

All employers must conduct a risk assessment. Employers with five or more employees have to record the significant findings of their risk assessment.

We have started off the risk assessment for you by including a sample entry for a common hazard to illustrate what is expected (the sample entry is taken from an office-based business). Look at how this might apply to your business, continue by identifying the hazards that are the real priorities in your case and complete the table to suit. You can print and save this template so you can easily review and update the information as and when required. You may find our example risk assessments a useful guide (www.hse.gov.uk/risk/casestudies/). Simply choose the example closest to your business.

Organisation name: Heckington Windmill Trust

Date created:	26/08/16	Next review date:	21/08/23	Created by:	Jim Bailey
Last review date:	21/08/21	Review every:	24 months	Reviewed by:	Adam Walker

What are the hazards?	Who might be harmed and how?	What are you already doing?	Do you need to do anything else to manage this risk?	Action by whom?	Action by when?	Done
Falling from the mill cap	Mill Volunteers Potential for Serious Injury or fatal injury from falling from cap	Volunteers are not expected to carry out maintenance and repair work outside of the two cap hatches, i.e. on the fantail and cross. This work should be carried out by the millwrights under contract to Mouchel/LCC. They are to be called to undertake these tasks iaw the Call Out Procedure, printed at the end of the Risk Section of the H&S file, displayed in the mill, and contained in the Ticket Office Instructions. In emergencies ring 01522 555555.	Brief all new volunteers as to this policy as an ongoing procedure.	Shop Manager	10/07/2018	10/07/2018
Falling from within the cap	Mill volunteers Potential for Serious Injury or fatal injury from falling from cap	When spragging/unspragging and carrying out routine maintenance/minor repairs within the cap it is necessary to climb around and over the wind shaft and associated equipment. Access is limited and there is a risk of falling. This is mitigated by the Mill Manager training and assessing volunteers' capability to undertake this work.	Continue to assess and train new and current millers as to their capability to carry out this work.	Shop Manager	10/07/2018	10/07/2018
Falling from the balcony	Mill Volunteers/Visitors Potential for Serious Injury or fatal injury from falling from balcony	It is necessary for Volunteers to go onto the balcony to operate the brake and shutter mechanism. Volunteers are made aware of the risk of falling, especially in high winds.	Continue to brief and assess new and current millers as to their capability to carry out this work.	Shop Manager	10/07/2018	10/07/2018

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		Visitors are allowed onto the balcony only when escorted by a miller/guide who will assess their capability to do so. When the mill is in operation the windward side of the balcony is to be avoided due to risk from moving sails. .				
Electrocution	Trust Volunteer Potential for Minor shock, burns to serious or fatal injuries when working with electrical equipment/machinery	All portable electrical appliances are P.A.T. tested as necessary. The mains supply/consumer unit and lightning conductor system are to be checked annually by LCC contractors. Wall sockets to have protective plates when not in use.	Monitor PAT Test record sheets and request copies of LCC sponsored inspections Review PAT testing register	Shop Manager H&S Manager	10/07/2018 21/12/18	10/07/2019 06/08/2019
Injury through lifting	Mill Volunteers Potential for Manual Handling injuries when carrying out bagging duties	Operation of chain hoist, filling grain bins, general lifting. These operations are limited to a maximum of 25kg per person. The Mill Manager carries out training to ensure safe lifting and to assess the lifting capabilities of the volunteers. Visitors are to be kept clear of lifting areas. Condition of chain hoist to be checked annually.	Continue training of new volunteers, and assessment of all volunteer's capability to undertake the lifting, both physically and to operate the Chain Hoist (Mechanical Lifting Aid) Manual Handling courses to be arranged as required. Manual handling RA for bulk items to be carried out.	Shop Manager H&S Manager	10/07/2018 21/10/18	10/07/2019 21/10/2018
Injury whilst conducting milling and routine maintenance and repair	Mill Volunteers Potential for Minor injuries to serious or fatal injuries when working in/on/around mill working gear	Work on the mill machinery must be carried out with the machinery in a safe condition, i.e. stopped with the brake applied. Prior to operation of mill machinery, all volunteers are to have a thorough understanding of the Mill Operators Manual before undertaking any of these tasks. Access to the cap is only allowed when the brake is applied. It is the responsibility of the Mill Manager to maintain safe standards and safe working practices. This includes all machinery on site, including lifting mill stones, moving equipment and operation of the Hurst Fame and its Engine.	Continue training new volunteers and assessment of all volunteers to carry out this work safely. Enforce correct suitable PPE is worn <ul style="list-style-type: none"> • Eye protection • Ear protection • Overalls 	Shop Manager	10/07/2018	10/07/2019

