

# Health & Safety Manual

## **Policy Details**

Person Responsible for this Policy

Policy Author

Date to Trust Board

**Date Ratified** 

**Review Date** 

Policy displayed on website

**CEO Signature** 

**Trust Board Signature** 

**Updates Made** 

Vehicle Checklist - Breakdown cover information updated

**Angela Ransby** 

**Angela Ransby** 

September 2024

2<sup>nd</sup> October 2024

September 2025

YES

**Angela Ransby** 

**Alan Whittaker** 

Date

October 2024

#### Introduction

It is the responsibility of all employees to co-operate in the implementation of the Health and Safety Policy and this Manual within their areas. All employees have a legal duty to ensure their own safety and the safety of others (for example, colleagues, visitors, contractors) under the Health and Safety at Work etc Act 1974.

Employees must therefore:

- take reasonable care of their own safety
- take reasonable care of the safety of others affected by their actions
- observe the safety rules
- comply with the Health and Safety Policy

Employees must report any accidents, near misses or unsafe practices.

The manual should be read in conjunction with the Health and Safety policy which addresses the arrangements for managing health and safety.

The checklists and completed risk assessments are reviewed by leaders and during termly Health & Safety Notes of Visit.





#### **Weekly Premises Inspection**

Complete the following inspection checklist and list any observations that are present. Upload to site's checklist folder. List any further actions which may be required on the site's Health and Safety Outstanding Folder.

Completed by Date Satisfactory? ('X' in Box) Inspected Area Observations Action Required? Yes Fire Alarm All sounders operable and audible from all areas Panel not displaying faults or poor signals Fire Doors All doors open and close without restriction or hesitation Closers / Hinges / Latches / Handles undamaged Fire doors and frames free from cracks / damage Finger trap guards provided on doors, intact and good working order Water Purging and Flushing Little and unused outlets purged each week Limescale and deposits removed from outlets Shower heads and taps clear of scale and nozzles clear Outdoor faucets used and purged each week Water Coolers weekly visual check, bottles exchanged every 3 weeks, ensure bottle dated when commenced/storage bag cover required? Gymnasium Equipment Wall brackets / mountings padded / visible / firm Frames / ramps / platforms stable / solid Equipment free of defects or damage from use Notice Boards - Kitchen/staff room/gymnasium/reception/general Notice boards contain up to date: health and safety / information / posters/ Wellbeing /insurance/safeguarding



## **Monthly Premises Inspection**



Complete the following inspection checklist and list any observations that are present. Upload to site's checklist folder. List any further actions which may be required on the site's Health and Safety Outstanding Folder. Completed by

Date / /

Completed by	Date//	_		
Inspected Area	Observations	Satisfactor	y? ('X' in Box)	Action Required?
mopeoted / ned		Yes	No	7,00,011 110 4411 041
Water Systems				
Hot outlets >45 / cold outlets <20 (within 2 min)				
Running water clear and without deposits or scale				
Emergency Lighting				
Flick test performed / all switches work, LED visible				
Extinguishing Devices_				
Devices located near to doors and exit routes				
Devices serviced / tags / pins / labels in place				
Ladders, Stepladders and Podiun	ns			
Standards of equipment meet BS Class 1 / EN 131				
Hinges / platform / stabilisers / rungs / stiles undamaged				
Ladders secured when not in use				
Kick stall/hoppers visually inspected for damage				
Miscellaneous_				
Front gates and entrance barriers secured and restrict access				
Tool sheds and out houses secured, roofs and panels damage free				
Playing fields / hedges and shrubs inspected (divots / sharps etc.)				
All portable appliances tested within 12 months. Visual inspection, no obvious issues that need repair				
First aid box fully equipped and accessible. First aid posters are up to date. Posters in each room				



## **Annual Premises Inspection**



Complete the following inspection checklist and list any observations that are present. List any further actions which may be required on the site's Health and Safety Outstanding Folder.

Completed by	Date//_			
Inspected Area	Observations	Satisfactory	? ('X' in Box)	Action Required?
inspected Area	Observations	Yes	No	Action Required:
Tree Surveys and Roots Inspec	tions			
Trunks / bows / branches / roots inspected for weakness and hazards				
Survey report completed by a qualified arborist				
Electrical Testing and Inspection	on			
5 year electrical test remains valid / remedial actions completed				
Appliance testing completed according to annual regime				
Chargers / lamps / laptops / projectors etc. in good condition				
Gas Installations and Appliance	es			
5 year gas system integrity test remains valid / actions completed				
Annual gas service undertaken				
Boiler, Kitchen appliances tested / flues clear / emissions acceptable				
Gas isolation valves provided for appliances visible, signed, accessible				
Fire Installation Servicing and	Testing			
Fire alarms / extinguishers / emergency lights tested/annual service				
Miscellaneous				
Water tanks cleaned / bacteriological tests completed				
Asbestos Materials Inspected annually / Survey Reviewed (check RED Asbestos folder)				
Annual service of CCTV				
Annual inspection of play equipment and certificate received				



# Daily Responsible Person Inspections



Week commencin	a: /	/ Ciassi		 Staff hub i	nitial & da	te:- / /
	=				·	presented. List any further
action which may be requi	red, regar	dless of w	nether the	inspection	was satisfa	actory, or not
Completed by:						
MonTu	es		Wed		Thurs	
			H&S list ar			<del></del>
Inspected Area	•		ld your initials			Observations and action required
inspected Area			X carried forw			e.g
	Mon	Tues	Wed	Thurs	Fri	door does not close properly,
						advise <b>HoS</b> as contractor required to fix
Entrances						to fix
Unobstructed / no coats or						
bags etc. blocking exit removed						
from floor hang up						
Exit signage / fire action notices / extinguisher / alarm provided						
Electrical Equipment						
Computers / laptops /						
projectors and tablets turned						
off						
Keyboards adjustable						
All leads and appliances visually						
checked for damage, do not						
use if damaged, PAT tested						
within 12 months						
Electrical sockets not						
overloaded / avoidance of extension lead use						
Desks and chairs						
Tables provided are arranged			l	I		
with adequate space for						
movement						
Chairs have space to slide from						
under tables / exits not blocked						
with chair use. No damage						
Plug sockets are as clear as						
possible, nothing						
touching/overhanging them						
Windows and Doors (Hinges and	Fixtures)		ı			
Doors open freely / closure of						
doors less than 30 seconds						
Doors close sufficiently and latch to the frame / Gaps						
closed / seals made						
Windows open and close easily						
and have locks and stays to						
control access						
				•	•	





