

## RISK ASSESSMENT FOR EATS BOUTIQUE street food markets

Hazard	At risk	Level of risk	Control put in place	amendments
<b>Get in</b>		1 = minimum 5= maximum		
unloading	vendors	2	<ul style="list-style-type: none"> <li>• Monitor traffic and available parking spaces.</li> <li>• Where vehicle are required to drive along pedestrian areas open to the public a strict 5mph speed limit observed with hazard lights</li> <li>• vehicle movement monitored to prioritise public safety at all times</li> <li>• Vehicles only brought onto site when deemed safe by Event Manager</li> <li>• Manual handling - all equipment relevant to event and event staff to be portable and lightweight</li> <li>• Traders to include manual handling in their own risk assessment</li> </ul>	
electricity - hook up to venue supply	EC, vendors	1	<ul style="list-style-type: none"> <li>• All equipment using supplied electricity to be PAT tested.</li> <li>• Extension lead to be fully unwound to keep cool</li> <li>• Location of trip switch established</li> <li>• Vendor power supply booked prior to event to ensure draw does not exceed supply.</li> </ul>	
electricity - Generator	Trader, public	3	<ul style="list-style-type: none"> <li>• trader to demonstrate safe operation of generator</li> <li>• EM to ensure generator is:</li> <li>• operating in secure and well ventilated location</li> <li>• Away from fuel sources eg dry grasses</li> <li>• at least 20feet from windows and food production</li> <li>• fenced off to avoid tampering</li> <li>• fenced off to avoid accidental burns</li> <li>• additional fuel stored in appropriate container and away from ignition sources.</li> </ul>	
Trip hazards	Trader, public	2	<ul style="list-style-type: none"> <li>• Vendors to unload directly into pitch area.</li> <li>• Ensure pedestrian routes are not blocked</li> <li>• All cables to be sited clear of walkways OR covered with cable mat</li> <li>• venue to be checked for broken paving and made safe with furniture, and reported</li> </ul>	
Pre-trading checks	traders	5	<ul style="list-style-type: none"> <li>• EM to go through checklist and ensure all traders are ready to trade safely as per HACCP</li> <li>• Any anomalies rectified and/or recorded</li> <li>• Emergency vehicle access maintained at all times</li> </ul>	

## RISK ASSESSMENT FOR EATS BOUTIQUE street food markets

Duration				
Stability of structures	Vendors, public	2	<ul style="list-style-type: none"> <li>• Event to be cancelled in the case of high winds forecast</li> <li>• Gazebo weights to be used at all times and / or gazebos tethered</li> </ul>	Wind gusts in excess of 30mph will lead to cancellation
hot surfaces	public	1	<ul style="list-style-type: none"> <li>• Hot surfaces to be labelled for public awareness and supervised at all times</li> <li>• ovens and bbqs to be located back from passing footfall and in a way that minimises the risk of accidental collision with equipment.</li> </ul>	
weather	vendors, public	1	<ul style="list-style-type: none"> <li>• High winds can affect cooking operation and hence food temps not achieved.</li> <li>• Ensure flames are protected for equipment to work properly</li> <li>• ensure flames are protected to avoid risk of fire</li> <li>• ensure structures are sound and tethered to avoid sudden movement and cause harm or injury</li> <li>• Heavy rain will affect footfall. ensure public area isn't slippery</li> <li>• Thunder storms - flags etc to be taken down in case of lightning strike.</li> </ul>	
Furniture, A boards	Vendors, public	1	<ul style="list-style-type: none"> <li>• Locate a-boards appropriately to:</li> <li>• minimize trip hazards</li> <li>• To allow wheelchair access as much as possible</li> <li>• Customer tables and chairs to be monitored by EC for cleanliness and safety, and stability. New chairs purchased June 2023.</li> <li>• A board to be removed if wind is gusty.</li> </ul>	
rubbish	public	1	<ul style="list-style-type: none"> <li>• bins supplied in advance</li> <li>• EC to monitor waste disposal during event and encourage recycling of glass and tin cans</li> <li>• EC to carry dustpan and brush to sweep up broken glass and food spillages</li> <li>• clean waste water to be disposed of as directed by EM</li> <li>• unclean waste water / liquids to be taken off site by traders</li> </ul>	
Crowd control	Public, vendors	2-3	<ul style="list-style-type: none"> <li>• Set up of pitches to allow for good crowd flow around site</li> <li>• EC and assistant to manage queues to keep exits clear</li> <li>• speaker with mic for communicating to crowd in case of emergency</li> </ul>	