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Injury whilst maintaining and operating steam powered machinery	Mill Volunteers Potential for Minor injuries to serious or fatal injuries when working in/on/around steam powered machinery	Working on and operating steam powered machinery is to be limited to those who have undertaken specific training to do so. This training is to be carried out by an accredited instructor, and the training entered into the training register. The Mill Manager is to ensure the training has taken place, and arrange further training as necessary. An operating procedure and maintenance log is to be produced prior to the first running of any steam powered machinery.	Experienced Mill Engineers to confirm to the Mill Manager when they is satisfied that each of the trained windmill staff has reached a standard where they can safely operate and maintain the steam powered machinery they have been trained on.	Shop Manager	25/12/2020	Ongoing
Mill becomes unsafe thorough: Storage of material, equipment, sacks, spares, and dust	Mill Volunteers/Visitors Potential for chemical burns and chemical fume inhalation around storage and use locations Potential for dust particle inhalation when working in mill bagging and grinding areas	Storage of equipment, particularly combustibles is minimised to reduce risk of tripping and fire. Storage of all hazardous substances is to be controlled with individual COSHH sheets raised for each different substance and then stored in the locked COSHH cupboards. A small amount of ready use grease and oil may be kept in the cap for daily use. DSEAR sets out the risks of dust in workspaces. Dust in windmills is a known hazard. Explosive atmospheres and work related asthma. However, keeping the mill as clear of dust as practically possible will further reduce the risk. When milling, reefing doors and windows are to be opened to maintain adequate ventilation. At no time should a miasma (cloud) of flour dust be allowed to form. If ventilation cannot disperse it, milling is to stop. This is particularly important when milling barley which generates more dust than wheat. Additionally, no hot work or naked flames during milling, and regular maintenance and lubrication of moving parts will reduce the risk further.	Monitor storage of combustibles and equipment to keep it to an acceptable minimum Maintain the COSHH Register Instruct all volunteers of the risk of dust causing explosion and how to minimise that risk PPE Dust masks (large particle comfort masks) are supplied and available to all milling staff ATEX Explosive atmospheres and anti-static hoover purchased for use in mill Air fed mask purchased for Hurst frame operator only (High Risk of flour dust inhalation for this task)	Shop Manager Shop Manager Shop Manager Shop Manager Shop Manager	10/07/2018 10/07/2018 10/07/2018 10/07/2018 06/08/2019 06/08/2019	10/07/2019 10/07/2019 10/07/2019 10/7/2018 06/08/2019 06/08/2019

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Working at height	Mill Volunteers Potential for serious Injury or fatal injury from falling from ladders	There is a requirement for volunteers to work at height using ladders and steps. These tasks include; cleaning the bolter, engaging, disengaging stones and bolter belt drive, lubrication of stone bearings and bolter, routine cleaning of overheads, changing lamps and access into the cap. Use of ladders is minimised, and ladders are inspected monthly and prior to use. A Ladder Register is maintained. The Mill Manager assesses the ability of volunteers to use ladders and training is given where necessary. Working on the bolter for cleaning presents a risk given the time taken. To minimise the time spent on ladders to clean the bolter, a platform is now used to access the side doors, reducing ladder time to only inspecting/cleaning the two ends.	Continue training new volunteers and assessment of all volunteers to carry out this work safely	Shop Manager	10/07/2018	10/07/2019
Parts falling from mill	Mill Volunteers/Visitors Potential for minor injuries to serious or fatal injuries from parts/equipment/tooling falling from mill	On all occasions of opening the mill to the public when the mill is to be operated, the miller is to thoroughly inspect internal and external machinery to ensure it is safe to be used. When changing/removing/replacing weights on the striking gear chain, the miller is to check there are no people below. This is particularly important when the mill is facing due west.	Maintain a rigorous regime of inspection, this can be delegated to another miller in the Mill Manager's absence.	Shop Manager	10/07/2018	10/07/2019
Car/Coach Parking	Mill Volunteers/Visitors Potential to be struck by moving vehicle or slip/trip/fall injuries when walking around car park areas	There is car parking for 28 cars plus 4 disabled in the rear car park. When this fills, ad hoc parking will increase risk. The land to the west of the rear yard may be used for overflow parking, but the land owners notified by text. Coaches can park on the gravel to the side of the access road.	Monitor/control usage of the car parks.	All staff	10/07/2018	10/07/2019

