

Risk assessment

Company name: Pop and Grind

Assessment carried out by: Mark Brooks and Joanne Brooks

Date assessment was carried out: 11/07/2024

Location:

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Done
<p>Location of horsebox and vehicle and how the horsebox will be secured.</p>	<p>Patrons and Staff Trip hazards</p>	<p>Serving is being carried out at side window then on the ramp. We have applied non-slip, external hazard tape to the horizontal edges and at the base of the serving ramp. The ramp has a non-slip mat.</p> <p>A wheel brake to secure horse trailer that is done in daily checks. ties for security.</p>	<p>The ramp needs to be enclosed on all sides to prevent collisions / falling off the sides. Rope or handrail system to be installed</p> <p>Recording the checks to the hand brake and all other checks daily.</p>	<p>Managers: Mark Brooks and Joanne Brooks</p>		<p>done</p>

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Segregation of persons and vehicles	Patrons and staff Risk of collision	The trailer will be positioned away from moving or existing parked vehicles	We will create an entrance/exit queuing system	Managers: Mark Brooks and Joanne Brooks		done
Confirmed working hours/Handling money. The persons that use the facility may come into the centre afterwards, this is a possible transmission risk if money is going to be handled	Patrons and staff Risk of transmitting the virus	Trading Hours will be as long as required for each event. We have a contactless payment system that we encourage our patrons to utilize through signage. Sneeze screen installed	Regularly cleaning of all touch points including ramp handrail and posts throughout the working day with anti-bacteria wipes.	Managers: Mark Brooks Joanne Brooks		done

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Method to dispose of rubbish	Staff Risk of cut	We have two separate bins on site. One for recycling. One external bin for our patrons general waste. We take all rubbish with us at the end of service to dispose of ethically	None	Managers: Mark Brooks Joanne Brooks		done
Method of heat creating for cooking equipment	Staff Risk of burn/shock	We use all electrical equipment. All our equipment is brand new. An IP65 rated external 16A/32A extension lead is brought to an IP65 rated inlet socket		Managers: Mark Brooks Joanne Brooks		done

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		<p>externally mounted on the trailer from a power source supplied by venue.</p> <p>Diesel used is normal diesel from petrol station: Generator is Pramac P6000 silent generator 6KVA</p>				
Hand Hygiene	N/A	<p>We have hand sanitizer available to staff and patrons</p> <p>Anti-bacterial hand wash for staff.</p>	None	Managers: Mark Brooks Joanne Brooks		done

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		guidance				
<p>Full menu, includes hot and cold drinks *Please see below</p>	<p>Patrons</p> <p>Risk of allergic reactions</p>	<p>We will use additional signage to increase visibility of our products.</p> <p>We have a clear, up to date menu on our trailer and on our social media. This includes hot and cold drinks.</p> <p>Water is supplied to coffee machine and kettle via our independent water</p>	<p>Continually update as needed</p>	<p>Managers: Mark Brooks Joanne Brooks</p>		<p>*ongoing</p>

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		system. (75 ltr food grade internal water tank filled with domestic drinking water off site prior to service)				
firefighting equipment installed in the trailer/ first aid kit	N/A	We have a safety compliant fire extinguisher, fire blanket and first aid kit all up to date.	none	Managers: Mark Brooks Joanne Brooks		Done
Display our insurance and hygiene certificates and food rating certificate	N/A	We have laminated copies of our insurance and hygiene certificates on display	none	Managers: Mark Brooks Joanne Brooks		Done
Method to test cooked food	N/A	none	none	Managers: Mark Brooks Joanne Brooks		N/A

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Cleaning equipment	N/A	Trailer is fitted with a sink for working and a bowl for hand washing We use cleaners and do regular checks	none	Managers: Mark Brooks Joanne Brooks		Done

***FULL MENU**

• Hot Drinks

- Americano
- Latte
- Cappuccino
- Flat White
- Hot chocolate
- Tea

• Cold drinks (cans)

- Iced Coffees and teas

- **Shmoo Milkshakes**

Pre packed Chocolate Brownies

Pre packed Flapjacks

Pre packed School Cake

More information on managing risk: www.hse.gov.uk/simple-health-safety/risk/

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