bе

# Daily Responsible Person Inspections Corridors, Offices, Staff Areas and Toilets

Week commencing://	/	Sc	canned to S	staff hub, in	itial & date:	//
Complete the following inspectio					e presented.	List any further action which may
required, regardless of whether t	he inspect	ion was sati	sfactory, o	r not		
Completed by:						
Mon Tues						
		l on H&S list			<del></del>	
Inspected Area		tory please ac advise <b>HOS</b> . X			ectory place a	Observations and action required
	Mon	Tues	Wed	Thurs	Fri	e.g door does not close properly, advise
						HoS as contractor required to fix
Corridors and Halls	T	ı	1			
Exit routes/exits free from obstructions. Coats and bags etc.						
hung up/clear of floor						
Extinguishers/exit signage/ fire action						
notices visible throughout exit routes						
Hall flooring/all doors/ fixture free of defect and damage. Doors close						
within 30s. Do not wedge doors						
open.						
Office and waiting Rooms	I		1			
Workstations adjustable						
screens/ keyboard layout						
adequateComputers						
/laptops turned off/screen						
locked when not in use						
Waiting areas accessible to						
exit routes / plants and						
sockets separated.						
All leads and appliances visually						
checked for damage, do not use if						
damaged, PAT tested within 12  Electrical sockets not overloaded /						
avoidance of extension lead use keep						
sockets clear nothing touching or						
overlapping						
Chairs have space to slide from under tables. No damage						
Office desks not cluttered						
or heavy with						
combustibles. Arranged with						
adequate space for movement. No						
damage						
Staff and Communal Areas	T		<u> </u>		<u> </u>	
Kettles on own electrical						
socket <del>s</del> /no extension lead.						
Appliance condition good						
Sockets not overloaded						
Fire blanket: minimum						
requirement where a hob						
or oven is present and Fire						
extinguisher provided						
Windows open and close easily and						
have locks and stays to control access Toilets						
1 111						
Supplies available (toilet						
rolls / soaps / towels)						
Hygiene acceptable (basins						
/ bowls / floors)						



### Daily Responsible Person Inspections External Areas and Perimeters



Week commencing:		/					ate:
						nat are pre	sented. List any further action which may be r
regardless of wheth	er the insp	ection was	satisfact	ory, or not			
Completed by: Mon	Tues		W <sub>0</sub>	٩	Th	urc	
Fri		points not					
Inspected Ar					your initia		Observations and action required
opcocca / u					d advise <b>HO</b> S		e.g
				until issue	resolved.		door does not close properly, advise <b>HoS</b>
6 5 1: 4		Mon	Tues	Wed	Thurs	Fri	as contractor required to fix
Car Parking Areas						l	
Car park barrie	rs						
operable /							
unauthorised a	ccess						
preventable							
Car parking are	as						
accessible to							
pedestrians /							
walkways provi	ided						
Speed limit sign							
implemented /	-						
parking contain							
	leu						
within bays  Perimeters and Bou	ındarios						
Perimeter fenc						l	
	_						
from holes / da	image /						
defects	_						
Gates and locks							
good condition	and						
secure							
Unauthorised a	access						
preventable an	d						
observable							
Observations o	f						
boundaries pos							
from internal ro							
patrols	201113 /						
•	areac						
Pathways/play							
are undamaged							
trip/fall hazards							
limited and con	trolled.						
Free from							
obstructions an							
excessive slope	es.						
Site is free fron	n litter,						
glass or any oth							
dangerous obje							
Site and surrou							
areas free from	_						
	i arriiriai						
fouling Play Areas (Fields ar	nd Dlavarou	Inds)		<u> </u>	<u> </u>	<u> </u>	

Play equipment in good condition / rust			
free / damage free			
Posts and supports			
stable / concrete_			
foundations covered			
and protected			
Fields inspected /			
potholes and divots			
identified and			
rectified			
Waste Storage			
Correctly segregated			
(Council Approved)			
Bags / lids secure –			
acceptable waste			
volume			



# Daily Responsible Person Inspections Plant and Hazardous Areas



Week commencing:	/_	_/				b, initial & date://	
Complete the followin	g inspecti	ion checkli	st and list a	any observ	ations that	are presented. List any further action	ı which may be
required, regardless o	f whether	the inspe	ction was s	atisfactory	, or not		
Completed by:		•		•			
Mon	Tues		We	d	Th	urs	
Fri		points note					
Inspected Area	_	actory please				Observations and action required	1
mspected / wed		oss and advis				e.g	
			resolved.			door does not close properly, advise HoS	
	Mon	Tues	Wed	Thurs	Fri	as contractor required to fix	
Plant room							
Doors locked and keys							
stored in a secure							
location. Signage on							
door							_
Combustible materials							
storage limited and							
away from plant							
Control panels and							
diagnostic boards accessible. Fault Panels							
read 'Healthy' status							
Electrical Cupboard							
Doors locked – keys							
held in a secure							
location. Signage on							
door. First aid electrical							
shock poster near by							
Combustible storage							•
restricted /away from							
ignition							
Distribution board							1
doors closed and locked							
/ wiring schematics							
provided							
Rubber mats laid on							1
floor under distribution							
boards							
Boiler Area				ı			1
Doors locked – keys							
held in a secure							
location. Signage on							
door. Fault panels read							
healthy							
Gas valves accessible							
and undamaged / no coverings / signage							
visible							
Boiler plant in good							-
condition / service in							
date / Flue not covered							
Fire extinguishers							1
provided / signage							
visible							
COSHH Cupboard							1
Doors locked – keys							1
held in a secure							
location. Signage on							
door.							
	J. Company	J					-



#### **Risk Assessment Checklist**

Complete the table below to review which risk assessments are required, who is responsible for their completion and the validity dates of each assessment. If additional assessments are identified, these should be inputted at the end of this table, and a responsible person appointed for their completion. Completed Risk Assessment Checklist and premises Risk

Risk Assessment	Responsible Person	Date Completed	Date of Next Review
Premises Assessments			
Fire Risk Assessment			
Water Risk Assessment			
Asbestos Survey			
Confined Spaces Survey			
5 Year Electrical Test			
5 Year Gas Inspection			
Tree Survey			
Operational Assessments			
Safeguarding Assessment			
Working at Height			
Manual Handling			
Use of Electrical Items			
Work Stations			
Lone Working			
Physical Education			
School Visits			
Personal Emergency Plans			
Gardening Equipment			
Lawnmowers / Strimmers			
Use of Ladders / Steps			
Use of Mobile Towers			
Erection of Staging			
Festive Decorations			
Catering for Pupils			
Food Preparation			
Use of Ovens / Fryers			
Storage of Consumables			
Provision / Use of Vans			
Cleaning Toilets			
Use of Chemicals			
Personnel Assessments			
Pre / Post-Natal Employee			
Display Screen Equipment			
Driving for Work			
Violence and Aggression			
Stress and Anxiety			
Young Persons			

Assessments can be found in site office.

