

Consider the venue Can you see obvious trip hazards?

Note actions taken

Can you see obvious slip hazards?

Note actions taken

Are fire exits marked and accessible?

Note actions taken

Are fire extinguishers provided?

Note actions taken

Are you using electricity?

Tick when complete Minimise risk by removing or marking them

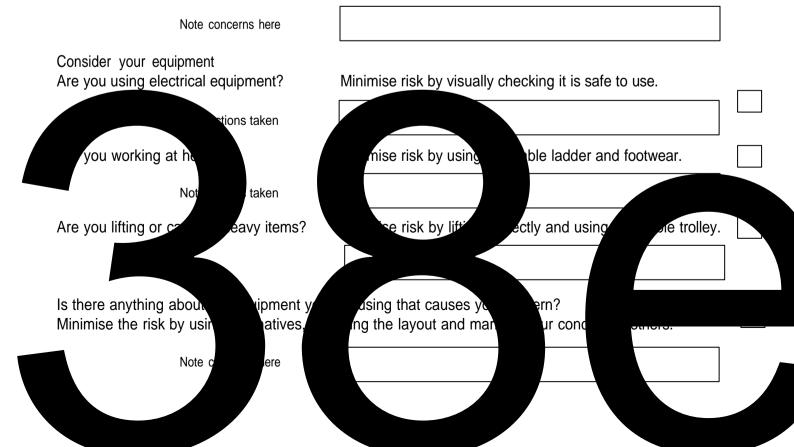
Minimise risk by clearing them away or marking them

Minimise risk by clearing access to them and marking them

Minimise risk by asking the venue to provide them

Minimise risk by visually checking the sockets are in good working order & report anything to the venue manager.

Minimise the risk by reporting it to the venue manager and marking your concern to others.



Consider your activities	
Are you working with sharp implements?	Minimise risk by limiting the number of people in the area, think about the ability of people there.
Note actions taken	
Are you working with hot food or water?	Minimise risk by limiting the number of people in the area, think about the ability of people there, use trays/trolleys.
Note actions taken	
Are you serving food?	Check food preparation areas are clean and that all foods are stored and served at correct temperatures.
Note actions taken	
Are you serving food with allergens?	Minimise risk by listing all allergens such as nuts or gluten and ask people to say if they have an allergy.
Note action taken	
Consider the people Are there concerns about the team?	Minimise risk by discussing capabilities/limitations together
Note actions taken	

Are children (under 14), young people (14-18) or vulnerable adults assisting? Follow HSE guidelines with regard to these groups & reflect this in duties you give them

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