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Mill Structure	Mill Volunteers/Visitors Potential for being struck by falling debris or slip/trip/fall injuries when walking around site	Woodwork has signs of infestation, records of previous treatment has been sought. Water ingress through windows, doors and the cap will in the longer term compromise the integrity of flooring joists and boards. This has been brought to the LCC Corporate Properties Team. A majority of the work is now complete but window sealing is outstanding	These items have been brought to the attention of the building surveyor for future repair. Ongoing monitoring continues. Survey conducted by LCC Properties Surveyor 30/03/17 Damp penetration is causing brickwork to spall. The tower is due to be painted Summer 2019 The cap paintwork is in a poor condition and needs repainting to prevent rot and ultimate failure of the cap structure 2019. The Lower Bin Floor, floor structure requires repair/replacement of joists. This work is planned for summer 2019	Shop Manager Shop Manager Shop Manager	31/08/2019 31/08/2019 31/08/2019	
Safe areas for children and picnics	Visitors/school parties etc. Potential for slip/trip/fall Minor injuries to serious injuries when playing on mill climbing slide	The only designated safe area for children to play is the Miller's House Garden which has a separate Risk Assessment. This area may also be used for picnics. Organised school parties may use the Function Room (booking required) and cart shed. Children's groups are supervised at all times. Children, 16 years and under must be supervised at all times by an adult when visiting the windmill site. Only 5-12 hrs children allowed on climbing frame slide. All signage posted at point of use.	The Miller's House garden boundaries and any play equipment are to be maintained to ensure they are fit for purpose. The gates to the garden are to be kept shut as a matter of policy.	Visitor Services Group	10/07/2018	10/07/2019
Hygiene and Toilet facilities	Mill volunteers/visitors Potential for slip/trip/falls	Toilets/hand washing facilities are available in the Miller's House and the Mill Yard toilet block. These toilet facilities contain disabled facilities. A staff toilet and washing facility is in a limited access space off the Piggeries. These toilets and washing facilities are to be maintained in a clean and hygienic state. This is to be undertaken by either volunteer staff of paid contractor organised by the Visitor Services Group. Sanitary disposal is to be contractor	Inspection and cleaning toilet facilities carried out daily.	Visitor Service Group Shop Manager	10/07/2018 31/08/2018	10/07/2019 31/08/2018

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Difficult access to ground floor of the mill and above	Mill Volunteers/visitors Potential for slip/trip/fall injuries gaining access to mezzanine interactive level	Access to the ground floor of the mill and above for those with mobility problems is difficult. A disabled lift, and wheel chair accessible surfaces have been installed. Lift is inspected every 6 months	The disabled lift is to be maintained in a safe working condition with a maintenance contract. The surfaces around the mill are to be regularly checked to ensure they are wheelchair accessible.	Project Group (until end of Project contract, then Site Manager)	10/07/2018	10/07/2019
Trips, falls and moving machinery	Mill volunteers/visitors Potential for slip/trip/fall injuries ranging from minor to serious when walking around site	Every visitor to the mill is instructed on the procedure for using miller's ladders, both ascending and descending and the risk of personal injury when moving about the mill. It remains the responsibility of every adult visitor to assess their own capability to climb the tower, and of any children/vulnerable adults in their charge. However the shop staff/miller/guide can override this and stop any persons from climbing the tower if they believe there safety risk. Ladders and walkways are to be kept clear of trip hazards. Chain hoist trapdoors only open upwards to prevent falls and are never to be wedged open when there are visitors in the mill. The mill manager assesses the ability of prospective volunteers to climb the tower safely. There are Guides available, but not every day, and also visitors are free to climb the mill tower without a guide. All groups/single visitors are given a numbered card with printed with the mill telephone number. They are instructed to call the number if they get into difficulty and need assistance. The Ticket Office staff will then take the necessary action, including calling the emergency services if appropriate. The maximum of visitors in the mill at any one	Continue to access the ability of visitors and volunteers to safely move around the mill tower, and monitor the walkways and ladders. Write millers ladders guide and procedure Continue to brief shop/ticket office staff to ensure the correct action is taken and the procedure understood Regular checks to minimise the risk	Shop Manager Adam Walker Shop Manager Shop Manager	10/07/2018 26/08/18 10/07/18 10/07/18	10/07/2019 26/08/2018 10/07/2019 10/07/2019