## Risk Assessment – Lone Working

	Dandwald Trust	Activity:	Assessor:	Issue Date:	
9)	Raedwald Trust	Location:	Reference No:	Revision Date:	

Hazard	•	Persons Affected	Likelihood of Harm or III-Health	Existing Control Measures	Severity	Likelihood	Risk Rating	Additional Control Measures	Severity	Likelihood	Risk Rating
Lone Working - Away from main site		- Lone worker	- Loss of contact leading to delayed or no assistance in an emergency	<ul> <li>All visits away from the office to be planned in advance and documented.</li> <li>Communication to be maintained between lone worker and the office. Check in procedures to be agreed e.g. call in every hour, call in when going home.</li> <li>A charged mobile phone must be kept with lone worker at all times.</li> <li>Visits to be planned to hours of daylight.</li> <li>When accessing buildings always lock the door behind you to prevent unauthorised entrants.</li> <li>Any high risk work undertaken whilst lone working must be separately risk assessed e.g. electrical, work at height, hot work. Most of which will not be suitable to do as a lone worker.</li> <li>Any lone workers with health conditions that could be at risk may not be able to lone work.</li> </ul>	2	2	4				

			<ul> <li>Regular contact with line manager to ensure any signs of stress are identified.</li> <li>Lone workers to have training to help them, especially where there might be the risk of violence.</li> </ul>					
			- New employees will shadow until they are familiar with their activities and can then lone work.					
			- Monitoring of lone working will be undertaken to ensure communication is being maintained and that lone workers are safe.					
			- Emergency procedures to be developed and communicated to all relevant employees.					
			- All employees who deal with members of the public will have an appropriate level of conflict management training.					
			- CCTV systems and signage are in place to deter theft / acts of violence.					
Violence	- Employees - Public	- Physical assault - Verbal abuse	- Conflicts with members of the public must be reported and incident reports completed after the event.	2	2	4		
			- Opening / closing procedures should be done as a minimum two person activity.					
			- Events held to have a separate risk assessment looking at the environment, the people and the activity, especially if alcohol					

is present. Including the need to have specific security staff.	ı			
- All incidents must be reported, investigated and security arrangements reviewed.				

















Hand

Additional control(s) required	Responsible Person(s)	Deadline	Date Completed	Signature

Severity (S) – The moindustry guidance	ost likely outcome based on previous experience, knowledge and	Likelihood (L) – How frequently will it happen, taking into account previous experience, knowledge and industry guidance			
FATALITY	Single or multiple fatalities	5	FREQUENTLY	Daily or weekly	5
MAJOR	Permanent disability, long term absence, Serious damage to plant	4	REGULARLY	Between weekly and once a quarter	4
MODERATE	or property	3	INFREQUENTLY	Between quarterly and annually	3
MINOR	RIDDOR Reportable, over 7 day injury, GP fit note	2	RARELY	Once every 1-5 years	2
INSIGNIFICANT	Cuts, bruises		FEASIBLE, BUT	Less than once every 5 years	1
	No damage to person or property		UNLIKELY		

	5	M	M	Н	Н	Н
₹.	4	L	M	M	Н	Н
Severity	3	L	M	M	M	Н
Se	2	L	L	M	M	M
	1	L	L	L	L	M
		1	2	3	4	5
		Likelihood				

н	High Risk = Action Immediately
М	Medium Risk = Action within three months of completing the assessment
L	Low Risk = Action within six months of completing the assessment

Manager name:	Manager	
	signature:	

## Risk Assessment – Manual Handling

À	Pandwald Trust	Activity:		Assessor:		Issue Date:	
7)	Raedwald Trust	Location:		Reference No:		Revision Date:	

Hazards	Persons Affected	Likelihood of Harm or Ill-Health	Existing Control Measures	Severity	Likelihood	Risk Rating	Additional Control Measures	Severity	Likelihood	Risk Rating
Incorrect posture – twisting, stooping, reaching and technique of holding/transporting load.			Manual Handling can only be undertaken once Manual Handling training is completed.							
Excessive carrying, lifting or lowering distances.			Use appropriate and inspected equipment to support heavy loads.							
Sudden movement of load.			Review of storage areas undertaken on a daily basis							
Frequent or prolonged effort/ inadequate rest periods										
Bulky, unstable or unwieldy object.										

Sharp, hot or otherwise hazardous load.



Hi-Vis



Body



Foot



Eye



Head



Hearing Yes/No



Respirato ry Yes/No



Hand Yes/No

Additional control(s) required	Responsible Person(s)	Deadline	Date Completed	Signature

Severity (S) – The mindustry guidance	ost likely outcome based on previous experience, knowledge and	Likelihood (L) – How frequently will it happen, taking into account previous experience, knowledge and industry guidance			
FATALITY	Single or multiple fatalities	5	FREQUENTLY	Daily or weekly	5
MAJOR	Permanent disability, long term absence, Serious damage to plant	4	REGULARLY	Between weekly and once a quarter	4
MODERATE	or property	3	INFREQUENTLY	Between quarterly and annually	3
MINOR	RIDDOR Reportable, over 7 day injury, GP fit note	2	RARELY	Once every 1-5 years	2
INSIGNIFICANT	Cuts, bruises		FEASIBLE, BUT	Less than once every 5 years	1
	No damage to person or property		UNLIKELY		

	5	M	M	Н	Н	Н	
<b>₹</b>	4	L	M	M	Н	Н	
Severity	3	L	M	M	M	Н	
Se	2	L	L	M	M	M	
	1	L	L	L	L	M	
		1	2	3	4	5	
		Likelihood					

н	High Risk = Action Immediately
М	Medium Risk = Action within three months of completing the assessment
L	Low Risk = Action within six months of completing the assessment

Manager name:	Manager	
	signature:	

# Risk Assessment – Pre Post-Natal Employees

Randwald Trust	Activity:	Assessor:	Issue Date:	
Raedwald Trust	Location:	Reference No:	Revision Date:	

Hazards	Persons Affected	Likelihood of Harm or III-Health	Existing Control Measures		Likelihood	Risk Rating	Additional Control Measures	Severity	Likelihood	Risk Rating
Working at height.	New or expectant mother	-Fractures or breaksSprains or strainsDamage to the unborn childMiscarriage.	Working at height should be avoided by assigning tasks to other members of staff.							
Manual handling – moving equipment.	New or expectant mother	-Increased susceptibility to injuryMiscarriage.	If there is a significant risk from the activity, manual handling should be avoided by assigning tasks to other members of staff.							
Contact with hazardous substances.	New or expectant mother	-Damage to the unborn child.	All chemicals in use should be assessed. Any mention of concentrations being harmful to women of child bearing age or expectant mothers should be immediately referred to the Health and Safety Team and their use prohibited.							
Ergonomic - prolonged standing, sitting etc.	New or expectant mother	-Varicose veins. -Miscarriage.	Rest facilities are available for the new / expectant mother. Ideally this will be a quiet, private area. Allowance for longer rest breaks if required.							

Display Screen Equipment.	New or expectant mother	-Discomfort. -Fatigue.	Workstation of the expectant mother will be reviewed during the pregnancy. Extra time is allowed for work breaks away from the screen.				
Violence from members of the public.	New or expectant mother	-Stress. -Injury. -Miscarriage.	Work activities to be reviewed. If there is deemed to be a risk of violence from members of the public during any activity, then this should be assigned to other members of staff.				
Returning to work	New mother	- Breastfeeding	Appropriate facilities are made available to accommodate breastfeeding mothers.				













