**RISK REVIEW SCHEDULE : Social Committee Ver 10.0 Nov 2021**

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|  | **What are the hazards?** | **Who might be harmed and how?** | **What are you already doing?** | **Do you need to do anything else to control this risk?** | **Action by who?** | **Action by when?** | **Done** |
| 1. | Burns and Scalds from hot water, Water heater, kettle, Cooker or Barbecue  | Adults and children from regular use  | Warning notices in place. Requirement for children to be supervised. Notice to this effect for children under 12 on display by heater. Stable BBQ used. Adult supervision required. New BBQ grill fitted in 2015. Granite BBQ surround fitted 2021. | No Situation monitored No incidents reported 2017/2019 Adequate control  |  |  |  |
| 2. | Injury from Sharp knives within galley  | Members during duties  | Knives kept in draw. Children under 12 not allowed behind the tea bar | No Situation monitored No incidents reported 2017/2019 Adequate control |  |  |  |
| 3 | Slips, Trips and falls on floor surfaces in clubhouse  | Members during use of clubhouse  | Floors kept clean and dry. Wet floor signage in use  | No Situation monitored No incidents reported 2017/2019 Adequate control |  |  |  |
| 4 | Electrocution | Members during use of clubhouse | RCD fitted and PAT testing according to required schedule. Position monitored by Maintenance Committee | No Situation monitored No incidents reported 2017/2019 Adequate control |  |  |  |
| 5 | Gas Leak or fire | Members during use of clubhouse | Gas pipework replaced in 2014. Electrical wiring replaced in 2014 & 2018. Adult use of galley area with clear instruction. Gas isolation valve prominent and included within members induction | No Situation monitored No incidents reported 2017/2019 Adequate control |  |  |  |
| 6 | Adherence to food hygiene requirements. Barbecue, Galley and Bar  | Members during use of clubhouse | Fridge temperatures checked and logged. Probes used in hot/heated food and promoted. Surfaces disinfected. Manual for Tea Bar volunteers. Overalls provided and worn. Tea Bar instructions to dispose of food beyond ‘use by’ dates. Food prepared at home: members are advised of food hygiene via Tea Bar instructions. Food allergy notices and guidance posted to reflect new regulations introduced in 2015 . Stock check for in date products and removal of items beyond ‘use by date’ Annual certification and inspection process  | No. Situation monitored No incidents reported 2017/2019 Adequate control |  |  |  |
| 7 | Injury from Inappropriate access to cleaning chemicals. | Members during use of clubhouse  | Dishwasher liquids contained within galley cupboard which has adult access only. Dishwasher maintained weekly and emptied according to instructions. Instruction prominently displayed. Cleaning chemical cupboard locked and for authorised access only. | No. Situation monitored No incidents reported 2017/2019 Adequate control |  |  |  |
| 8 | Financial Loss due to cancelled event | Members & Club finances | Consider alternative plans in the event of cancellation. Transfer of bookings, alternative uses of purchased consumables,  | No. Events under review. Cancelled Christmas Party 2017, Small loss incurred. Adequate control |  |  |  |
|  | **END** |  |  |  |  |  |  |
|  |  |  | **REVISION HISTORY** |  |  |  |  |
|  | **ISSUE:** | **9** | Reviewed 18/2/16 | Reviewed by: Nicola Wilkinson (Commodore) |  |
|  |  |  | Reviewed and revised hazards in new format and combined risks | James Avery ( Secretary) | Next review June 2020 |

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|  | **ISSUE:** | **10** | Reviewed 20/11/2021 | Reviewed by: Robin Razell (social secretary) Graham Smith (Commodore) |  |
|  |  |  |  |  | Next review June 2022 |