

# H&S ASSESSMENT FOR TRADE STANDS

## HANBURY COUNTRYSIDE SHOW – SATURDAY 2<sup>nd</sup> JULY 2022

As part of the ongoing Health & Safety aspects of this year's Show, it is incumbent on trade stand holders to provide a risk assessment of their displays and to ensure that all current rules, regulations and statutes are strictly adhered to:-

Trading Name/s: \_\_\_\_\_

Responsible Person: \_\_\_\_\_

Position/job title: \_\_\_\_\_

Date Assessment Undertaken: \_\_\_\_\_

### FIRE AND GENERAL HAZARDS AND RISKS:

**Operational Activity** (Please indicate which description most reflects the activities of your stand)

Retail Outlet                       Static Display                       Demonstrations

Hazards associated with above activity: (Please tick one or more of the following)

Sources of ignition/heat	<input type="checkbox"/>	Dry Combustibles	<input type="checkbox"/>	Hot Surfaces	<input type="checkbox"/>	Flammable Liquids	<input type="checkbox"/>	LPG	<input type="checkbox"/>
Large numbers of people	<input type="checkbox"/>	Electrical equipment	<input type="checkbox"/>	Smoking (outdoors only)	<input type="checkbox"/>	Work at height	<input type="checkbox"/>	Use of Sharps	<input type="checkbox"/>

### DECLARATON:

Please read the following points, if you have taken all reasonable actions to fulfil these points please sign.

I \_\_\_\_\_ on behalf of \_\_\_\_\_ confirm:

#### TICK

- That we will hold appropriate levels of Public Liability (required) and Employer Liability (if required) insurance for the duration of the event and have provided evidence.
- That we will take adequate actions to ensure that the public will be protected from any harm as a result of any action we may or may not take, or item sold from our stand and we have completed a suitable and sufficient risk and fire risk assessment for our stand and enclose with our application. Should our stand or operations change before the show, we will provide the organiser with revised assessments.
- That where we are providing any food or beverage we have a HACCP in place, our staff are appropriately trained and we will display allergen information. We will provide our own hand washing facilities.
- That we will be using our own diesel generator, that will have been electrically tested along with any distribution and appliances and be protected both with RCD protection and appropriate physical safeguards and we will ensure the public will have no access to it.
- That all items/produce for sale will be strictly labelled according to British and European regulations and legislation in force at the time of the show.
- That we will have suitable firefighting equipment on our stand in line with our fire risk assessment.

- That we have brought to the attention of the show organiser any other information that may give rise to a hazard or concern at the show.
- That upon arrival at the show our staff will familiarise themselves with any potential risks on site and any emergency information.
- That our stand staff and others have been given sufficient information, instruction and training to enable them to work in a competent and safe manner.
- That all staff, including contractors and sub-contractors have been informed of potential risks on site.
- That we will comply with all rules and regulations of the show which we have received and understand.
- That we agree to liaise with the Showground Manager, Health & Safety Officer, or other person(s) authorised by the Society to ensure the health and safety of all parties who may be affected by our actions or inactions.
- That we accept that the Society may suspend any activity which they consider contravenes its rules and procedures for safety and agree to take any action required of us aimed at ensuring compliance
- That we have completed the exhibitor stand risk assessment and understand the requirement for ensuring that the necessary controls for eliminating or minimising risk are put in place.
- That we have completed all pages of this form and apply for trade space.
- That we ensure that all regulations applying are met and no claims against the Society will be considered.
- That any major or minor incidents occurring within the area that we are located should and will be reported to an official of the Society immediately.

**Please ensure you complete and return with your application the following:**

- Risk assessment and fire risk assessment (you may provide your own or use provided template).
- Copy of your Public Liability (and Employers Liability Certificates as applicable). Certificate must be current and will remain valid for the duration of the Show
- Food suppliers** – Copy of your HACCP documentation & Hygiene certificates etc.

