



Risk assessment – Food Hall Section

Activity being assessed:	General risk assessment for the Food Hall Section	Version no:	001
Location:	Hampshire Factory Farm Grounds, Factory Lane, Emley Moor, Huddersfield, HD8 9TE	Assessment date:	08/04/2024
		Review period:	Annually

Description of activity:

The Emley Show is an agricultural event that runs annually, typically on the first Saturday of each August. It takes place at the aforementioned location, which is normally used for agricultural livestock and hayfield purposes. With the permission of the landowner and tenant, the land will be repurposed for the day for the purposes of the show.

This risk assessment covers general hazards associated with the activities of the food hall section and must be read in conjunction with the overall Emley Show risk assessment ES_H&S_RiskAssessment_001. Food Hall vendors can pay to have a show plot allocated to them and they can use this to conduct their activities such as sell/trade their goods safely within the rules and requirements of The Emley Show.

N.B. It is not permitted to use these spaces to cook or heat food. It is for selling only and therefore food items should be brought ready prepared.

Where there are significant foreseeable hazards associated with individual food hall activities (inc. equipment), this must be consulted with the Food Hall Section Secretary well in advance of the day of the show (minimum 21 days prior). Where an assurance of safety is required by The Emley Show, it is likely that Food Hall vendors will be asked to develop a suitable and sufficient risk assessment and safe system of work, detailing how these hazards will be managed.

The hours of working will be from 6am until 6pm.

This risk assessment must be read in conjunction with The Emley Show rules, requirements, and expectations. All show expectations and requirements must be strictly adhered to ensure the health, safety and wellbeing of all participants.

Significant Hazards What could cause harm?	What harm might occur, and to whom? Remember to consider all affected groups	Existing control measures	Risk Rating (with current controls)			Additional control measures What can we do / use / put in place to further reduce the risks to an acceptable level?	Residual Risk			Action no. (continues over page)
			L	S	RR		L	S	RR	
Slipping on ground due to wet ground surfaces e.g., wet weather conditions specifically at entrance points	Possible bruises, broken bones as a result of falling and having impact with ground and surrounding surfaces of vendors, show officials and other participants.	All material, involved with the vendors is to be monitored and cleaned regularly. Bins are available at source and provided by the show for the disposal of waste materials. All participants reminded to wear appropriate clothing and footwear commensurate with the nature of the site.	2	3	6	N/A				



Risk assessment – Food Hall Section

Falling as a result of tripping on obstructions in the walkways and working areas	Possible bruises, broken bones as a result of falling and having impact with ground and surrounding surfaces of vendors, show officials and other participants	The vendor manager/supervisor to ensure through frequent monitoring, that any materials from their operations are placed considerably to reduce the likelihood of trips occurring. Vendor staff members to have received safety briefing / information to remind them to have an awareness of obstructions and their effect on them and other participants.	2	3	6	N/A	-	-	-	1
Manual Handling of Food Hall vendor equipment / supplies	Musculoskeletal injuries e.g., back strains / hernia etc. to vendor staff and those helping as a result of lifting, putting down, pushing, pulling, carrying or moving loads.	The vendor manager/supervisor is responsible for ensuring safe operations for manual handling are followed. Only authorised and trained vendor staff members or their contractors are permitted to conduct manual handling operations. Show officials are not to assist in these activities without first consulting the H&S advisor.	3	2	6	Consult information on the HSE website: https://www.hse.gov.uk/msd/manual-handling/index.htm Prior to conducting manual handling operations, it is advisable to conduct a manual handling assessment.	2	2	4	
Coming into contact with sharp utensils e.g., knives	Cuts and knicks e.g., to hands of vendor staff members and other show participants.	Only authorised vendor staff members are permitted to use equipment. They are familiar with the safe operation and control. Vendor staff members are trained and familiar with the use of equipment by their manager. When not in use sharp utensils must be kept in a designated secure space away from public access. They must never be left unattended.	3	3	9	Additional first aid kit/medical provision to be available to complement the overall Emley Shows medical provision.	2	3	6	
Coming into contact with hot cooking surfaces	Scalds and burns to hands, arms and legs of vendor staff members. Could also cause harm to members of public who have reached over hot surface.	Cooking of food is not permitted in the Food Hall. If this occurs vendors will be asked to stop and vacate.	1	1	1	N/A				
Spillages of hot substances/liquids	Scalds and burns to hands, arms and legs of vendor staff members. Could also cause harm to members of public whilst being served.	Cooking of food is not permitted in the Food Hall. If this occurs vendors will be asked to stop and vacate.	1	1	1	N/A				
Faults with gas/electrical supply. Ignition of fuel sources. Both resulting in fire	Possible burns and smoke inhalation causing significant injury to vendors, show officials and other participants.	Gas should not be in use as no cooking is allowed in the Food Hall. If this occurs vendors will be asked to stop and vacate. Only suitably competent persons to have received training on the safe operations and installation electrical supply.	2	3	6	Establish the electrical provisions supplied by The Emley Show and liaise with the Section Secretary to confirm requirements. All electrical equipment to be in a safe and serviceable condition with	1	3	3	2



