

## General Site Risk Assessment - Dorset Waterpark



Date of Assessment	24.2.2022
Assessed by	Ryan O'Connell

**N.B. This Risk Assessment in no way negates the need for continual dynamic risk assessment.**

## General Risks (Non Activity Related)

Hazard	Who may be harmed?	Foreseeable Severity	Control Measures in Place	Residual Risk
<p><b><u>Car Park</u></b></p> <ul style="list-style-type: none"> <li>• Vehicle impact with pedestrians leading to crush injury</li> <li>• Vehicle impact with other vehicles &amp; and structures/equipment</li> <li>• Slips &amp; trips</li> </ul>	All persons	Medium	<ul style="list-style-type: none"> <li>• There are two car parks on site. Each car park has one entrance/exit (no through road), therefore vehicle speeds are likely to be very low.</li> <li>• Car park is level, with no blind spots obscuring vision.</li> <li>• Car parking attendant employed to direct cars where to park at busy times.</li> <li>• Opening hours during daylight hours only (public do not enter car park during dark hours).</li> <li>• Car park is separated from main pedestrian area by signs and a bollard at busy times.</li> <li>• Young persons under the control of parent/guardian at all times.</li> </ul>	Low
<p><b><u>Reception</u></b></p> <ul style="list-style-type: none"> <li>• Admin activities</li> <li>• Money handling</li> <li>• Electrical equipment</li> <li>• Slips &amp; trips</li> </ul>	Staff	Low	<ul style="list-style-type: none"> <li>• Electrical equipment is regularly inspected.</li> <li>• Cash Safe used to hold small amounts of money.</li> <li>• Altro flooring provides grip even when wet and muddy.</li> </ul>	Low

Hazard	Who may be harmed?	Foreseeable Severity	Control Measures in Place	Residual Risk
<p><b><u>Snack Shack</u></b></p> <ul style="list-style-type: none"> <li>• Use of grills</li> <li>• Sharp knives</li> <li>• Food allergies &amp; intolerance</li> <li>• Manual Handling</li> <li>• Slips &amp; Trips</li> <li>• Cleaning chemicals</li> <li>• Electrical equipment</li> <li>• Manual Handling of food/kitchen items</li> <li>• Hot drinks machine</li> </ul>	<p>Catering staff</p> <p>Members of the public for exterior areas and food products.</p>	<p>Medium</p>	<ul style="list-style-type: none"> <li>• Cooking equipment is situated away from public areas, operated by staff only.</li> <li>• Staff trained to use and clean grills properly.</li> <li>• Electrical equipment is regularly inspected.</li> <li>• Fire blanket &amp; extinguisher installed in the food preparation area.</li> <li>• Knives washed separately from other cutlery and never left in washing up water at bottom of sink.</li> <li>• Chemicals stored in cupboard, away from food preparation areas.</li> <li>• First aid box provided.</li> <li>• Food hygiene training provided to staff.</li> <li>• All food preparation and storage areas are regularly cleaned with anti-bacterial cleaning agent.</li> <li>• Staff provided with manual handling instruction.</li> <li>• Flooring is regularly cleaned, and spillages are mopped up immediately.</li> <li>• Staff wear appropriate footwear (closed toe shoes).</li> <li>• Staff provided with manual handling instruction.</li> <li>• Staff provided with instruction in safe use of drinks machine.</li> <li>• Food allergy information provided to customers.</li> <li>• First aid staff trained to deal with persons suffering allergic reactions/choking.</li> <li>• Regular cleaning of tables/benches using sanitiser.</li> </ul>	<p>Low</p>

Hazard	Who may be harmed?	Foreseeable Severity	Control Measures in Place	Residual Risk
<p><b><u>Toilets</u></b></p> <ul style="list-style-type: none"> <li>• Slip on wet surface</li> <li>• Legionella</li> <li>• Hygiene</li> <li>• Chemicals</li> <li>• Hot water</li> </ul>	<p>All persons using the toilets</p> <p>Persons cleaning the toilets</p>	<p>Low</p>	<ul style="list-style-type: none"> <li>• Toilets are regularly inspected (and signed off).</li> <li>• Toilet Chemicals are stored in a locked storage cupboard.</li> <li>• Cleaners wear hand gloves and other protective equipment when cleaning.</li> <li>• Electrical equipment is regularly inspected.</li> <li>• Sign displayed advising users who to report damage/problems to.</li> <li>• Warning sign displayed during cleaning activities.</li> <li>• Taps are regularly purged (prevent potential legionella build-up).</li> <li>• ‘Hot Water’ signs displayed by sinks/taps.</li> </ul>	<p>Low</p>
<p><b><u>Changing and Locker Rooms</u></b></p> <ul style="list-style-type: none"> <li>• Slip on wet surface</li> <li>• Hygiene</li> <li>• Child Protection issues</li> </ul>	<p>All persons</p>	<p>Low</p>	<ul style="list-style-type: none"> <li>• Changing and Locker areas are regularly inspected and cleaned.</li> <li>• See Company Policy document for Child Protection information.</li> </ul>	<p>Low</p>