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		<p>time is 30. This is to be monitored by the ticket staff.</p> <p>To minimise the risk of trips and falls in the remaining buildings, walkways are to maintained clear of loose objects and changes in levels marked where appropriate.</p> <p>When the mill sails are turning (idling or milling) access between the mill stones on the stone floor is to be restricted by rope barriers. When milling is carried out when open to the public an addition a miller is to remain on the stone floor. Visitors are not allowed on the stone floor when the south stones are in use.</p> <p>When installation complete and brought into use, the engine driven Hurst frame is to be operated in accordance with the operating procedure which is kept in the engine shed. This is also to be incorporated into the Mill Operators Manual. A minimum of 2 trained millers are to be available to run the machinery. The engine is only to be started by the electric start mechanism, and access in the engine shed restricted to the "safe Operating zone" when the engine is started. When running, access through the Hurst Frame guards is prohibited</p> <p>The amount of fuel stored in the engine shed is to be restricted to the contents of the fuel tank, and one full "jerry can".</p>	<p>Ensure rope barriers are in place or readily available, and sufficient millers in the mill during milling operations when open to the public</p> <p>Ensure millers are trained on the use of the engine and Hurst frame, and fully conversant with the operating procedure</p>	<p>Shop Manager</p> <p>LCC Property Team</p>	<p>01/05/18</p> <p>When installation complete</p>	<p>10/07/2019</p>
<p>Minor/serious injury</p>	<p>Trust volunteers/visitors Potential for minor to serious injuries during day to day activities in all areas of site</p>	<p>First Aid Kits are held in the Granary ticket counter, Bake House, Nissan Hut and Miller's House kitchen, and under the control of the building managers. The contents of</p>	<p>Continue to monitor the First Aid Box content and brief staff as to their duties. Carry out First Aid Training as required</p>	<p>Shop Manager Tea Room Manager Bake House Manager</p>	<p>10/07/2018</p>	<p>10/0720/19</p>

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		<p>the kit is audited monthly by the designated person and deficiencies made good. The on duty staff will contact the Emergency Services as necessary.</p> <p>A defibrillator is sited on the outer Bake House wall. It is maintained by the Trust, but available to the local community for use. A training aid has been purchased for future training</p> <p>All injuries are to be reported and a Form PO3 completed (see Health and Safety File). All staff are to wear appropriate clothing commensurate with their duties. This is to include work boots when moving heavy weights. The Trust supplies; overalls masks, hard hats, goggles and gloves for use when appropriate, hats and aprons for tea room/bake house staff and hats and jackets for baggers.</p> <p>Knife control in Tea rooms and Bake house. Policy and procedures in place for the control of working knives.</p>	<p>Course provided by Cola Training and completed by 11 volunteers 30/07/14 and 12 volunteers 01/03/18</p> <p>Training conducted 11/04/18 and a further course planned for 2018</p> <p>List of first aid trained staff located on site</p> <p>Ensure stocks of PPE are maintained, and offered for use when appropriate</p> <p>Write with site Managers and implement. Training delivered once set up.</p>	<p>Shop Manager</p> <p>Adam Walker</p> <p>Shop Manager Tea Room Manager Bake House Manager, Shop Manager</p> <p>Adam Walker</p>	<p>11/08/18</p> <p>21/11/2018</p> <p>10/07/2018</p> <p>21/12/2018</p>	<p>11/04/18</p> <p>21/11/2018</p> <p>10/07/2019</p> <p>25/01/2018</p>
Guiding groups of young people and vulnerable adults around the mill	Parties from schools/youth organisations and special groups Potential for minor to serious injuries during day to day activities within the mill areas	<p>With organised visits of young people, groups are divided where possible into a maximum of eight (with younger children this may be reduced to six) led by a miller or competent guide. Each group must include an adult from the visiting party. The groups are to be briefed prior to ascending the mill on the safe use of ladders and inherent dangers within the mill. The mill may be idled during these visits, but milling operations only be carried out if additional staff is available to supervise the machinery on each floor (See risk dealing with visitor access to Stone floor when idling/milling).</p> <p>Mill staff are not to be left in sole charge of children or vulnerable adults unless a DBS or equivalent check has been carried out</p>	<p>Continue to brief guides/millers as to their responsibilities, and ensuring group leaders understand and agree to our policy</p> <p>Undertake additional DBS clearances for volunteers as necessary</p>	Shop Manager Education & Engagement Manager	10/07/2018	10/07/2019