Hearing



Respirato ry



Hand Yes/No

Additional control(s) required	Responsible Person(s)	Deadline	Date Completed	Signature

Severity (S) – The mos	st likely outcome based on previous experience, knowledge and		Likelihood (L) – How frequently will it happen, taking into account previous experience, knowledge and industry guidance				
FATALITY	Single or multiple fatalities	5	FREQUENTLY	Daily or weekly	5		
MAJOR	Permanent disability, long term absence, Serious damage to plant	4	REGULARLY	Between weekly and once a quarter	4		

	or property				
MODERATE		3	INFREQUENTLY	Between quarterly and annually	3
MAINIOD	RIDDOR Reportable, over 7 day injury, GP fit note	1	DADELY	Once even 1 Fiveers	۱ ا
MINOR	Cuts, bruises	2	RARELY	Once every 1-5 years	2
INSIGNIFICANT	Cuts, bruises	1	FEASIBLE, BUT	Less than once every 5 years	1
	No damage to person or property	_	UNLIKELY		_

	5	M	M	Н	Н	Н			
<b>₹</b>	4	L	M	M	Н	Н			
Severity	3	L	M	M	M	Н			
Se	2	L	L	M	M	M			
	1	L	L	L	L	M			
		1	2	3	4	5			
		Likelihood							

н	High Risk = Action Immediately
M	Medium Risk = Action within three months of completing the assessment
L	Low Risk = Action within six months of completing the assessment

Manager name:	Manager	
ivianager name.	signature:	

# Risk Assessment – Young Persons

Pandwald Trust	Activity:	Assessor:	Issue Date:	
Raedwald Trust	Location:	Reference No:	Revision Date:	

Hazards	Persons Affected	Likelihood of Harm or III-Health	Existing Control Measures		Likelihood	Risk Rating	Additional Control Measures	Severity	Likelihood	Risk Rating
Use of computer / DSE equipment		Eye strain, back problems, wrist strain.	DSE assessments undertaken for all new staff. DSE users encouraged to take regular breaks. Young Person's supervisor to make regular visual checks Induction undertaken.							
Use of office equipment / machinery		Entrapment of fingers/hair, burns, cuts, bruising.	All electrical items PAT tested. All staff fully trained on how to operate equipment/machinery.							
Manual handling		Back pain/strains, musculoskeletal problems.	Induction and training. Young persons must not carry weights in excess of 10kg – weights in excess of 10kg to be moved by use of sack truck or by their supervisor							
Slips, trips and falls		Cuts, bruises, sprains and breaks.	Good housekeeping. Covering/removing trailing cables. Regular visual checks of the working environment.							
СОЅНН		Minor health issues	Very few chemicals are used in the offices – all chemicals have been COSHH assessed and those which present increased risk are not used by young persons.							

















Hand

Additional control(s) required	Responsible Person(s)	Deadline	Date Completed	Signature

Severity (S) – The m industry guidance	ost likely outcome based on previous experience, knowledge and			equently will it happen, taking into account knowledge and industry guidance	
FATALITY	Single or multiple fatalities	5	FREQUENTLY	Daily or weekly	5
MAJOR	Permanent disability, long term absence, Serious damage to plant	4	REGULARLY	Between weekly and once a quarter	4
MODERATE	or property	3	INFREQUENTLY	Between quarterly and annually	3
MINOR	RIDDOR Reportable, over 7 day injury, GP fit note	2	RARELY	Once every 1-5 years	2
INSIGNIFICANT	Cuts, bruises	1	FEASIBLE, BUT	Less than once every 5 years	1
	No damage to person or property		UNLIKELY		

	5	M	M	Н	Н	Н
erity	4	L	M	M	Н	н
Severity	3	L	M	M	M	н
0,	2	L	L	M	M	M

н	High Risk = Action Immediately
М	Medium Risk = Action within three months of completing the assessment

1	L	L	L	L	M
	1	2	3	4	5
		L	ikelihood		

Low Risk = Action within six months of completing the assessment

Managar nama	Manager	
Manager name:	signature:	

Raedwald Trust	Activity:	Assessor:	Issue Date:	
tourector fram no outputs extracted intelligence induced	Location:	Reference No:	Revision Date:	

# **Risk Assessment Template**

Hazards	Persons Affected	Likelihood of Harm or III-Health	Existing Control Measures	Severity	Likelihood	Risk Rating	Additional Control Measures	Severity	Likelihood	Risk Rating













Hearing



Respirato



Hand Yes/No

Additional control(s) required	Responsible Person(s)	Deadline	Date Completed	Signature

Severity (S) – The m industry guidance	ost likely outcome based on previous experience, knowledge and			quently will it happen, taking into account knowledge and industry guidance	
FATALITY	Single or multiple fatalities	5	FREQUENTLY	Daily or weekly	5
MAJOR	Permanent disability, long term absence, Serious damage to plant	4	REGULARLY	Between weekly and once a quarter	4
MODERATE	or property	3	INFREQUENTLY	Between quarterly and annually	3
MINOR	RIDDOR Reportable, over 7 day injury, GP fit note	2	RARELY	Once every 1-5 years	2
INSIGNIFICANT	Cuts, bruises	1	FEASIBLE, BUT	Less than once every 5 years	1
	No damage to person or property		UNLIKELY		

	5	M	M	Н	Н	Н
<b>.</b>	4	L	M	M	Н	н
Severity	3	L	M	M	M	н
Se	2	L	L	M	M	M
	1	L	L	L	L	M

Н	High Risk = Action Immediately
M	Medium Risk = Action within three months of completing the assessment
L	Low Risk = Action within six months of completing the assessment

1	2	3	4	5		
	L	ikelihood				
					Manager	
Manage	er name:				Manager signature:	



## **School Health and Safety Inspection Checklist - Termly**

Issues arising from questions that produce a "no" answer can probably be addressed effectively within existing maintenance/repair arrangements. For more significant issues it may be useful to consider a risk assessment approach to determine what action is necessary.

To be completed by Responsible Person at least termly as a minimum.

Name of school:	
Persons involved:	
Date of inspection:	
Responsible Person:	
Assisted By:	
Actions Produced:	
Actions Reviewed:	
Submitted to Trust:	

Section	on 1 – External Areas and Play Equipment	<b>;</b>		
		Yes	No	Comments
1.1	Are paths and playgrounds free from foreseeable trip/slip hazards?			
1.2	Are manholes secure?			
1.3	Are grass areas reasonably even and free of glass, needles etc.?			
1.4	Do trees/branches appear safe?			
1.5	Is the perimeter fencing sound?			
1.6	Is play equipment well maintained			
	and free from sharp edges or rough surfaces?			
1.7	Is play equipment suitably anchored and stable?			
Section	on 2 – Traffic Routes	T		
		Yes	No	Comments
2.1	Are traffic routes marked or signed?			
2.2	Where possible, is there segregation of vehicles and pedestrians?			
2.3	Is there designated parking?			
2.4	Are there designated loading/unloading bays?			
2.5	Are traffic warning signs and markings clear?			
2.6	Is external lighting over traffic routes acceptable?			
2.7	Are speed signs appropriate – e.g. 10mph?			
2.8	Are yellow hatched markings placed around building fire exit routes which could become blocked by parked vehicles?			
2.9	Are walkways leading to main entrances from car parks and drop off points clear and gritted?			
Section	on 3 – Evacuation			
		Yes	No	Comments
3.1	Are escape routes clear of obstructions?			
3.2	Are exit doors free from internal/external obstruction?			
3.3	Are evacuation notices displayed adjacent to alarm call-points and key locations?			
3.4	Are fire drills held termly?			
3.5	Have extinguishers/alarm been serviced within last year?			
3.6	Is the alarm audible?			

