

Consider the venue Can you see obvious trip hazards?	Tick when complete Minimise risk by removing or marking them
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Note actions taken	
Can you see obvious slip hazards?	Minimise risk by clearing them away or marking them
Note actions taken	
Are fire exits marked and accessible?	Minimise risk by clearing access to them and marking them
Note actions taken	
Are fire extinguishers provided?	Minimise risk by asking the venue to provide them
Note actions taken	
Are you using electricity?	Minimise risk by visually checking the sockets are in good working order & report anything to the venue manager.
Note actions taken	
Is there anything about the venue that caus Minimise the risk by reporting it to the venue	es you concern? le manager and marking your concern to others.
Note concerns here	
Consider your equipment Are you using electrical equipment?	Minimise risk by visually checking it is safe to use.
Note actions taken	
Are you working at height?	Minimise risk by using a suitable ladder and footwear.
Note actions taken	
Are you lifting or carrying heavy items?	Minimise risk by lifting correctly and using a suitable trolley.
Is there anything about the equipment you a Minimise the risk by using alternatives, cha	are using that causes you concern? nging the layout and marking your concern to others.
Note concerns here	

Minimise risk by limiting the number of people in the area, think about the ability of people there.	
Minimise risk by limiting the number of people in the area, think about the ability of people there, use trays/trolleys.	
Check food preparation areas are clean and that all foods are stored and served at correct temperatures.	
Minimise risk by listing all allergens such as nuts or gluten and ask people to say if they have an allergy.	
Minimise risk by discussing capabilities/limitations together	
e groups & reflect this in duties you give them	
-18) or vulnerable adults expected to attend? espect and dignity regardless of age or ability	
are undertaking that cause you concern? cticable steps to remove the hazard or ensure people are	
	Minimise risk by limiting the number of people in the area, think about the ability of people there, use trays/trolleys. Check food preparation areas are clean and that all foods are stored and served at correct temperatures. Minimise risk by listing all allergens such as nuts or gluten and ask people to say if they have an allergy. Minimise risk by discussing capabilities/limitations together a-18) or vulnerable adults assisting? e groups & reflect this in duties you give them -18) or vulnerable adults expected to attend? espect and dignity regardless of age or ability

Want further advice?

Visit <u>food.gov.uk/safety-hygiene/providing-food-at-community-and-charity-events</u>