

Risk Assessment

Working in Bar Areas									
Venue	Buxton Opera House								
Department	Front of House	Category	Front of House						
RA Reference	BUXOPFOH0050	Review	1 months						
Date of RA/review	27/06/2023	Next review	27/07/2023						
Assessor/Reviewer	Wmerc								
People at risk (estimated numbers of people at risk)									
Employees	6-10	Contractors	0						
Visitors	11-50	Members of the Public	250-499						
Production staff	0	Others	0						
Client employees	0	Students	0						
Activity									
Working in bar area: restocking, usage of tills, cleaning, delivering drinks, and providing pre-packaged refreshments.									
Any other relevant information									
Hazard	Risk	Control measures	Risk Rating			Actions	Revised RR		
			L	S	RR		L	S	RR
Carrying merchandise and restocking bar	Potential for musculoskeletal injuries due to improper manual handling techniques or inappropriate loads.	1: Induction familiarisation 2: Training manual handling 3: PPE suitable to tasks are issued to members of staff gloves steel toe caps etc and must be worn when provided 4: Ensure staff are competent to complete the task	2	3	6				
Food hygiene	Poor food hygiene could lead to potentially severe food-related illness.	1: All staff handling food including cutting fresh fruits for drinks are to have level 3 at least food hygiene training	1	4	4				
Noise	Exposure to excessive volumes of noise, or lower volumes for	1: Training staff are shown how to manipulate glass and bins with the least	2	4	8				

	an extended period of time can lead to permanent hearing damage.	noise disturbance 2: Staff are provided with disposable ear plugs if noise is identified as a hazard in the area							
Use of chemical products	Cleaners and other staff could suffer serious illness through contact with hazardous substances or the inhalation of dust, fumes and vapours or accidental ingestion or absorption through the skin.	1: Only approved cleaning products allowed in the building 2: Material safety data sheets available for all hazardous substances 3: Cleaning products stored safely and securely in designated co SHH cabinets 4: Staff training in the storage handling and use of cleaning products and only competent and approved cleaning companies used if contracted out	2	3	6				
Use of Dishwasher	Potential for burns, due to contact with hot water or items of cutlery or crockery.	1: Staff members using the dishwasher are trained in its safe use 2: Staff are advised to stand away from the dishwasher when opening to avoid escaping heat and steam 3: Cleaned items are left to cool until they can be handled safely	1	4	4				