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Grain and porridge purchased unfit for human consumption	Visitor purchasing flour/porridge Potential for food poisoning or foreign material complaint	Purchase of grain and porridge is from known reliable source and a record of purchase date and source is maintained in the Stock and Bagging Log. Routine inspection prior to bagging/milling is carried out. Grain is passed, through a cleaner prior to purchase, if not eg threshed on site, it is thoroughly examined prior to milling.	Continue to monitor and maintain the Stock and Bagging Log.	Shop Manager	10/07/2018	10/07/2019
Contaminate in grain passing into the flour	Flour purchaser Potential for food poisoning or foreign material complaint	Visually check grain prior to milling, ie when loading into bins. Hand sieving if considered necessary. Contaminates may consist of dead insects, wheat stalks, weed seeds, dust and debris.	Continue to monitor	Shop Manager	10/07/2018	10/07/2019
Metal debris in grain damaging the stones and passing into the flour	Flour purchaser/miller Potential for food poisoning or foreign material complaint	Visual inspection of grain on loading into bins. Magnets are placed in the lowest part of the grain hopper and inspected regularly.	Continue to monitor	Shop Manager	10/07/2018	10/07/2019
Insect Infestation in the milled flour	Flour Purchaser Potential for food poisoning or foreign material complaint	Generally keep the mill clean, tidy, and clear of clutter. Regular inspection for insect infestation, and keeping insect traps activated. Cleaning all internal surfaces that come in contact with flour prior to milling. This includes the flour chutes, sacks, bolter and flour bagging area. Clean overalls and caps are worn during milling and bagging. Hand cleaning facilities are available throughout the milling and bagging process. At least one miller/guide is to have attended a SPAB Practical Flour Milling Course.	Continue to monitor and train milling staff.	Shop Manager	10/07/2018	10/07/2019
Miss-selling of flour products and porridge	Flour/porridge purchaser Potential for food poisoning or foreign material complaint	The correct weight of flour/porridge is added to each bag (including a small allowance for drying). Routine checks of bagged flour for correct weight are carried. Use by dates are stamped onto each bag and set at 6 months from bagging date.	Continue to monitor and train. Spot check towards the end of shelf life. Annual check of weighing scales using accredited test weight	Shop Manager	10/07/2018	10/07/2019

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Unable to trace flour product and porridge source	Flour/porridge purchaser Potential for food poisoning	Each bag of flour (and any other food products) must be traceable back to its original supplier. All grain and porridge brought into the mill is logged into the Stock and Bagging Log, and given an individual stock number. On bagging, each bag is given a BBD of exactly 6 months from the date of bagging, and the bagging log filled in.	Continue to monitor and spot check	Shop Manager	10/07/2018	10/07/2019
Baking demonstrations and baking for sale	Visitors/demonstrators/baking volunteers Potential for food poisoning and electrocution	The bake house has been fully renovated, and passed for baking and baking demonstrations. All electrical appliances used are PAT tested and used iaw makers instructions as necessary. Hygiene standards commensurate with safe food handling are observed. All demonstrators and baking volunteers are to be trained in the safe operation of equipment. All Bake House staff are required to wear hats and aprons as a minimum	Continue to train all bake house staff and demonstrators in the correct standards of hygiene and operation of equipment	Bake House Manager	10/07/2018	10/07/2019
Outreach programme	Visitors to outreach programme venue and Trust member giving talk/demonstration/sales Potential for slip/trip/falls	Table/stall checked that it is set up correctly. Advertising posters are correctly assembled and secured to the rear of the stall table if there is a risk of them falling. Stall holder ensures all food products are in date prior to sale. Stall holder ensures all food packets are correctly sealed at point of sale and the stall/table not left unattended.	Continue to monitor	Outreach staff	10/07/2018	10/07/2019
Preparation and sale of food in the Tea Room	Tea Room visitors and volunteers Potential for food poisoning and electrocution	The Miller's House Tea Room has been fully renovated, and passed for preparation and sale of food. All portable electrical appliances used are PAT tested and used iaw makers instructions as necessary. Hygiene standards commensurate with safe food handling are observed. All demonstrators and baking volunteers are to be trained in the safe operation of equipment. All Tea Room staff are required to wear hats and aprons as a minimum.	Continue to train all Tea Room staff in the correct standards of hygiene and operation of equipment	Tea Room Manager	10/07/2018	10/07/2019

