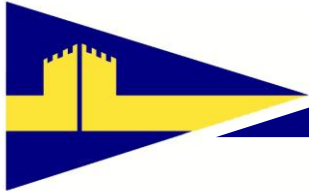
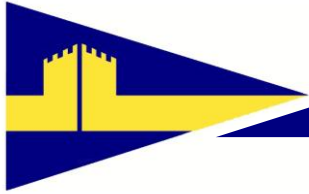




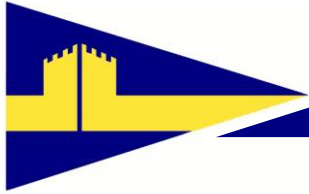
Hazard	People at risk	How?	From	Mitigation	Further Action needed?	By Whom	Target completion
Slips, trips & Falls	Staff	Tripping	Disparate Heights of flooring	Make sure staff are properly briefed to be aware and take care	None possible until Clubhouse rebuilt		
				Make sure lights are always on	Bulb failures reported and action taken promptly	Staff & Contractor	
	Staff	Slipping	Wet floors	Inside bar floor has been resurfaced with non-slip materials	As far as practicable only wash floor as last action before securing bar		
				Make sure equipment in Bar is maintained to reduce risk of leaks.	Staff to report any leaks asap.		
	Customers	Slipping	Wet spills immediately in front of upper bar	Staff to be aware of risk and to use mop to dry area as soon as possible after spill	Advise customers of wet patch. If practicable have reliable customers act as human shield	Staff	



Hazard	People at risk	How?	From	Mitigation	Further Action needed?	By Whom	Target completion
	All		Debris and objects left around bar and particularly balcony area	Staff briefed to do a sweep for trip hazards before bar opens and remove offending objects	If objects too large find senior Club member to arrange removal		
Manual Handling risks	Staff	Falling	Falls in Secure Bar Store (Cellar)	Ensure shelves are stored in a manner to make it easy to pick up stock	Replace cellar shelving during cellar refurb project	Bar Sec to organise	
	Staff	Cuts & bruises	Dropping loaded trays whilst using glass washer	Brief staff on safe working practice	Redesign working area around glass washer	Maintenance Secretary	
	Staff	Neck, Back and limb injury.	Moving kegs and casks	Provide sack truck, train cellar staff in safe handling techniques,			
Hazards associated with Cellar Equipment	Staff		CO ₂ leaks	Ensure trained staff to change Kegs. Staff to be made aware of risk and signs of exposure	Investigate possibility of improving low level ventilation in cellar	Bar Sec	
	Staff	Explosions	Over-pressured	Ensure gas regulators in good condition			



Hazard	People at risk	How?	From	Mitigation	Further Action needed?	By Whom	Target completion
			containers				
Electrical malfunction	Staff	Electrocution	Faulty equipment	Ensure PAT regime is adhered to			
Cleaning Chemicals	Staff	Chemical Burns	Misuse of chemicals	Only trained staff to use cleaning chemicals	At least one more staff member to be trained	Bar Sec to arrange.	
Health and Hygiene	Staff and Customers	Transmission of disease	Infection	Staff to follow good hygiene practices	Routine briefing and training as needed	Bar Sec to arrange.	
Violence	Staff and Customers	Physical Assault and stress	Customers who have drunk too much	Staff to adhere to legal requirements not to sell alcohol to intoxicated customers	Staff to receive on job training		
				Staff trained in good, polite behaviour and how to avoid confrontation			
				Maintain Incident Log.			
	Staff	Assault during course of attempted robbery or en route to main car park	Staff attacked during opening and closing process when they are the only person	Staff parking on-site, especially during winter evenings. Brief staff to be safety and security conscious.			



Hazard	People at risk	How?	From	Mitigation	Further Action needed?	By Whom	Target completion
			on-site				
Injuries caused by broken glass	Staff and Customers	Cuts	Broken glass	Ensure regular glass collections on busy evenings			
				Customers encouraged to return glasses to bar when empty			
				Customers wanting to take drinks into the garden or yard encouraged to take plastic glasses			