

Trowbridge Lions Club Risk Assessment – Soup Run

Risk Assessment No: TLC/CS-10/1

Activity	Hazard	Whom Affected	L	C	R	Mitigation / Control	Responsible	
Food preparation	1. Cuts 2. Scolds 3. Food contamination	A. Food preparation team B. Helpers	1A 1B 2A 2B 3A 3B	2 2 2 1 2 2	2 2 2 2 2 2	4 2 4 2 2 2	<ul style="list-style-type: none"> Food to be purchased from a reputable source Preparation to be under the supervision of a person holding a Food Hygiene Certificate Each item to be wrapped individually, ingredients to be shown Warm/hot foods to be sealed and wrapped separately from cold foods <p><i>(Be aware of possible allergies)</i></p>	Preparation leader

Notes:

1. Comply with instructions given by the On-Site Operator and/or Local Authority H&S Advisor
2. Copy of the event Risk Assessment is to be available to the 'Host Lion' for reference

Key: R: Scale of Risk (L x C)

L: Likelihood of Hazard occurring		Scale	C: Consequence should the Hazard happen		Scale of Risk	Description	Action
Frequent	Likely to occur many times	5	Catastrophic	National impact / Loss of life	13 – 25	Unacceptable risk	Very high risk (19-25): Must be eliminated or moved to a lower level.
Probable	Likely to occur several times	4	Critical	Major accident / injury			Significant risk (13-18): Approval must be sought before continuing
Occasional	Some times	3	Serious	Serious incident. Lost time injury	8 – 12	Undesirable risk	Must be avoided if reasonably practical. Seek approval to continue
Remote	Unlikely but possible	2	Marginal	First aid accident	3 – 7	Acceptable risk	Can be accepted, provided that the risk is managed
Improbable	Very unlikely / Assume never	1	Negligible	Very Minor. Little consequence	1 - 2	Negligible risk	No further consideration needed