Section 4 – General Building Issues						
		Yes	No	Comments		
4.1	Are floors and floor coverings in good condition?					
4.2	Are handrails on stairs sound?					
4.3	Are door mechanisms in good					
	working order?					
4.4	Is safety glass used where					
	appropriate?		<u> </u>			
4.5	Are facilities for people with					
1.0	disabilities appropriate?					
4.6	Do gutters, down-pipes and other					
4.7	fixtures appear sound?					
4.7	Do roof tiles appear secure?					
4.8	Are security systems adequate?					
4.9	Asbestos management plan is easily accessible?					
	accessible?					
Sactio	n E Tomporatura & Vantilation					
Sectio	n 5 – Temperature & Ventilation	Yes	No	Comments		
5.1	Can a reasonable room temperature	res	INO	Comments		
5.1	Can a reasonable room temperature be maintained?					
5.2	Are fans/blinds provided to alleviate					
3.2	high temperature?					
5.3	Is the natural and artificial ventilation					
3.3	adequate?					
		ı	I			
Sectio	n 6 – Lighting					
		Yes	No	Comments		
6.1	Are all lights working?					
6.2	Are diffusers clean?					
6.3	Is internal lighting adequate?					
6.4	Is external lighting adequate?					
	,			1		
Sectio	n 7 – Electricity					
		Yes	No	Comments		
7.1	Is access to electrical system					
	restricted to authorised persons?					
7.2	Is there a warning sign displayed?					
7.3	Is there an electric shock first aid					
	poster displayed?					
7.4	Are materials in the electrical					
	cupboard stored in a safe manner?					
7.5	Are portable electrical appliances					
	tested periodically by a competent					
	person?					
7.6	Are plugs and leads in good condition?		$\perp \sqcup$			
7.7	Are socket outlets at least 1m away					
	from running water?					

Section 8 – First Aid and Medical Provision						
		Yes	No	Comments		
8.1	Are names of first aiders and where first aid can be administered displayed or known?					
8.2	Are certificates valid?					
8.3	Are first aid boxes adequately stocked?					
8.4	Are arrangements in place for safe disposal of body fluids and sharps?					
8.5	Do staff wear gloves when dealing with body fluids?					
8.6	Are staff aware of your policy for administering medicines?					
Section	n 9 – Welfare Provision	<del> </del>	T			
		Yes	No	Comments		
9.1	Are there suitable toilet facilities?					
9.2	Are suitable washing facilities available?					
9.3	Are the facilities adequately inspected, cleaned, ventilated and lit?					
9.4	Have drinking water outlets been labelled?					
9.5	Are there appropriate facilities for people who are unwell?					

Section 10 – Working at Height							
			Yes		No		Comments
10.1	Are steps or 'kick-stools' available and used appropriately?	I					
10.2	Are ladders/scaffold towers in good condition and stored securely?						
10.3	Are ladders/scaffold towers used by authorised persons only?						
10.4	Is there a safe system for working at height e.g. roofs?						
10.5	Where staff cleans windows, have safe procedures been agreed?	e					
10.6	If a window-cleaning contract is used has a safe system of work been agreed?						
10.7	Are staff appropriately trained in relation to work at height?						
10.8	Is equipment available for work at height and is it appropriate, inspected and kept secure e.g. ladders (please lisother)						
Sectio	n 11 – Management						
		Υ	es	1	No	Co	omments
11.1	Is health and safety information available?						
11.2	Do staff know of their existence?						
11.3	Is the health and safety law poster displayed?						
11.4	Are staff recording accidents / near misses on Compass?						
11.5	Are accidents and near misses reviewed by leaders?						
Section 12 – Miscellaneous							
3 3 3 3 3 3		Υ	es	ſ	No	Co	omments
12.1	Is furniture in good condition?			T			
12.2	Are wall mounted fixtures, shelving, furniture etc. in good condition and secure?						
12.3	Is storage of small quantities of flammable/hazardous substances suitable?						
12.4	Do office staff have enough working space?						
12.5	Are all parts of the school maintained in a clean and tidy condition?						

12.6	Are there adequate facilities for the			
	safe storage and disposal of waste?			
Section	n 13 – Gymnasium			
		Yes	No	Comments
13.1	Is gym equipment in good condition?			
13.2	Are gym mats stored in a suitable			
	area away from ignition sources?			
13.3	Are ropes and climbing frames in			
	good order and secure?			
13.4	Is the floor surface suitable and in			
	good order?			
13.5	Is lighting working and provides			
	sufficient illumination?			
13.6	Are wall brackets and other			
	obtrusions padded and clearly			
	identified?			
13.7	Are equipment stores secure and			
	locked when not in use?			
13.8	Has all equipment been annually			
	serviced and serviced before use?			
Section	n 14 – Kilns			
		Yes	No	Comments
14.1	Is the kiln in safe working order with			
	no signs of malfunction or excessive			
	heat loss?			
14.2	Is the surrounding area of the kiln			
	free of combustible items?			
14.3	Is an electrical or gas isolator control			
	within easy access near the entry			
	point of the kiln room?			
14.4	Is a suitable CO2 or Powder			
	extinguisher available within 10			
	metres of the kiln?			
14.5	Does fire detection work correctly			
	within the kiln room?			
14.6	Are warning signs stating 'Danger –			
	Hot Kiln' displayed nearby?			
14.7	Is appropriate training and			
	supervision provided?			
Section	n 15 – Lifts	ı	T	
		Yes	No	Comments
15.1	Do all lifts appear to work correctly?	ullet		
15.2	Does the emergency alarm work			
	accordingly – a monthly test is			
	recommended.			
15.3	Is a 'Do not use in the event of fire			
	sign displayed next to each call			
	noint?	I	1	