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Water Quality	Visitors and Trust members Potential for making people unwell to serious legionella bacteria poisoning	There is a recognised risk from Legionella Bacteria in water systems. These risks are set out in the HSWA 1974 and more specifically in COSHH 2002. There are 4 hot water systems on the site under the control of the Trust; Miller's House, Bake House, Piggeries and Toilet Block. The storage of water in these systems are limited. It is assessed therefore that the risk from growth of legionella bacteria is low. However, some systems are not used regularly and there is a single shower, so some form of monitoring is considered necessary. Each water tap is to run for a minimum of 5 minutes per week and recorded on the log sheet produced for each building. The shower in the disabled toilet is to be run on max temperature for 5 minutes weekly with the toilet door shut to contain water droplets. The Mill Manager is the nominated person to oversee the overall control of the monitoring system, but the responsibility for flushing the water systems is delegated to the building managers.	Continue monitoring the system and check the recording is carried out.	Shop Manager Engineering LCC Property Team	10/07/2018	10/07/2019
Risk of allergic Reaction	All Visitors/volunteers Potential for allergic reaction anaphylactic shock	To reduce the risk of allergic reaction, all bagged produce ie flour and porridge is to include a list of possible allergens. In the tea room/bake house, the staff should know the content of un-bagged product, and an allergen aware poster displayed for purchasers.	Continue monitoring labelling and posters to ensure they comply with guidance and all staff are aware of the requirements for displaying allergen content	Shop Bake House, Tea Room managers	10/07/2018	10/07/2019
Hot Work	Visitors and Trust volunteers Potential for minor to serious burns/scalds and fire risk to people and property	Prior to any hot work (welding, grinding or cutting) being undertaken by Trust members or contractors, a Hot Work Permit is to be issued and instructions contained within it adhered to. The forms are kept in the H&S folder, and can be issued by the Mill Manager, his Deputy or in their absence, a member of the Engineer Group.	Ensure all members of the Engineering Group understand the Hot Work Requirements	Shop Manager	10/07/2018	10/07/2019

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Fire Risk	Visitors and Trust Volunteers Potential for minor to serious burns and fire risk to people and property	Fire Risk Assessments have been carried out on the; Mill Tower, Granary Complex, Bake House and Miller's House. These are updated as necessary. They are contain in individual files for each area as listed above which also contain periodic safety testing and inspections. These are the responsibility of the building managers to oversee and keep updated.	Continue to maintain the FRA and periodic testing.	Shop Manager, Retail Manager, Bake House H&S Manager, Tea Room Manager.	10/07/2018	10/07/2019
		Annual inspection of Fire Extinguishers. This is undertaken by a contract with Chubb	Maintain the contract and ensure the testing/inspections are carried out (normally in July)	Shop Manager	10/07/2018	10/07/2019
Conservation room storage or mill wall implement storage.	Mill Volunteers, Conservation workers and customers, potential injuries from falling objects, cuts or lacerations from sharps of farm implement sharps.	Conservation store is locked and limited access is granted. Sharps storage box use PPE available for staff. Secure mounting of farm implement tooling on walls, tamper proof oak lock mechanisms with minimum of x2 securing screws per implement.	Sharps kept in appropriate sharps bins Sharp objects have edge protection on Flammables kept in fire proof cabinet Chemicals on site register and MSDS sheets kept on file	Collections A Walker	28/02/2019 21/01/2019	28/02/2019 21/01/2019

Employers with five or more employees must have a written health and safety policy and risk assessment.

It is important you discuss your assessment and proposed actions with staff or their representatives.

You should review your risk assessment if you think it might no longer be valid, eg following an accident in the workplace, or if there are any significant changes to the hazards in your workplace, such as new equipment or work activities.

For further information and to view our example risk assessments go to <http://www.hse.gov.uk/risk/casestudies/>

Combined risk assessment and policy template published by the Health and Safety Executive 11/11