**Signed:** \_\_\_\_\_

**Date:** \_\_\_\_\_

(Person responsible for safety matters)

**Name** (Block capitals): \_\_\_\_\_

**FOOD & DRINK SUPPLIERS:**

Name under which food business is registered: \_\_\_\_\_

Local authority with which food business is registered: \_\_\_\_\_

Food hygiene Rating Score: \_\_\_\_\_

Date of last inspection: \_\_\_\_\_

# RISK ASSESSMENT

## HANBURY COUNTRYSIDE SHOW – SATURDAY 2<sup>nd</sup> JULY 2022

It is a requirement of the Show (and in many cases a legal requirement) that any organisation or individual wishing to exhibit as a trade stand or similar provides a suitable and sufficient risk assessment of their proposed undertakings at the Hanbury Countryside Show. The below assessment form is intended as guidance only to assist you consider the hazards related to your stand. This does not absolve you from your legal obligations or responsibilities or transfer such.

Your assessment needs to identify the significant hazards that may be posed by your stand and your operations to anyone on the showground, including you and your staff as well as visitors. You must endeavour to remove or reduce these risks to protect people from injury.

The completed and signed form must be submitted to the event organiser as well as maintained available on your stand for inspection by the Regulatory Services / Event Organisers upon request.

You do not need to use this form; you may use another method if you wish.

Activity/Hazard/Consideration	Tick if you have this hazard.	Explain who may be harmed and what you do to reduce the effect of the hazard to a safe level
<b>Accessibility for those less able</b> <i>Detail considerations and measures put in place to enable everyone to be able to access your stand safely in line with the Equality Act 2010.</i>	<input type="checkbox"/>	
<b>Alcohol</b> <i>If you sell or provide alcohol on your stand detail how you ensure it is not served to minors and how you uphold the licencing conditions. Note if you intend to sell alcohol on your stand this must be agreed with the Show before booking.</i>	<input type="checkbox"/>	
<b>Chemicals</b> <i>If you use or have chemicals present on your stand – these may include everyday cleaning products; you should complete COSHH assessments for each product. Explain how you prevent injuries occurring from these chemicals.</i>	<input type="checkbox"/>	
<b>Children</b> <i>Consider how you ensure children may be effected by your stand or products and how you ensure they are not exposed to such hazards.</i>	<input type="checkbox"/>	
<b>CoViD-19</b> <i>Explain the measures you are implementing on your stand to ensure good hygiene of your staff and customers and how you are managing the hazard in line with the current government guidelines.</i>	<input type="checkbox"/>	

<p><b>Demonstrations</b> Describe any demonstrations of products or services and how you ensure no hazards are presented to your staff or visitors.</p>	<input type="checkbox"/>	
<p><b>Electricity</b> Detail how you ensure your electrical equipment is safe, will not cause injury to your staff or customers and will not start fires.</p>	<input type="checkbox"/>	
<p><b>Erecting and Dismantling your stand</b> Explain measures taken to ensure the safety of your staff and those around you during this process and how you fulfil your responsibilities under the Construction (Design and Management) Regulations.</p>	<input type="checkbox"/>	
<p><b>Evacuation or Emergency</b> Explain how you have considered suitable exit points from your stand in case of emergency and how your staff are briefed on these exists including where to go to in the event of an evacuation. Ensure you provide instruction to staff of what to do in an emergency and how to raise the alarm.</p>	<input type="checkbox"/>	
<p><b>Fire</b> Please ensure you have completed and provided the required Fire Risk Assessment</p>	<input type="checkbox"/>	See separate Fire Risk Assessment
<p><b>Flag poles or raised equipment</b> Detail measures you have in place to ensure the use of flag poles or raised equipment is done so safely. Note there are a number of overhead cables on the showground.</p>	<input type="checkbox"/>	
<p><b>First Aid Provision</b> Detail what measures you have in place to ensure you have suitable and sufficient first aid for your staff whilst erecting and dismantling your stand.</p>	<input type="checkbox"/>	
<p><b>Food</b> Explain measures taken to ensure food supply, storage etc is safe. <b>Please provide your HACCP and completed food stand booking documentation with this risk assessment.</b></p>	<input type="checkbox"/>	