15.4	sufficiently?			
15.5	Is the lift illuminated sufficiently?			
15.6	Is a current LOLER certificate in place?			
15.7	Are lifts firefighting or evacuation lifts?			
15.8	Does the lift return to ground floor and remain out of service in the vent of a fire?			
Sectio	n 16 – Chemicals			
		Yes	No	Comments
16.1	Are chemicals stored correctly with			
20.2	flammables locked separately in a fireproof cabinet or similar?			
16.2	Are Safety Data Sheets (SDS) available for each chemical?			
16.3	Are COSHH cleaners' cupboards kept locked when not in use?			
16.4	Do all bottles and containers have correct labels?			
16.5	For Science Rooms – are suitable CO2 or Powder extinguishers available?			
16.6	For Science Rooms – is a spill kit			
	available nearby?			
	available nearby?			
Sectio	available nearby? n 17 – Kitchens			
Sectio		Yes	No	Comments
Sectio		Yes	No 🗆	Comments
	n 17 – Kitchens  Are kitchens clean and tidy with	Yes	No 🗆	Comments
17.1	Are kitchens clean and tidy with surfaces wiped and in good order?  Are separate food chopping boards and utensils used in line with food	Yes	No D	Comments
17.1	Are kitchens clean and tidy with surfaces wiped and in good order?  Are separate food chopping boards and utensils used in line with food safety guidance?  Is food subject to regular	Yes	No D	Comments
17.1 17.2 17.3	Are kitchens clean and tidy with surfaces wiped and in good order?  Are separate food chopping boards and utensils used in line with food safety guidance?  Is food subject to regular temperature checks?  Are fridges and freezers subject to	Yes	No D	Comments
17.1 17.2 17.3 17.4	Are kitchens clean and tidy with surfaces wiped and in good order?  Are separate food chopping boards and utensils used in line with food safety guidance?  Is food subject to regular temperature checks?  Are fridges and freezers subject to regular temperature checks?  Are records of these temperature checks kept? Are any results	Yes	No D	Comments
17.1 17.2 17.3 17.4	Are kitchens clean and tidy with surfaces wiped and in good order?  Are separate food chopping boards and utensils used in line with food safety guidance?  Is food subject to regular temperature checks?  Are fridges and freezers subject to regular temperature checks?  Are records of these temperature checks kept? Are any results erroneous?  Are kitchen exit routes unobstructed	Yes	No	Comments

17.9	Is there a suitable method of isolating any gas supplies? (Valves/interlocking systems).		
17.10	Is the kitchen environment comfortable with ventilation available?		
17.11	Are fly nets / screens available?		
17.12	Do kitchen staff have appropriate training / certificates?		
17.13	Are full ingredients included in labelling, including allergens on prepared and packaged food? (Natasha's Law)		

Sectio	Section 18 – Art & Design							
		Yes	١	No	Comments			
18.1	Storage Is storage acceptable with combustible items placed in a suitable storage area or cabinet?							
18.2	Pug Mill and Blunger  Are these in good working order and are necessary guards correctly attached?							
18.3	Pottery Wheel / jiggers / batting machines  Are these in good working order?							
18.4	Substances including Paints, inks, varnishes etc. /  Have these been stored correctly and kept within a cabinet or other suitable store?							
18.5	Use of Plaster of Paris. Are these stored correctly in relevant bins or trays?							
18.6	Inhalation of dusts including pottery glazes / Harm to health  Is local ventilation sufficient? Are Safety Data Sheets available?							
18.7	Sharp blades / Cuts  Have knives and scissors been placed in a safe store area or kept away from work benches when not in use?							
18.8	Photographic dark room  Does emergency lighting work well here? Can the fire alarm be heard?							
Caai'	- 10 ICT							
Sectio	n 19 – ICT	Yes		No	Comments			
19.1	Is a CO2 extinguisher available nearby?				Comments			
19.2	Are electrical isolators accessible and clearly signed?							
19.3	Does local air conditioning work sufficiently?			Ш				

19.4	Are workstations kept secure and logged out when not in use?		
19.5	Have all IT appliances been PAT tested within the last 2 years?		
19.6	Have valuable items including laptops etc. been kept in a secure lockable store or cupboard?		
19.7	If used, are Kensington locks in good order?		
19.8	Have exhaust grills and fans been checked for dust build-up and signs of overheating?		



# **Laboratory Safety Inspection Checklist**

This safety checklist is intended for use by laboratory staff. It facilitates the maintenance of the safety standard of our science laboratories. This checklist is by no means exhaustive.

 $^{\text{Note}}$ : D = daily, W = weekly, M = monthly, T = once a term

	Frequ	iency		Descriptor	Check	Mark
D	W	М	T		Yes	No
				First-aid Equipment		
D				1. Is the first-aid box fully equipped and easily accessible?		
	W			Is the eye wash bottle clean and the distilled water replaced?		
				Fire-fighting Equipment		
	W			1. Is the CO <sub>2</sub> /dry powder fire extinguisher serviceable and fully charged for immediate use?		
	W			2. Is the fire blanket available for immediate use?		
	W			3. Are the sand buckets dry and free from rubbish?		
				Personal Protective Equipment		
	W			<ol> <li>Are there sufficient safety spectacles/goggles available for immediate use?</li> </ol>		
	W			2. Are the safety spectacles/goggles clean, free from scratches and in good condition?		
	W			3. Is the safety screen available for immediate use?		
	W			4. Is the face shield available for immediate use?		
		М		5. Is the safety goggles for laser protection (if any) available for immediate use?		
		М		6. Have the safety spectacles/goggles, face shield and safety screen been cleaned with detergent/disinfectant?		
	W			7. Are laboratory gowns and protective gloves (e.g. disposable plastic gloves, chemical/heat resistant gloves and leather gloves for animal handling) available for immediate use?		
	W			8. Is the respirator available for immediate use?		
	1		1	Exits/Passages		
D			_	1. Are all exits/passages free from obstructions?		
D				2. Are all entrances to the laboratories locked by the end of		
				the school day to avoid unauthorised entry?		
				Electrical Supply		

Frequency			Descriptor		Check Mark	
D	W	M	T		Yes	No
	W			1. Are plugs, sockets and switches securely screwed, without		
				cracks and free from signs of overheating?		
	W			2. Are electrical fittings free from loose/exposed wires?		
			Т	3. Does the residual current device operate when the test		
				button is pressed?		
D				4. Is the main switch switched off by the end of the school day		
				(if applicable)?		
				Gas Supply		
	W			1. Are Bunsen burners maintained in good condition (e.g. the		
				barrels are free from obstructions, the collars are not stuck,		
				etc.) and the tubing free from any signs of deterioration?		
D				2. Have all gas taps been closed by the end of the school day?		
D				3. Is the main gas supply valve switched off by the end of the		
				school day?		
				Water Supply/Drainage System		
		М		Are the water taps functioning properly?		
		М		2. Are recovery traps/sinks free from leakage?		
	1	ı	ı	Fume Cupboard		
D				1. Is the fume cupboard functioning properly?		
D				2. Is the working area inside the fume cupboard clean and		
				clear for immediate use?		
				Floor		
D				1. Is the floor kept in a safe condition (e.g. no loose floor tiles,		
				no slippery areas, etc.)?		
				General Storage		
D				1. Are all hazardous chemicals kept in a locked		
				store/cupboard?		
D				2. Do all hazardous chemicals carry suitable hazard warning		
	W			labels?  3. Have blurred labels on reagent bottles been replaced?		
	• • • • • • • • • • • • • • • • • • • •			3. Have blarred labels of reagent bottles been replaced:		
	W			4. Are incompatible chemicals (e.g. hydrochloric acid and		
				methanol, strong oxidizing agents and strong reducing		
				agents, etc.) separately stored from each other?		
	W			5. Are corrosive chemicals stored at a low level and protected from kicking?		
		М		6. Are reactive chemicals (e.g. phosphorus, alkali metals, etc.)		
		'*'		covered with sufficient immersion fluids?		
		М		7. Are short-life chemicals (e.g. diethyl ether, alkali metals,		
				etc.) free from any signs of deterioration?		
		М		8. Is the spill control kit for dealing with chemical spills in good		
				condition and readily accessible?		
		М		9. Are the safety information (e.g. MSDSs) for all the		
				hazardous chemicals stored readily available?		

