



Activities Covered by this Assessment	Tearoom	Reference:	TRA10							
Site Address / Location	1620s House & Garden	Department / Service / Team	Adult & Communities							
			Museums and Heritage							
Note: A person specific assessment must be carried out for young persons, disabled staff and new and expectant mothers conducting this activity										

Hazard (Something with a	Who might be	Existing Controls		Initial Risk Rating (S x L)		Rating (S x L) Further Controls Required		Further Controls Required		nal Ri Ratinį (S x L)	g	Act	ion Requir	ed
potential to cause harm)	Harmed & How?	(Consider Hierarchy of Control)	Severity	Likelihood	Risk Rating	(Consider Hierarchy of Control)	Severity	Likelihood	Risk Rating	Who (Initial)	Date By: (/)	Done ?		
Tables - round Tables - white Tables - oblong go	Staff, volunteers, public	Care to ensure full open and locked in positionWhite tables a ring lock over legs)												
pack Tables - green Friends Trapped fingers or skin		-Go Pak types ensure roll bar is engage and full in housing -Stack on side face to face.												
Cuts from burrs from miss-handling		Level no more than 4 high face-to-face.	M	-										
Cuts from stainless steel Strains when handling Incorrect storage		Be aware of step into Friends shed if using to store e.g., psychic nights. Avoid rolling round tables as the edges will burr.	IVI											
Incorrect putting up. Room changes Injuries from legs jumping out when carrying folded.		When carrying round tables ensure legs are away from you and away from any other persons												





al	CL-CC/ L L	E									
Chairs - wooden	Staff/ volunteers	Ensure only stacked level on each									
Miss-handling and	public.	other two high.									
stacking, injury from		Daily push check for rogue screws,									
falling chairs.		If found remove chair to friends									
Injury from projecting		shed or label with fault.									
screws (design fault)		Spare chairs stored in small shed.	M	L	L						
possible stab wound		Folding chairs are stored in small									
		shed.									
Chairs - folding		Care when setting up prevent									
Trapped fingers		trapped fingers.									
Strains when handling											
Highchairs	Staff, volunteers,	Check straps and chairs for									
Trip hazard	public including	condition daily visually.									
Child falling	babies and toddlers	Assist visitors in placing of									
Condition of straps if		highchairs so they are not in the	М								
fitted.		way of other visitors, or staff.	IVI	L	L						
		As customers finish using sanitise.									
		And return to safe area.									
		Replace damaged straps on chairs									
Long handled beam	Staff, visitors,	Before use of beam cleaner check				Wear safety goggles to					
cleaner	volunteers, and	condition and that it is stable.				protect eyes					
Could be unstable.	contractors	Complete relevant forms for ladder				protect eyes					
Residual dust could.		usage.									
damage eyes, strains,		Ladder checks in accordance with									
Inhaling dust		policy	М		1		М	1	1	Jan	
Step ladders and Step		Ensure completely open and on		_	Ē			_	_	2025	
stool & gardeners'		level floor.									
ladder		lever floor.									
Possible falls, trapped		Two people to collect the ladder.									
		1									
limbs		Second person to foot ladder.									





Black boards/ A boards	Staff, volunteers and public	Care when handling						
Trapped fingers in		Secure hook into loop to keep						
hinges or between		boards stable.						
boards.								
Sprains, strains, from		Aluminium A boards care not to	L	L	L			
moving and handling.		hold the hinge press down with flat						
Injury from falling		hand						
over.								
Trip hazard								
Paint splashes in eye.								
Side boards	Staff, volunteers.	Only move furniture when empty.						
Moving and handling		Make sure pins are secure and a						
Display board /pins		colour that shows in food and						
Trapped fingers		foods are covered.						
Trips and falls		Care when closing doors.	•	-	•			
Contents incorrectly		Doors must always be closed and						
stacked / not safely		not left open.						
stacked		Stack contents carefully						
Bar, back bar, under	Staff, volunteers,	Stack items safely and like for like.						
bar areas	Staff from other	Wires plugs condition of						
Injury from Falling	areas	equipment checked visually before						
items.		use. Annual PAT testing	L	L	L			
		Spills of liquids dried up						
Electric shock		immediately.						
		Use steps to reach top of back bar.						





