrange immediate repair.</li> </ul>		Н	Medium
Crushing	<ul><li>Employees/Staff</li><li>Public</li><li>Visitors</li><li>Volunteer</li><li>Workers</li><li>Young Persons</li></ul>	<ul> <li>All heavy equipment is stored on the floor.</li> <li>Shelving units are secure and checked regularly for signs of wear and tear and any faults reported to the Centre Manager and/or admin team and equipment withdrawn from use.</li> </ul>	L	Н	Medium
Cuts/abrasions/lacerations	<ul> <li>Employees/Staff</li> <li>Customers</li> <li>Volunteer Workers</li> <li>Visitors</li> </ul>	<ul> <li>All cafe workers are correctly trained prior to working in the cafe</li> <li>Correct PPE is available</li> <li>Sharp knives are stored correctly and out of reach of non cafe employees.</li> <li>Equipment is regularly serviced by qualified engineers.</li> <li>Equipment is regularly checked for wear and tear and any faults reported to the Centre Manager and/or admin team and the equipment withdrawn from use</li> <li>The dishwasher is not overloaded and all knives are loaded with the blade end down or flat.</li> <li>The dishwasher is loaded ad emptied only by trained cafe staff.</li> </ul>	M	M	Medium
Hazardous Substances (Inc Biological Agents)	<ul> <li>Employees/Staff</li> <li>Public</li> <li>Visitors</li> <li>Volunteer</li> <li>Workers</li> <li>Customers</li> <li>Contractors</li> </ul>	<ul> <li>All hazardous substances are stored away securely when not in use</li> <li>Only trained employees to have access to hazardous substances.</li> <li>Correct PPE is available and used.</li> <li>COSHH Assessments in place for each substance and consulted when necessary.</li> </ul>	L	M	Low

Hazards	Who is at risk?	Controls in place	L	S	RR
Hot Surfaces or liquids	<ul> <li>Employees/Staff</li> <li>Adjacent</li></ul>	<ul> <li>Heated items are left to cool sufficiently before being stored away</li> <li>All cafe workers are correctly trained prior to working in the cafe, particularly with the coffee machine.</li> <li>Equipment is regularly serviced by a qualified engineer.</li> </ul>	М	М	Medium
Slips/trips	<ul> <li>Employees/Staff</li> <li>Contractors</li> <li>Customers</li> <li>Young Persons</li> <li>Temporary Workers</li> <li>Volunteer Workers</li> </ul>	<ul> <li>All staff to complete a walk through of the cafe area before starting work and any obstructions are moved.</li> <li>Any spills are to be cleaned as soon as possible after the event and Wet Floor signage placed in the area.</li> </ul>	М	L	Low
Trapped fingers in door hinges	<ul> <li>Employees/Staff</li> <li>Customers</li> <li>Contractors</li> <li>Young Persons</li> <li>Temporary Workers</li> <li>Volunteer Workers</li> </ul>	<ul> <li>No children should be in the cafe area</li> <li>Door hinge guards to be used on the kitchen door access to the waiting room.</li> </ul>	L	L	Low

Hazard	Additional Control	Assigned to	Due Date	L	S	RR
(none)						

Date of Assessment	15/02/2023	Status	Complete
Re-assessment Date	15/02/2024	Signature	Okud