Frequency				Descriptor	Check Mark	
D	W	М	Т		Yes	No
		М		10. Are all radioactive substances (if any) stored in a locked metal container?		
		М		11. Are heavy items stored at a low level?		
			T	12. Is the quantity of each chemical stored in the laboratory kept to a practical minimum and just sufficient for routine uses?		
			Т	13. Is the laser (if any) kept under lock?		
	1	•		Storage of Chemical Wastes	-	1
	W			1. Are chemical wastes properly separated and stored?		
	W			2. Are the storage pails and catcher trays free from signs of leakage?		
				Others (please specify)		
Sigr	ature	:				
Inspecting				Date:		
Per	sonne	l:				



# Self-Assessment Checklist for Kitchens – Food temperature checks to be done daily

	Food Hygiene Management Quick Checklist	Yes	/ No
1	We have a food safety management system?		
_			
2	The food safety management system documents our safe methods to control the food		
	safety hazards (bacterial, chemical or physical contamination) in our business:		
	Prevention of Cross - Contamination		
	Cleaning and Disinfection		
	Cooking Safely		
	Chilling		
0	Management	Yes	<sup>/</sup> No
all of			
3	We carry out regular checks (monitor) to make sure that our controls are working		
4	We record these checks?		
5	We regularly review the safe methods of working		
	Hygiene Training	Yes	<sup>/</sup> No
6	Our staff have received food hygiene training and/or adequate instruction and supervision		
	and we have certificates or records to prove this		
7	Our staff understand our Food Safety Management System and follow the good food		
	handling practices set out in its safe methods and procedures		
	Cleaning	Yes	/ No
8	All rooms where food and drink is stored or prepared are clean		
9	All food-contact surfaces are cleaned and disinfected/sanitised using a food-grade sanitiser		
10	All hand-contact surfaces such as taps, bin lids, and fridge doors are sanitised daily		
11	Fridges are cleaned out regularly		
12	Fridge door seals are free of mould		
13	Any reusable cloths are laundered or are cleaned and disinfected after use		
14	Wash basins are used only for hand washing		
15	Wash basins are equipped with hot & cold, or warm, running water, soap and hygienic		
	means of drying hands such as paper towels		
16	We have a cleaning schedule that includes items that require only occasional cleaning such		
	as behind equipment and extractor flues		• -
	Cross Contamination	Yes	No
17	Our staff have been instructed and know how and when to wash their hands properly		
18	Our staff wear clean work clothing and/or over clothing		
20	Our staff know that if they have diarrhea and/or vomiting they must not return to work		
	until 48 hours after symptoms cease		

-	o' responses to the questions on the Food Hygiene Management Who Due Date Checklist and the actions that we need to take to prepare for the	Date Compl	_
	Food Hygiene Management Action Plan		
	Other Comments		
47	Waste has been removed and new bags put into bins		
46	Dirty cloths have been removed for cleaning and replaced with clean ones		
45	Food past its 'use by' date has been thrown away		
44	No food is left out		
	Management and Records: Closing Checks	Yes /	No
43	Wash basins are clean and fully equipped		
42	Food preparation areas are clean and ready for work		
41	Staff are fit for work and wearing clean work clothes		
40	All equipment e.g. oven is working properly		
39	Fridges, chilled display equipment and freezers are keeping food at a safe temperature		
Ours	Management and Records: Opening Checks	Yes/	INO
38_	Food being held hot is kept above 63°C	Va - 1	' NI -
37	Cooked rice is not left at room temperature		
36	We have checks for ensuring all foods are thoroughly cooked		
36	Cooking	Yes/	INO
	We have safe methods for defrosting	Voc./	'Na
34 35	Cooked foods for storage are chilled quickly, within 90 minutes of cooking		
33	All fridge temperatures are checked at least once a day		
32	All fridge temperatures are shocked at least once a day		
31	There are no foods stored beyond their 'use by' date		
30	All foods with 'keep refrigerated' on the label are refrigerated e.g. sauces		
29	All foods with a 'use by' date are kept refrigerated		
28	Our fridges keep food at less than 8°C (ideally between 0°C and 5°C)		
	Chilling	Yes /	No
	and ceilings are in good repair		
27	The design and construction of our premises meets legal requirements and the floors, walls		
26	Our electric fly killer (if present) has the tubes changed each Spring		
25	We regularly check for signs of pests, and there is no evidence of pests in our premises		
24	Our premises is proofed against access by pests such as rodents and flies		
23	We use separate equipment and surfaces for preparing raw and RTE foods		
21	We store raw and ready to eat (RTE) foods separately, keeping RTE foods covered		
	We have an ample supply of clean cloths in the kitchen		

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### **Vehicle Check List**

Please sign to ensure that you are **OVER 25**, have been driving for at least **2 YEARS** and have no more than **6 POINTS** on your license in order to be able to drive this vehicle.

### If you do not meet the above criteria, you will NOT be insured

Signed.	Date
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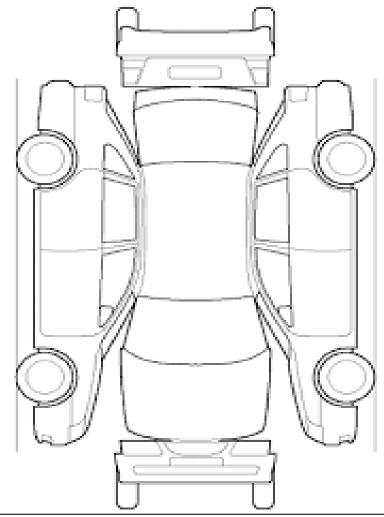
- The following check list **must** be carried out before every journey
- Once completed on return **must** be signed by all adults taking responsibility for these checks and kept in folder
- Please ensure at least ¼ tank of fuel on return

Date:	All adults (name	2):	Destination:
No of passengers	s: No of Adults (in	c. driver):	No of students:
Mileage out:	Mileage on retu	ırn:	Vehicle Registration:
Vehicle Check (pl	lease $$ or X) report any X	K to Trust Office:	
	Kit present and contents		
	sher present and maintain	ned	
	n; fitted and working		
4. Roadside			
	ckets (number as per seat		
	dded for Westbridge/des		
	llights are working; headli	•	
indicators vehicle re	s (internal and external lig	gnts to be off when	
	ing lights on dash, if warn	ing on please list	
	s (to be fully closed on ret		
	sual check for flat or dama		
	nandbrake/footbrake)	150	
· · · · · · · · · · · · · · · · · · ·	riving any noticeable pullin	ng to steering wheelor	
	akes applied	ig to steering milecion	
	pen and close without issu	ıe	
•	clean and unobstructed)		
	ts work properly		
	side and outside)		
	y damage prior to driving o		
	eturned in a clean state (i		
19. Fluids		20. Fuel	
added		purchased	

Comments/defects noted on journey		

You can contact the 24-hour Rescue Control Centre on 0800 243 783 or 01277 720718. Policy number: 50941914

Signed ...... Date.....