Retail, books, cutlery units Uneven floor can affect stable handling and stability. Injury from toppling units	Staff, volunteers, and the public	Have backs flat to the wall and avoid moving units when the barn is open.	L	_	L			
Display boards (green and maroon) Twist and strains. Pins causing choaking hazard	Staff, volunteers, and the public	Great: care when setting it up awkward not but not heavy. Ensure pins are always firmly in the boards. Maroon: Ensure that the freestanding feet are secure and firmly placed. Secure feet firmly – it is awkward but not heavy	L	_	L			
Flag stone floor with grout Slips, trips, falls	Staff, volunteers, and public.	Check floor daily to identify holes and arrange for holes to be filled in with grout as soon as possible.	L	L	L			
Window ledges Falling objects	Staff volunteers, and public	Secure any décor or notices to prevent items falling. Check items regularly	L	L	L			
Museum objects on walls Objects fall off the wall	Staff, volunteers, public	Visual checks are they sound and secure.	L	L	L			





Education green property bags (for packed lunches and clothing Trip hazards if not stowed correctly.	Staff, volunteers, teachers	Bags are stored in the secret cupboard in the buttery. used in barn for education events. During the day the bags are to be kept to the side of the barn.	L	L	L				
Projector screens  1  2  3  Projector table  Trapped fingers, sprains  Projector  Cables  Cable covers (trips and falls)	Staff, volunteers, public	<ol> <li>New screen easy to put up and take down.</li> <li>And 3 are the tripod type the small one has no issues.</li> <li>The larger one does not stay up at full height. When used user will check that it is securely positioned on the table.</li> <li>Equipment checked prior to use, projector left overnight to cool down before packing away and stowing safely.</li> <li>Cables checked prior to use.</li> <li>Cable covers used in areas where people may walk. Stored flat under radiator when not in use.</li> </ol>	L	_					





Spinning wheel	Staff volunteers public	Spinning wheel secured so will not spin.									
Georgian spice box Falls over, trapped fingers.		Placed to the rear of display tables so it won't fall over. Spice box closed on display	L	L	L						
Music centre Electric shock  Boom box Electric shock fire  Extension leads. fire	Staff, volunteers, public	Visual checks wires and condition of units before use. Annual PAT testing.  Boom box stored in plastic Kirby crate as directed by person carrying out fire survey.  Extension cables unwound fully but safely placed to prevent trips and falls.	M	L	L						
trips and falls <b>Tablecloths</b> Strains and sprains.	Staff, and volunteers.	Always use two people to move them. Ensure there is satisfactory room round prior to moving them.	M	L	L						
Crafts store under tables Strains and sprains	Staff, and volunteers	Always use two people to move them. Ensure there is satisfactory room round prior to moving them.	M	L	L	Identify alternative storage where objects can be stored in a better way. Check whether they are needed	_	L	L	April 2025	





Objects stored under table. Strains and sprains	Staff, volunteers, and the public	Always use two people to move them. Ensure there is satisfactory room round prior to moving them.	M	-	L	Identify alternative storage where objects can be stored in a better way. Check whether they are needed	L	L	П.	April 2025	
Barn doors  Large doors to rear exit, with inner small door and step outside. Falls trapped fingers. Storage units on wheels could accidentally fall and injure those nearby	Staff, volunteers, and public.	Large and inner small barn doors remain closed whenever possible. Place furniture in front of the doors to discourage use. Notices asking for the doors to be kept closed. When doors need to be used, try to do so when there are no public in the barn.	L	-	_						
Dogs in Tearoom	Staff, volunteers, public  Trips, falls, scared or bites	Dogs permitted only when it is quiet. They must be on a short lead, controlled and remain at the far end of barn away from service area,	L	_	_						
DIY hand equipment	Staff, volunteers Injury, stab wounds	Keep in a secure place in good condition	L	-							





