



## **RISK ASSESSMENT FOR THE CHIMERA CLIMBING CENTRE**

DATE LAST UPDATED: 25 AUGUST 2016 - STUART HOWARD

### **RISK ASSESSMENT PROCESS:**

**Likelihood of occurrence x Severity, L X S**

#### **Likelihood of occurrence**

- 1 Highly unlikely to ever occur
- 2 Could occur but very rarely
- 3 Could occur rarely
- 4 Could occur from to time
- 5 Likely to occur often

#### **Severity of outcome**

- 1 Slight inconvenience
- 2 Minor injury requiring First Aid
- 3 Medical attention required
- 4 Major injury leading to hospitalisation
- 5 Fatality or serious injury leading to disability

This risk assessment gives a basic framework of precautions but full details of precautions are recorded either in the 'Standard Operating Procedures' (SOP) file of the centre or in 'Safety Checks' file.

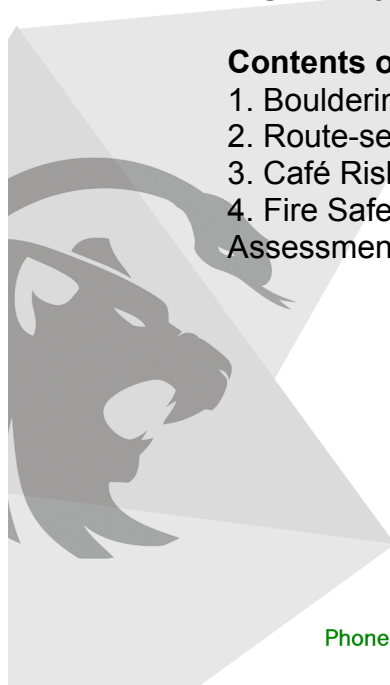
#### **Definitions:**

**HAZARD** - Something with a potential to cause harm.

**RISK** - The likelihood that the harm from a particular hazard will be realised.

#### **Contents of this document**

1. Bouldering / Supervising Risk Assessment
2. Route-setting & Maintenance Risk Assessment
3. Café Risk assessment
4. Fire Safety Risk Assessment (see Chimera Climbing Fire Safety Risk Assessment Document)





**Sources of information and acknowledgements**

1. Chimera risk assessment 2014 2. ABC Guidelines 2014 – various authors. 3. Health and Safety Act 1974. 1. Chimera risk assessment 2014 2. ABC Guidelines 2014 – various authors. 3. Health and Safety Act 1974.

**Health and Safety at work Act 1974**

General Duties Section 2 -

i) It shall be the duty of every employer to ensure, so far as is reasonably practicable, the health, safety and welfare of all his employees.

Section 3 –

ii) It shall be the duty of every employer to conduct his undertaking in such a way as to ensure, so far as is reasonably practicable, that persons not in his employment who may be affected thereby are not exposed to risks to their health and safety.

iii) It shall be the duty of every self-employed person to conduct his undertaking in such a way as to ensure , so far as is reasonably practicable that he and other persons ( not being his employees) who may be a affected thereby are not thereby exposed to risks to their health and safety.

Section 7 – It shall be the duty of every employee while at work –

a) To take reasonable care for the health and safety of himself and other persons who may be affected by his acts or omissions at work and

b) As regards any duty or requirement imposed on his employer or any other person by or under any of the relevant statutory provisions, to co-operate with him so far as is necessary to enable that duty or requirement to be performed or complied with.

**BOULDERING RISK ASSESSMENT**

HAZARD	LIKELIHOOD (L)	SEVERITY (S)	CONTROL MEASURES	TOTAL RISK (L X S)
Falling onto Crash Mat	5	1	Brief all participants prior to use of facility	5
Falling onto other climbers / supervisors	3	3	Brief all participants and supervisors	9
Unintentional fall due to spinning hold	1	3	Appropriately torqued bolts. Tightening bolts with T-bars after initial screwing. Briefing route-setters. Sensible hold placement. Feedback from wall users.	3
Structural Failure of Climbing Wall	1	5	Wall designed to BS-EN 12572-2:2008. Regular inspections of wall. Feedback from wall users	5
Failure of holds	1	3	Visual inspection of holds prior to routesetting and discarding holds with flaws. Not placing holds on curved panels.	3
Trip Hazards	2	1	Limit items to be taken onto the mat to include only necessary for climbing e.g chalk bags, brushes. Provision of lockers and pigeon holes for storage.	2



**ROUTE SETTING AND MAINTANENCE RISK ASSESSMENT**

HAZARD	LIKELIHOOD (L)	SEVERITY (S)	CONTROL MEASURES	TOTAL RISK (L X S)
Falling objects (tools, holds etc.)	3	3	Cordoned off areas. Appropriate temporary signage.	9
Work behind walls – falls, cuts and scrapes	2	3	Use of ropes and helmets where necessary. Manager to approve access.	6
Fall from ladder	2	3	Only qualified staff to use ladders. Ladders to be placed on at surface or board where possible. Additional staff member holding and footing the ladder.	6
Roof repairs/ suspended lights replacement – fall/falling object potential, electrocution.	1	5	Undertaken by competent member of staff Either use scaffold or access techniques. All work areas to be cordoned off. Lights to be switched o and labelled as such while work is carried out.	5
Items dropped from height, tools, equipment, bolts, holds.	2	3	a. Tie off any tools to person when working with them wherever reasonably practicable. b. Cordon off area on ground below work area. c. Replace any cracked holds when routesetting and use bolts of adequate length to attach to wall.	6
Cleaning of floor surfaces – slip potential	3	3	Clean while quiet or closed if possible, put up signs warning of slip hazard.	9
Dangerous chemicals – Spillage, burn/eye contact harm.	1	4	Store in locked cupboard. COSHH information kept in COSHH le. Use of appropriate protective clothing.	4
Fire	1	5	Fire safety procedures and risk assessments.	5



