



### RISK ASSESMENT – Slush Machine

RISK	WHO IS AT RISK	EXISTING CONTROLS	LIKELIHOOD 1-5	SEVERITY 1-5	RISK L x S	FURTHER CONTROLS TO REDUCE RISK
Lifting	HIRER	Employees deliver to site and set up	1	2	2	Unit not to be moved once set up.
Electric Shock	ALL USERS	PAT Test Equipment check all cables & connections	1	5	5	Unplug when unsupervised, keep sheltered and away from fluids that can cause injury/malfunction
Illness (Food Poisoning)	CUSTOMER	Clean Machine after each use, not to reuse unused slush, syrup to be used before best before date	1	3	3	Not to contaminate the slush once set up with other liquids
Spillage	All Users	check Seals on unit before use, Unit supervised and tidied frequently by operator	1	2	2	Unit to be supervised at all times by a responsible adult and area kept clean at all times
RISK ASSESMENT CARRIED OUT BY: KEVIN MEE			DATE: 14/07/2021			

The above information is based on manufacturers criteria & experience from extensive use of equipment.

L=Likelihood S=Severity L\*S= Risk 1=Low 5=High

Risk is worked out using numbers 1 - 5. The likelihood is given a number and this is multiplied by the number given to the severity of the risk.