Collecting food round	Visitors,	Area to be well lit.						
tearoom.	volunteers,	Trays to carry food, so not carrying						
	catering team.	too much.						
		Assistance offered by catering	L	М	L			
	Slips trips and falls	team, if person may struggle.	_		_			
		Adequate space kept between						
		tables for users to move around.						
		Floor kept free of trip hazards.						
Carrying hot items	Visitors,	Area to be well lit at all times.						
	volunteers,	Trays to carry food, not holding hot						
	catering team.	objects.						
		Assistance offered by catering	L	М	L			
	Scalding and burns.	team if person may struggle.						
		Adequate space kept between						
		tables for users to move around.						
		Floor kept free of trip hazards.						
		Only trained persons to use						
BEAN TO CUP M/C		machine.						
Boiling liquid scalds								
Machine height –		Only catering staff to use chemical						
sprains, Spilt water,		cleaner in machine						
Slip and falls, Inhale								
dust from chocolate	Staff and	Check cables and plug regularly	М	М	М			
powder, Electric shock,	Volunteers	and PA test annually.						
Chemical burns from								
cleaning chemical,		Clear spillages immediately						
Ingestion burns from								
chemical cleaner,		Winter close clean and run weekly.						
legionella								
		Switch of at night end of service						





FILTER COFFEE MACHINES: Boiling liquid scalds, Machine height — sprains, Spilt water, Slip and falls, Electric shock, Chemical burns from cleaning chemical, Ingestion burns from chemical cleaner, Cuts glass flasks  Check cables and plug regularly and PA test annually Due July 2021 Clear spillages immediately Winter close empty and store drained Switch of at night end of service Care when emptying and filling flasks not to chink together Follow correct procedures when descaling dispose of cleaning chemicals with care	M	М	M							
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To add more rows to the risk assessment, place the cursor within the last row right click and select insert row below.

During this activity, what could go wrong resulting in an	If items are not kept tidy then separate risk could over lap and cause greater problems
emergency situation?	
How could this emergency situation be prevented /	Keep areas tidy and seek alternative locations for storage of objects. Check that everything does need to be
controlled?	kept.
Who should respond to a potential emergency situation and	Tearoom staff and calling the Hut staff if they are there.
how? Have staff been trained to respond to this emergency	
situation?	
Could any non – routine changes affect the safety	Large numbers using the Tearoom could make it more difficult to respond to issues.
arrangements in place for this activity? (E.g. weather,	
people, equipment etc.) What can be done?	

Risk Assessor (s) Name(s):	Risk Assessor(s) Signature (S):	





	Barbara Thompson			
Authorised By:	Liz Esnouf	Authoriser Signature:		
Date Conducted:	18 July 2024	Date Review Due	Date of Review	Initial
		31 March 2025	18 March 2025	LE

Potential Severity of Harm	<b>High</b> Death, paralysis, long term serious ill health.	Medium	High	High
	Medium  An injury requiring further medical assistance or is a RIDDOR incident.	Low	Medium	High
	Low  Minor injuries not resulting in any first aid or absence from work.	Low	Low	Medium
		<b>Low</b> The event is unlikely to happen.	<b>Medium</b> It is fairly likely to happen.	<b>High</b> It is likely to happen.
		Likelihood of Harm Occurring		





Risk Rating Definitions				
Low	This is an acceptable level of risk. No further controls are required as the risk rating cannot be reduced any further. However, it is advised that continual monitoring occurs in order to ensure that no changes / deviation of control measures occur.			
Medium	It is advised that further controls are implemented to reduce the risk rating to as low a level as possible. If the risk cannot be reduced to lower than a medium, then on site monitoring should occur to ensure that all stipulated controls are being adhered to.			
High	This is an unacceptable risk rating. Urgent interim controls should be implemented to reduce the risk so far as is reasonably practicable. If the risk rating cannot be reduced to lower than a <b>High</b> , then a documented safe system of work should be implemented to control the activity. It may be necessary to seek further professional advice. Serious considerations should be given to the validity of carrying out the activity at all. Regular monitoring of the activity should occur.			