

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: First Review Date: Second Review Date: As is As is 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 DROPODOWN

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

Uncontrolled Severity: NEW DROPODOWN

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Uncontrolled Risk: SHOW SCORE HERE
COLOUR CODE THIS (GREEN 1-6, YELLOW 9-16 OR RED 17-25)

Uncontrolled Likelihood x Uncontrolled Severity Calculation ← NEW

CONTROLLED

Controlled Measures adopted: As is

Controlled Likelihood: NEW DROPODOWN

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ACTIONS

Action required : As is

Action Date : As is This would be an accordion as it is in the view form section just now.

Action by : As is

Completed by : As is

Add Action ←

Add Another Hazard

Submit Form

WHEN THIS FORM IS SUBMITTED IT GOES INTO SUBMISSIONS

NOTES FOR WILL:
Colour of 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

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Or Add New venue: As is CAN'T BE EDITED

Assessor's Name: As is

Assessment Date: First Review Date: Second Review Date: As is CAN'T BE EDITED As is EDITABLE As is EDITABLE

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Hazard 1 EDITABLE

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View Assessment

Assessment Details

Venue Name: Hilton Hotel Glasgow
Assessment Date: 2024-08-09
Assessor Name: WG - Friday with images and actions

Hazard	Safety Risks	Unctrld Likelihood	Unctrld Severity	Unctrld Risk	Control Measures	Ctrld Likelihood	Ctrld Severity	Ctrl 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 isolating switches easily accessible and known to the user • Equipment is switched off and allowed to cool down, before cleaning 	2	6	10
Knives and other portioning / cutting equipment	<ul style="list-style-type: none"> • Cuts / lacerations 	1	3	1	<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 must not be left in sinks but are cleaned by the user individually 	1	2	2
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 starters to be closely supervised • Heat source is well insulated and heat proofing/gloving are used • Oven 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
Spillage of juices and food	<ul style="list-style-type: none"> • Slips, trips and falls, cuts, bruises 	1	3	1	<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
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 drip, floor is solid and level, oven gloves / cloths are available and landing surface is ready before commencing to remove dishes 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.

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