## RISK ASSESSMENT FOR EATS BOUTIQUE street food markets

Emergencies - medical	Public, vendors	1	<ul style="list-style-type: none"> <li>• basic 1<sup>st</sup> aid kit, notebook and mobile phone behind the bar</li> <li>• EC and event deputy 1<sup>st</sup> Aid trained</li> <li>• All staff briefed on role in event of an emergency</li> <li>• 999 to be called in case of Emergency</li> </ul>	EC to undertake 1st Aid refresher April 2024
Emergencies - Fire	Public, vendors	1	<ul style="list-style-type: none"> <li>• Each vendor to have their own fire fighting equipment</li> <li>• event manager to make visual check at all stalls that equipment and naked flames are used safely</li> <li>• direction of wind considered and positioning of traders adjusted if necessary</li> <li>• 999 to be called in case of emergency</li> </ul>	
Emergencies - Evacuation	Public	1	<ul style="list-style-type: none"> <li>• Emergency plan to be clearly displayed at the bar identifying escape routes and muster point</li> <li>• Staff briefed in roles during emergency evac.</li> <li>• refuge point identified at each location identified</li> <li>• EC and staff to don high viz jacket to be easily identified</li> <li>• access maintained at all times for emergency vehicles</li> </ul>	
Natural Pests	public	2	<ul style="list-style-type: none"> <li>• seagulls to be deterred with kite/hawk scarers.</li> <li>• painted sign positioned to warn customers of seagull threat if necessary</li> <li>• Pre site check includes look out for wasps nests and appropriate action taken to warn public</li> </ul>	
Noise pollution	residents	1	<ul style="list-style-type: none"> <li>• EC to monitor,</li> <li>• any music to be turned off at 2200.</li> <li>• DB not to exceed 107. App on EM phone.</li> </ul>	
<b>Get out</b>				
Break down of equipment	public	1	<ul style="list-style-type: none"> <li>• EC to request that members of the public vacate the food area to allow safe dismantling of equipment</li> <li>• Liaise with vendors to ensure safe loading</li> <li>• no working at height</li> </ul>	
Waste	Public, vendors	2	<ul style="list-style-type: none"> <li>• EC to ensure site left clean and tidy</li> <li>• all rubbish removed, none to be left next to the bins.</li> </ul>	

## RISK ASSESSMENT FOR EATS BOUTIQUE street food markets

Public nuisance	Public, vendors	1	<ul style="list-style-type: none"> <li>• EC to contact Police on 101 OR 999 if antisocial behaviour is interrupting the event.</li> </ul>	
Other			EC completed Food Hygiene Level 2 April 2024 Fire Safety Awareness, April 2024 First Aid updated April 2024 CPR update March 2023 Pre-trading checks audit April 2024 staff training for Managing an Emergency audited April 2024, delivered via email 25.04.24, signed by staff at following shift	Food Hygiene L3 to be completed by 30.4.24
Terrorism (Martin's Law)	all	1-5	as per Martin's Law venue capacity <800 therefore considered a standard tier venue <ul style="list-style-type: none"> <li>• staff to be vigilant to people "scouting" the venue</li> <li>• staff training to include being able to identify an individual who has intent to harm</li> <li>• Identify positions where event attendees may be vulnerable to attack (Lyme: from above)</li> </ul>	

Risk Assessment for Eats Boutique street food market, taking place across 3 towns. Each venue has differing requirements but all possible hazards are identified in this document and may not be applicable to all events.

Activity: street food market

RA carried out by event co-ordinator Monday 3 July 2023



E Carr

Update: staff training, terrorism 25.4.24

Update: Natural pests 25.07.23 EC

Update: training update due 13.03.24 EC

Update: Generator, Emergencies 11.04.24 EC

Update: Hot surfaces 29.05.24 EC

RISK ASSESSMENT FOR EATS BOUTIQUE street food markets