<p><b>Ground Conditions</b>  <i>Explain how you asses and deal with different ground conditions; such as very wet shows or uneven ground to ensure your staff and customers are not injured</i></p>	<input type="checkbox"/>	
<p><b>Hot Liquids</b>  <i>If you have or create hot liquids on your stand consider what measures you take to ensure your staff and customers are not scalded etc.</i></p>	<input type="checkbox"/>	
<p><b>Hygiene</b>  <i>Explain what measures you take to ensure good hygiene for your staff and customers. <b>All food stands must provide their own handwashing facilities.</b></i></p>	<input type="checkbox"/>	
<p><b>Items on Display</b>  <i>Describe the items you have on display and if they may pose a hazard to staff or customers what measures you take to prevent these injuries. Especially consider if children access the stand.</i></p>	<input type="checkbox"/>	
<p><b>Lone Working</b>  <i>What measures do you take to ensure the safety of any staff working alone.</i></p>	<input type="checkbox"/>	
<p><b>LPG/Gas Heat Sources</b>  <i>Detail what gas sources and quantities you have on your stand and measures to ensure they are used safely.</i></p>	<input type="checkbox"/>	
<p><b>Manual Handling</b>  <i>Explain measures you take to prevent your staff being injured whilst carrying out manual handling (lifting, carrying, pushing, pulling etc) setting up, running or dismantling your stand.</i></p>	<input type="checkbox"/>	
<p><b>Naked Flames/Heat Sources</b>  <i>If you have naked flames or heat sources on your stand, detail how you ensure these do not set other items/stand alight or how you prevent accidental contact of the flame/heat/hot surfaces with people.</i></p>	<input type="checkbox"/>	

<p><b>Noise</b>  <i>If your stand or process creates excessive noise detail how you manage this to prevent hearing damage to your staff or disturbing other stands. Note: Use of PA systems is prohibited without express written consent from the show.</i></p>	<input type="checkbox"/>	
<p><b>Overcrowding</b>  <i>Do you have limited space on your stand or attract large crowds during demonstrations? Explain how you manage your customers/ audience to prevent injury or causing hazards to other stands or visitors.</i></p>	<input type="checkbox"/>	
<p><b>Power Tools &amp; Plant and Machinery</b>  <i>If you use power tools or plant and machinery whilst erecting and dismantling or demonstrating on your stand, how do you ensure the equipment is correct for the job and in a safe condition and your staff have been trained in its use.</i></p>	<input type="checkbox"/>	
<p><b>Public Access to Staff only areas or on-stand hazards</b>  <i>Explain what hazards you may have on your stand that may injure others if they access them and how you prevent this.</i></p>	<input type="checkbox"/>	
<p><b>Racking and Shelving Stability</b>  <i>If you use any racking, shelving, suspended items or display units, how do you ensure they remain stable and will not topple, fall or collapse especially if ground conditions are uneven or strong winds dislodge etc..</i></p>	<input type="checkbox"/>	
<p><b>Sharp Items (such as knives)</b>  <i>What measures do you take to ensure those using such items do so safely or others do not have access to them.</i></p>	<input type="checkbox"/>	
<p><b>Slips and Trips</b>  <i>Explain what you do to ensure your staff and customers do not slip or trip whilst in your stand. Don't forget to consider trailing cables and low-level displays.</i></p>	<input type="checkbox"/>	
<p><b>Smoke, Fumes or effects that may cause offence</b>  <i>Explain how you ensure any smoke, fumes or effects that may be produced from your stand are controlled to ensure they do not affect others or pose harm. If you are using gas or burning fuel ensure you have considered the risk of carbon monoxide.</i></p>	<input type="checkbox"/>	