Risk assessment – Food Hall Section

		All electrical equipment will be suitable for the Food Hall vendor activities and where required will have visible confirmation that it has been tested (PAT test). Local emergency procedures for raising the alarm and dealing with fire will be established and information passed to all members of staff.				evidence of this available via certificate/labelling.				
Inadequate ambient lighting e.g., due to weather	Possible bruises, broken bones affecting vendors, show officials and other participants as a result of not seeing obstructions, falling and having impact with ground and surrounding surfaces and equipment.	N.B. owing to the nature of the show, additional flood lighting is not provided. The Section Secretary and other show officials etc. to ensure through frequent monitoring and assess whether there is sufficient lighting. Ensure that any materials are placed considerably to reduce the likelihood of trips occurring. Pausing activities will occur if lighting levels are insufficient. Consultation with H&S Advisor and Showground manager if lighting appears to be inhibitive.	2	3	6	N/A	-	-	-	
Participants congregating near critical circulation spaces	Risk of obstruction e.g., inhibiting access or egress during in emergency	The Section Secretary and other show officials to monitor that circulation spaces are kept clear of obstructions. All access and egress points to be of suitable capacity to cope with the anticipated crowd volumes. Any emergency exit routes to be clearly signposted. Security available if help is required.	2	3	4	The Section Secretary and other show officials to act as fire/emergency marshals providing clear and assertive instructions if and where required.	1	2	2	
Falling/toppling of heavy objects	Possible bruises, and broken bones affecting vendors, show officials and members of the public as a result of items falling from height.	Individual working will not be permitted during setup activities. The Section Secretary and vendors to monitor the marquee frequently to identify any issues during The Show. Vendor equipment to be kept away from unauthorised users.	2	3	6	Advise vendors to keep heavy items low down near ground level or at least split the load in half where possible. Items that can not be lowered should be adequately secured using appropriate restraints.	1	3	3	
Exposure to allergens in food stuffs e.g., lactose / peanuts	Possible allergic reaction such as anaphylactic shock to those consuming produce prepared by vendors provider.	Labelling of food stuffs in line with food hygiene requirements.	2	4	8	Vendor to have a list of allergens should onsite considerations be requested e.g., have a sign present to say, "If you have any allergens please speak to our staff".	1	4	4	3



Risk assessment – Food Hall Section

Activities at height	Possible bruises, broken bones effecting vendor staff, show officials as a result of falling from height	Working at height (WAH) during the show is not permitted without first consulting with the H&S Advisor and Showground Manager. The use of tables and chairs to access at height areas is strictly prohibited. The Section Secretary and other show officials etc. to ensure through frequent monitoring that WAH does not occur.	2	3	6	N/A				
Unauthorised access vendor working space by members of the public e.g., children / vulnerable persons	All injuries as defined above which unauthorised persons could be exposed to. Higher level of harm could be likely due to unfamiliarity with equipment etc.	Vendor staff will monitor the working environment regularly and provide signage if appropriate, they have been instructed that if any persons gain access to the working space that they are to stop their activities, make it safe and request the individual to move to a safe space outside of the preparation area. On site security support available to assist in the event of a challenging situation.	2	3	6	N/A	-	-	-	

Action number	Action required	Who is responsible?	By when	Completed (please tick)
1	Develop information and instruction sheet to include section secretary contact details, requirements and expectations, emergency protocols - to distribute to vendors for the day of the show.	Section Secretary	July 2024	<input type="checkbox"/>
2	Request vendors to confirm what gas/electrical provisions they will need to allow for sufficient planning. Establish electrical provisions with showground manager, inform vendors of need to have their electrical equipment tested in accordance with portable appliance testing protocols.	Section Secretary	July 2024	<input type="checkbox"/>
3	Request catering provider to confirm how they provide information on allergens.	Section Secretary	July 2024	<input type="checkbox"/>



Risk assessment – Food Hall Section

Likelihood	Guide Description
5	Very likely/imminent – certain to happen
4	Probable – a strong possibility of it happening
3	Possible – it may have happened before
2	Unlikely - could happen but unusual
1	Rare - highly unlikely to occur

Severity	Guide Description
5	Catastrophic - fatality, catastrophic damage
4	Major – significant injury or property damage, hospitalisation
3	Moderate - injury requiring further treatment, lost time
2	Minor - first aid injury, no lost time
1	Very minor – insignificant injury

	Severity (S)				
	1	2	3	4	5
5	5	10	15	20	25
4	4	8	12	16	20
3	3	6	9	12	15
2	2	4	6	8	10
1	1	2	3	4	5

Likelihood (L)

Risk Rating (RR)	Action
High Risk	Stop the task/activity until controls can be put into place to reduce the risk to an acceptable level
Medium Risk	Determine if further safety precautions are required to reduce risk to as low as is reasonably practicable
Low Risk	No further action, keep under review

Assessment created by:	Jenny Paterson	Position:	Section Secretary
Details of any persons consulted:	Graeme Paterson (Council Member), Stephen Gricmanis (H&S Advisor)		

I have been provided with information relating to the hazards contained within this risk assessment and agree to work in accordance with the working practices as defined. I understand that if I have any concerns about safety that I know who I can raise these issues with, to improve safety safely.

Print Name:	Signature:	Date: