

# Bowling Club Pavilion Risk Assessment to be completed prior to the commencement of each season

| What are the hazards?  | Who might be harmed | Likelihood | Existing Controls   | Additional Controls required  | Likelihood after controls |
|--|---------------------|------------|---|---|---------------------------|
| Hazardous substances e.g., cleaning products.                                      | All users           | Low        | <ul style="list-style-type: none"> <li>The small size and limited use of the facility means that cleaning is not a large or frequent task. The normal care and attention, as would apply in a domestic setting, should be exercised.</li> <li>Cleaning products marked 'irritant' replaced with milder alternatives.</li> <li>Cleaning products stored securely.</li> </ul> |   | Low                       |
| Electricity - risk electric shocks or burns from faulty equipment or installation. | All users           | Med        | <ul style="list-style-type: none"> <li>All electrical work, and any repairs, by qualified electrician.</li> <li>Portable equipment checked for visual signs of damage and PAT tested</li> </ul>   |   | Low                       |
| Fire - If trapped, users could suffer fatal injuries from smoke inhalation/burns.  | All users           | Med        | <ul style="list-style-type: none"> <li>Annual inspection.</li> <li>Doors to be unlocked when pavilion in use</li> </ul>   |   | Low                       |
| Burns from hot water   | All users           | Low        | <ul style="list-style-type: none"> <li>Care must be exercised when using the kettle</li> </ul>  |   | Low                       |
| Knives and sharp instruments - risk of puncture wounds                             | All users           | Med        | <ul style="list-style-type: none"> <li>No sharp knives to be kept on site</li> </ul>  |   | Low                       |
| Slips trips and falls – risk of sprains or broken bones, etc.                      | All users           | Med        | <ul style="list-style-type: none"> <li>Annual inspection of venue to identify any hazards.</li> </ul>   |   | Low                       |
| Food preparation – risk of stomach issues  | All users           | Low        | <ul style="list-style-type: none"> <li>No food preparation in the venue. All food is brought in ready to be served.</li> </ul>  |   | Low                       |
| Water bacteria – risk of illness, death  | All users           | Med        | <ul style="list-style-type: none"> <li>Building should be checked every 10 years</li> </ul>   | <ul style="list-style-type: none"> <li>Last check took place June 2018</li> </ul> | Low                       |

## Likelihood's Key

Low = unlikely risk of accidents

Medium = Likely risk of accidents causing harm to persons

High = Likely risk of accidents causing extensive harm and / or death to persons

Adopted – 06 December 2023

Review date - annually