Hazard	Who may be harmed?	Foreseeable Severity	Control Measures in Place	Residual Risk
<p><b><u>Storage Containers</u></b></p> <ul style="list-style-type: none"> <li>• Sharp tools</li> <li>• Heavy doors</li> <li>• Manual Handling</li> <li>• Slips &amp; Trips</li> <li>• Cleaning chemicals</li> <li>• Electrical equipment</li> <li>• Manual Handling of food/kitchen items</li> </ul>	Staff	Medium	<ul style="list-style-type: none"> <li>• Only staff trained to do so may handle specific tools.</li> <li>• All chemicals are well labelled and correctly stored. (See COSHH risk assessment for more details).</li> <li>• Staff to wear hand gloves and other protective equipment when handling chemicals.</li> <li>• Electrical equipment is regularly inspected.</li> <li>• Staff are properly trained in manual handling techniques.</li> <li>• Container doors must be kept shut or tied back to prevent slamming in the wind.</li> </ul>	Low
<p><b><u>Fire</u></b></p>	All persons	Low	<ul style="list-style-type: none"> <li>• Refer to separate fire risk assessment.</li> </ul>	Low
<p><b><u>Animals</u></b></p> <ul style="list-style-type: none"> <li>• Animal bites</li> <li>• Animal faeces</li> <li>• Zoonoses from animals (infection from animal to human)</li> </ul>	All persons	Low	<ul style="list-style-type: none"> <li>• Signs displayed requiring all dogs to be kept on a lead (or under close control) by dog owner.</li> <li>• Dog owners to be advised to clean up own dog mess and dispose of in dog poo bins.</li> <li>• Regular inspection by staff who clear up dog/other animal faeces.</li> <li>• Hand washing facilities provided.</li> <li>• All animal areas are fully enclosed with wooden fencing / stock fencing - no direct contact with animals in the enclosure.</li> <li>• Warning signs in place advising of dangers.</li> <li>• Signs provided nearby, advising persons to wash hands after contact with animals.</li> <li>• All animals have been vaccinated.</li> </ul>	Low

Hazard	Who may be harmed?	Foreseeable Severity	Control Measures in Place	Residual Risk
<p><b><u>First Aid</u></b></p> <ul style="list-style-type: none"> <li>• First aid provision for injured persons</li> </ul>	All persons	Medium	<ul style="list-style-type: none"> <li>• Typical injuries likely to be contusions, minor cuts/ grazes, broken bones (from fall). Catering staff may suffer burns from the grills.</li> <li>• Burns and cuts from maintenance activities.</li> <li>• At least 2 first aid trained staff on site at all times whilst open.</li> <li>• First aid staff could reach injured persons on site within 2 minutes. All staff provided with communication radios enabling rapid action.</li> <li>• First aid supplies provided.</li> <li>• First aid area provided for treating injured persons.</li> </ul>	Low
<p><b><u>Litter</u></b></p> <ul style="list-style-type: none"> <li>• Litter left by visitors</li> <li>• Sharp objects</li> </ul>	All persons	Medium	<ul style="list-style-type: none"> <li>• Staff regularly inspect the site for litter.</li> <li>• Litter bins provided around the site.</li> <li>• Glass is never given to children; adults only.</li> </ul>	Low

Hazard	Who may be harmed?	Foreseeable Severity	Control Measures in Place	Residual Risk
<p><b><u>Maintenance Activities</u></b></p> <ul style="list-style-type: none"> <li>• Grass mowing - use of tractor and mowing equipment.</li> <li>• Strimming</li> <li>• Chainsaw</li> <li>• Cutting Tools</li> <li>• Water Pump</li> <li>• Generators</li> </ul>	<p>Contractor</p> <p>Persons in the vicinity of maintenance activities</p>	<p>Medium</p>	<ul style="list-style-type: none"> <li>• Grass cutting conducted by competent driver only.</li> <li>• Mower to be fitted with guarding at all times.</li> <li>• Mower and cutting equipment regularly maintained.</li> <li>• Hearing protection must be worn at all times whilst mowing.</li> <li>• Face and hearing protection worn during strimming activities, as well as overalls, gloves and closed toe shoes.</li> <li>• Only persons signed off to do so may operate the mower, strimmer, cutting tools and chainsaw. (Certificates must be held where appropriate)</li> <li>• Only persons signed off to do so may operate the water pump and generators.</li> </ul>	<p>Low</p>