

Create New Form and Add Hazards

Form Name:

As Is

Who's Affected : **NEW (MULTI SELECT)**

☐ Employees
☐ Contractor or Agency Staff
☐ Public/Visitors Client Staff

☐ Young Persons
☐ Expectant Mother
☐ Other

Select Venue:

As Is dropdown

Or Add New venue:

As Is

Assessor's Name:

As Is

Assessment Date:

As Is

First Review Date:

As Is

Second Review Date:

As Is

Add Hazard ← Opens below section - as is

Hazard 1

Hazard Group:

Drop down as is

Hazard Description:

As is

UNCONTROLLED

Safety Risk:

As is

Uncontrolled Likelihood: NEW DROPDOWN

1. Remote : May never happen or chances are extremely rare
2. Unlikely : Hardly any chance bt conceivable
3. Possible : Chance it could happen
4. Probable : Likely to happen
5. Certain : Could happen at any time

NEW

Uncontrolled Severity: NEW DROPDOWN

1. Remote : May never happen or chances are extremely rare
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NEW

Uncontrolled Risk: SHOW SCORE HERE
COLOUR CODE THIS (GREEN 1- 8, YELLOW 9-16 OR RED 17-25)

Uncontrolled Likelihood x Uncontrolled Severity Calculation

NEW

CONTROLLED

Controlled Measures adopted:

As is

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NEW

ACTIONS

Action required :

As is

Action Date :

As is

Action by :

As is

Completed by :

As is

↑

↓

This would be an
accordance as it is in the
view form section just now.

Add Action

[Add Another Hazard](#)

[Submit Form](#)

**WHEN THIS FORM IS SUBMITTED IT
GOES INTO SUBMISSIONS**

NOTES FOR WILL:

Colours for Hazard Group need to be changed away from Red and Green - can we make them

- Maintenance - purple (same)
- Human - blue (same)
- Environmental - pink
- Machinery - dark blue

View / Edit Form

Form Name:

As is

CAN'T BE EDITED

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☐ Young Persons
 ☐ Expectant Mother
 ☐ Other

Select Venue:

As is dropdown

CAN'T BE EDITED

Or Add new venue:

As is

CAN'T BE EDITED

Assessor's Name:

As is

Assessment Date:

As is

CAN'T BE EDITED

First Review Date:

As is

EDITABLE

Second Review Date:

As is

EDITABLE

Add Hazard ← Opens below section - as is

EDITABLE

Hazard 1

Hazard Group:

Drop down as is

Hazard Description:

As is

UNCONTROLLED

Safety Risk:

As is

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CONTROLLED

Controlled Measures adopted:

As is

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Controlled Likelihood x Controlled Severity Calculation

ACTIONS

Action required :

As is

Action Date :

As is

Action by :

As is

Completed by :

As is

This would be an
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[Add Another Hazard](#)

[Submit Form](#)

**WHEN THIS FORM IS SUBMITTED
ANOTHER UPDATED VERSION OF THE
FORM IS MADE IN SUBMISSIONS**





[View Assessment](#)

Assessment Details

Venue Name: Hilton Hotel Glasgow

Assessment Date: 2024-08-09

Assessment Name: WG - Friday with images and actions

Hazard	Safety Risks	Uncltd Likelihood	Uncltd Severity	Uncltd Risk	Control Measures	Cltd Likelihood	Cltd Severity	Cltd Risk
Electrical and / or Gas	<ul style="list-style-type: none"> Electric shock, burns, death, explosion, fire. Inhalation of gas, CO asphyxiation Fire, explosion 	4	5	20	<ul style="list-style-type: none"> Equipment is maintained by competent persons in accordance with manufacturers guidance Trained and competent personnel to use equipment Young persons and new starters to be supervised All operating and isolation switches easily accessible and known to the user Equipment is switched off, and allowed to cool down, before cleaning 	2	5	10
<div>   </div>								
Action Required					Action By		Completed By	Due Date
Sort this thing out					WG		DD	2024-08-20
Knives and other partitioning / cutting equipment	<ul style="list-style-type: none"> Cuts / lacerations 	1	3	3	<ul style="list-style-type: none"> Knives are sharp, properly stored and used by competent personnel on flat and stable surfaces Young persons and new starters must be supervised Knives are not left in sinks but are cleaned by the user individually 	1	2	2
No actions required for this hazard.								
Contact with hot surfaces, hot utensils and trays, hot food and steam	<ul style="list-style-type: none"> Scalds and various degree burns 	2	3	6	<ul style="list-style-type: none"> Equipment is used and cleaned by trained staff Young persons and new staff to be closely supervised Manufacturers user instructions for using/cleaning/cleaning are used Open cloths / long-handled utensils for handling hot food and equipment are used There is a nearby accessible area to lay down dishes, utensils etc., safely 	1	3	3
<div>   </div>								
No actions required for this hazard.								
Spillages of juices and food	<ul style="list-style-type: none"> Slips, trips and falls, cuts, bruises 	1	3	3	<ul style="list-style-type: none"> Safety shoes / boots are worn in the work area Spillages are cleaned up immediately and wet floor warning signs used Carbonised fat and food debris is removed regularly from equipment 	1	3	3
No actions required for this hazard.								
Manual Handling	<ul style="list-style-type: none"> Reaching above shoulder level, damage to back and muscles 	1	2	2	<ul style="list-style-type: none"> Where equipment is located at higher levels - no juices dip, floor is solid and level, oven gloves / cloths are available and landing surface is ready before commencing to remove dishes from equipment No dip is verified and one is aware of its contents before removing from equipment Ask for help if required Suitable clothing and safety footwear is worn at all times 	1	2	2
No actions required for this hazard.								