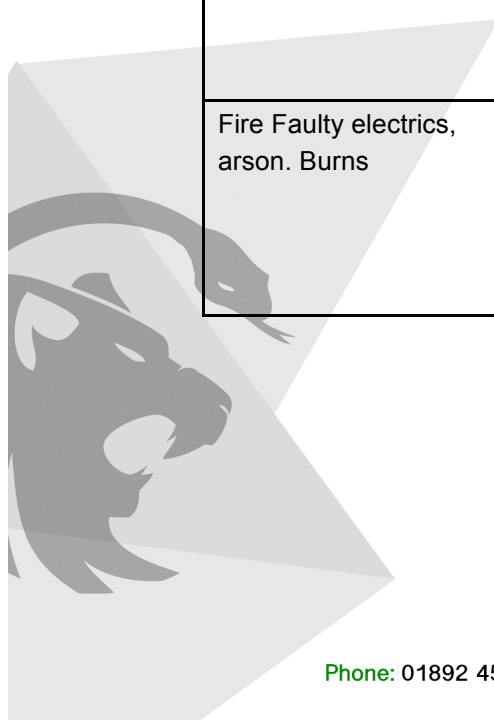
**CAFÉ WORK ENVIRONMENT RISK ASSESSMENT**

HAZARD	LIKELIHOOD (L)	SEVERITY (S)	CONTROL MEASURES	TOTAL RISK (L X S)
Slips and trips; doorways (rain), spillages, uneven surfaces	3	3	Kitchen equipment is well maintained and any leaks are promptly reported Drainage channels and drip trays are kept clear.	9
Manual handling; strains, sprains, back injury. Lifting and moving heavy objects or objects that are difficult to grasp.	1	3	Appropriate equipment is available to move heavy items and staff are trained to use it safely Ingredients are bought in package sizes that are light enough for easy handling wherever possible. Commonly used items and heavy goods are stored and are accessible at the appropriate height. The sink is at an appropriate height to prevent stooping	5
Contact with heat; steam, hot water, hot oil and hot surfaces. Staff may incur scalds or burns when they are handling hot substances or come into	2	4	Staff are trained how to handle hot foods and oils and how to safely use, empty and clean the cooking equipment. Water mixer taps are provided Heat-resistant gloves, cloths and aprons are provided All staff wear long sleeves Staff know about the risks of steam	8
Knives; cuts & stabbings	1	5	Staff use the right knives for the job. Staff are trained in the safe use, maintenance and storage of knives	5
Food handling allergies	2	4	Whenever possible and practicable, staff use tools to handle food rather than their hands. Food grade, single use non-latex gloves are used for tasks which may cause skin irritation. When handling cannot be avoided, hands are washed thoroughly before and after use.	8





HAZARD	LIKELIHOOD (L)	SEVERITY (S)	CONTROL MEASURES	TOTAL RISK (L X S)
Pressure systems; Coffee machines, pressure fryers etc. Scalds and burns.	1	4	Equipment is serviced by a qualified engineer.	5
Heat Exhaustion.	2	3	Staff have access to fluids at all time and are also aware of the dangers of dehydration and heat exhaustion. Suitable air circulation and fans applied within the centre.	6
Contact with cleaning chemicals Bleach and washing chemicals Chemical Burns etc.	3	3	Where possible, cleaning products marked 'irritant' are avoided and milder alternatives are used instead A dishwasher is used. Staff are shown how to use and store cleaning products safely, and never to transfer chemicals to an unmarked container Mops, brushes and protective gloves are provided and used Staff rinse gloves after using them and store them in a clean place	9
Fire Faulty electrics, arson. Burns	1	5	Fire risk assessment has been done, and any necessary action taken.	5





HAZARD	LIKELIHOOD (L)	SEVERITY (S)	CONTROL MEASURES	TOTAL RISK (L X S)
Electrical equipment and installation Kitchen equipment, fans, sockets Electrocutation risk.	1	5	Plugs and sockets etc are suitable for a kitchen environment. RCDs are installed on electricity supplies portable appliances. Staff are trained in basic electrical safety and do pre-use visual checks. Any defective equipment, plugs, sockets, damaged cables and on/off switches are promptly reported. Any faulty equipment is promptly taken out of use. Staff know where the fuse box is and how to safely turn off electricity in an emergency. Safety checks are carried out to ensure that the equipment continues to be safe. Where necessary this is done by a competent electrician.	5
Machines Electrocutation, burns, mechanical injury	1	5	All new equipment is checked before use. Staff are trained how to assemble, operate and clean machines and to report any defective equipment. Any dangerous parts are suitably guarded and are checked daily Safety-critical repairs are carried out by competent person.	5