Damage to interior:

# Water & Legionella Schedule of Works - Monthly

Frequency	Area of Risk	Comments	Satisfactory – Yes / No
Weekly (Domestic)	Little Used outlets	Flush through and purge. Record and file.	
Monthly (Temperature checks)	Sentinel Taps  Calorifier	Cold water < 200C after 2 minutes. Hot water > 450C within 1 minute. Flow > 600C Return > 500C	
Quarterly (Cleaning)	Showerheads	Dismantle and clean.	
Six Monthly	Representative number of taps on a rotation basis.	Check temperature cold water below 200C and between 500C and 600C for hot water.	
Annually	Cold water storage tank.	Visual inspection, cleaning and disinfection, if required.	
Annually	Calorifiers	Arrange for sample to be taken from hot water calorifiers to confirm condition of drain water, if practical.	
Annually	Calorifiers	Visual check on internal surfaces for scale or sludge. Pasteurise or disinfect as necessary.	

# Hot water Flow and Return Temperatures-Monthly Min $60^{\circ}$ C, Flow $50^{\circ}$ C Return Boiler ID:

Date	Time	Flow °C	Return- <sup>0</sup> C	Initials

# **Cold Water Mains Outlets-Ground floor and Upper floor-3 monthly** Note: Must be below 20°C within 2 minutes of opening tap.

Location	Date	Temperature °C	Initials
Comments			

# Hot Water Outlets-nearest to and furthest from source-monthly

Note: must reach 45°C within 1 minute of opening tap.

Location	Date	Temp <sup>o</sup> C	Initials

### **Cold Water Tanks-Temperatures – Monthly**

Note: Take temperature at furthest end from float valve and mains temperature at float valve inlet must be below 20°C within tank and at float valve inlet within 2 minutes.

Identification	Date	Temp <sup>0</sup> C	Visual Condition	Initials

Cold Water Outlets from tanks-Showers/Taps-Monthly
Note: Must be below 20°C within 2 minutes of opening outlet full cold.

Location	Date	Temperature <sup>0</sup> C	Initials

# Low usage outlets-Weekly

Note: Cold – Run tap for 2 minutes, must be below 20°C.

Hot – Run tap for 2 minutes, must reach 50°C.

Location	Date	Temperature <sup>0</sup> C	Initials
		-	

# Personal Emergency Evacuation Plan For Staff and Pupils

### **Preface**

A Personal Emergency Evacuation Plan is an essential document for the safe evacuation of building occupants who may require assistance or specific consideration in the event of an emergency situation. The following form can be used for both Staff and Pupils.

\*This plan must be reviewed on an annual basis (at least) and/or when any significant changes occur (to the building, pupil, or employee) to ensure its validity and accuracy.

Part 1.

General information	
Name of Evacuee:	
Job Title/ Year Group:	
Work or Classroom Location:	
Type of Assistance Required:	
Persons Assigned to assist:	
Г	7
Description of Duties:	
Significant Hazards:	
	_
D-# 2	
Part 2.  Evacuation Details	
Evacuation Details	
1. Is access to more than one location in the building required? (If yes, please inform)	Yes:
No:	res
NO	
<del></del>	
<del></del>	

2	Has information been given on amorgangy action procedures?	Yes:	No:
2. 3.	Has information been given on emergency action procedures?	=	No:
	Has information regarding significant hazards on the premises been provided?	Yes: 📙	NO:
4.	Does information relating to health and safety need to be provided in a different	ormat?	
Yes:	No:	V 🗆	Na. 🗆
5.	Is there a means of communication between the evacuee and the assister?	Yes:	No: 📙
	Can the evacuee hear the fire alarm from all location on the premises?	Yes:	No:
7.	Can the evacuee clearly identify safety signs and signals?	Yes:	No: 📙
8.	Is the evacuee able to raise an alarm upon discovering a fire?	Yes: 📙	No: 📙
9.	Is assistance required to ascend or descend staircases?	Yes: 📙	No: 📙
	Does the evacuee depend on the use of a wheel chair for mobility?	Yes: 🔛	No: 🔲
	If a wheel chair is used, can the evacuee transfer to/ from the wheel chair independent	idently?	
Yes:	No:		
	Is any equipment required to evacuate the premises safely?	Yes: 📙	No: 📙
13.	Are there any further concerns which have not yet been identified?	Yes: 📙	No: 🔲
Preca	utions to be implemented:		
Part 3.			
	al Information		
reison			
D 4 = -1:			
Iviedi	cal Information:		

Part 4.

<b>Building S</b>	chematics
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	1
Building Schematics: (Diagrams of primary and secondary escape routes)	
Part 5.	
Review	
Date of Plan:	
Date of Plan:	
Name of Assessor:	
Signature of Assessor:	
Signature of Evacuee:	
This plan must be reviewed on an annual basis (at least) and/or when any significa	nt changes
occur (of the building, pupil or employee).	changes
For further help and advice, please contact:	

# **Daily Check – Toilets**

All toilets to be monitored throughout the day and cleaned with disinfectant (Dettol) where applicable. Staff to sign their initials when completed and add any comments if necessary.

### Date:

Areas to be	Before School	Time	Time	Time	Time	Comments
cleaned/monitored						
Door handles						
Sinks – Taps and Basins						
Toilet Seats/Urinal						
Toilet flush handle						
Hand Dryer/Paper						
towel dispenser						
Mirrors						
Floors						
Hand soap and toilet rolls refilled						
Bins emptied						

### Date:

Date.	l - a		I	I	I	
Areas to be	Before School	Time	Time	Time	Time	Comments
cleaned/monitored						
Door handles						
Sinks – Taps and Basins						
Toilet Seats/Urinal						
Toilet flush handle						
Hand Dryer/Paper						
towel dispenser						
Mirrors						
Floors						
Hand soap and toilet						
rolls refilled						
Bins emptied						

Working in a Pupil's Home Risk Assessment Template

Pupil:						
Who's affected: Date: Review date:						
Additional Documents attached to this risk assessment:						

### Likelihood

- 1 Feasible
- 2 in the past month
- 3 in the past week
- 4 Frequently

RR is too high, further actions required and implemented to reduce RR
Look to improve RR, review existing controls
No further action but ensure control measures are maintained

### Consequences

- 1 discomfort
- 2 minor harm physical or mental
- 3 harm requiring medical/safeguarding attention
- 4 harm requiring hospital/police attention

		-			
0	4	4	8	12	16
ONSEQUENC	3	3	6	9	12
SEQ	2	2	4	6	8
UEN	1	1	2	3	4
CE	Х	1	2	3	4
	LIKELIHOOD				

What are the Risks	Who might be Harmed and how	Existing Risk Controls	Ris	k Le	vel	Further Risk Controls Required	Res Ris	sidua k	ıl	Action Required
			L	С	RR		L	С	NRR	
Pupil Specific										
Other Family										

members					
Staff					
Site					

(L – Likelihood C – Consequence RR – Risk Rating NRR – New Risk Rating)

Date	Assessor's Name	Signature
Date	Manager's Name	Signature