

**Risk Assessment**

Interval Refreshment Trays									
<b>Venue</b>	Buxton Opera House								
<b>Department</b>	Front of House	<b>Category</b>	Front of House						
<b>RA Reference</b>	BUXOPFOH0026	<b>Review</b>	1 months						
<b>Date of RA/review</b>	26/06/2023	<b>Next review</b>	26/07/2023						
<b>Assessor/Reviewer</b>	Wmercerc								
<b>People at risk (estimated numbers of people at risk)</b>									
<b>Employees</b>	6-10	<b>Contractors</b>	0						
<b>Visitors</b>	0	<b>Members of the Public</b>	250-499						
<b>Production staff</b>	0	<b>Others</b>	0						
<b>Client employees</b>	0	<b>Students</b>	0						
<b>Activity</b>									
Ushers carrying trays of ice cream and other refreshments/ programmes etc. in between show periods.									
<b>Any other relevant information</b>									
Hazard	Risk	Control measures	Risk Rating			Actions	Revised RR		
			L	S	RR		L	S	RR
Incorrect use or wearing of ice-cream trays (e.g. improper positioning or non-use of straps etc.)	Using or wearing the ice-cream trays incorrectly could lead to musculoskeletal or other injury due to forced poor posture, or impact injury to staff members or members of the public due to a tray being dropped.	1: Ushers are trained in the correct use of ice cream trays, and instructed in the importance of wearing and using the equipment as designed.	2	3	6				
Lifting ice-cream trays and carrying them to the point of sale, whilst climbing and descending steps and narrow corridors.	Staff falling or tripping due to poor lighting levels leading to injury to staff or public.	1: Staff instructed not to enter auditorium until house lights are up and to leave before house lights are lowered 2: Supervision of staff and area	2	3	6				

		<p>3: Pre performance bulb rounds identify any areas where lighting is inadequate or in need of repair.</p> <p>4: Venue walk around to ensure slip and trip hazards are eliminated where possible</p>						
Manual Handling of refreshment trays	Potential for musculoskeletal injuries due to improper and prolonged manual handling.	<p>1: Manual handling training for all FOH staff with regular refresher training</p> <p>2: Staff supervised and reminded that they must be aware of their own capabilities and not carry more than they can manage</p> <p>3: Loading levels identified for the ice cream trays and staff advised.</p> <p>4: Additional supplies are brought to the trays by other colleagues to prevent overloading</p> <p>5: Staff trained in how to carry trays and to fit and adjust straps</p> <p>6: Stands provided at the point of sale</p>	2	3	6			
Use of damaged refreshment trays	FOH staff may suffer cuts from sharp edges or cracks in trays, frayed or broken straps.	<p>1: Trays checked visually by the user prior to use</p> <p>2: Trays periodically inspected by a FOH supervisor</p>	1	3	3			