<p><b>Temporary structures</b>  <i>Do you erect a gazebo or marquee? Consider how you have selected the structure as being suitable and how you set it up and remove it safely and measures to ensure it is suitable for use at all times whilst on this site. All structures should be rated to at least 30mph wind gusts and have appropriate anchorage.</i></p>	<input type="checkbox"/>	
<p><b>Vehicle movement</b>  <i>Consider how you avoid injuring someone from the movement of your vehicle on-site and how you avoid getting injured.</i></p>	<input type="checkbox"/>	
<p><b>Weather conditions</b>  <i>Explain what you do to accommodate very hot, or cold or very windy conditions etc. that may affect your staff or stand structure.</i></p>	<input type="checkbox"/>	
<p><b>Working at Height</b> (any height where you are not stood on the ground)  <i>Detail if you must carry out at working at height whilst setting up, using or dismantling your stand, and how you will do this safely.</i></p>	<input type="checkbox"/>	
<p><b>Waste</b>  <i>Explain what waste you produce and how you dispose of it safely.</i></p>	<input type="checkbox"/>	
<p><b>Other Hazards</b>  <i>Detail here any further hazards specific to your stand and measures you will take to control the risk. Use further pages if necessary.</i></p>	<input type="checkbox"/>	

<b>Company/Stand Name:</b>	
<b>Responsible Person – Print Name:</b>	
<b>Position in Company:</b>	
<b>Signature:</b>	
<b>Date:</b>	

**PLEASE NOTE:** This document does not preclude you from prosecution or removal from the site should any inspection reveal unsatisfactory standards.

Further guidance can be accessed on the Health and Safety Executive's website:  
<https://www.hse.gov.uk/simple-health-safety/risk>

# FIRE RISK ASSESSMENT

## HANBURY COUNTRYSIDE SHOW – SATURDAY 2<sup>nd</sup> JULY 2022

In order to comply with relevant fire safety legislation you MUST complete a Fire Risk Assessment of your unit/stand in line with nationally recognised fire risk assessment guides.

The Risk Assessment needs to identify the fire hazards and persons at risk, you must endeavour to remove or reduce these risks and protect people from fire. Failure to comply with this requirement may result in your unit/stand being prohibited from use.

You must be able to answer YES to the following questions. This signed and completed form must be submitted to the event organiser as well as be maintained available for inspection by the Fire & Rescue Service / Event Organiser upon request.

You must undertake a Fire Risk Assessment for each structure, which must be suitable for the circumstances. You do not need to use this form and may use another method if you wish, however, this form is considered to be suitable for most standard temporary structures.

<b>Type &amp; use of unit</b>					
<b>Size (m2)</b>					
<b>Maximum capacity</b>	<b>Staff</b>		<b>Public</b>		<b>Total</b>

Question	Yes/No	Additional actions / Comment
<i>Are adequate exits provided for the numbers of persons within the unit or stall? (Are your staff and customers able to evacuate easily if the normal exit is blocked?)</i>		
<i>Where necessary, are there sufficient directional signs indicating the appropriate escape route and do they comply with current regulations?</i>		
<i>Are the exits maintained available, unobstructed, and unlocked at all times the premises are in use/</i>		
<i>If the normal lighting failed would the occupants be able to make a safe exit? (Consider back up lighting)</i>		
<i>Do you have an adequate number of appropriate fire extinguishers/fire blankets available in prominent positions and easily available for use?</i>		
<i>Has the fire-fighting equipment been inspected within the last 12 months? Note: a certificate of compliance will normally be required</i>		
<i>Have your staff been instructed on how to operate the fire-fighting equipment provided?</i>		

<i>Have your staff been made aware of what to do should an incident occur, how to raise the alarm, evacuate the unit, and the exit locations?</i>		
<i>Have you identified combustible materials that could promote fire spread beyond the point of ignition such as paper/cardboard, bottled LPG etc. and reduced the risk of them being involved in an incident?</i>		
<i>Have you identified all ignition sources and ensured that they are kept away from all flammable materials?</i>		
<b>Question</b>	<b>Yes/No</b>	<b>Additional actions / Comment</b>
<i>Are the structure, roofing, walls and fittings of your stall or unit flame retardant? Note: certificates of compliance will normally be required</i>		
<i>If any staff sleep in the stall is there a working smoke detector and a clear exit route at night? Note : Persons should not be allowed to sleep within a high risk area and some Authorities and events do NOT allow any sleeping within units.</i>		
<i>Are you aware that you must not stock or sell certain items, i.e. fireworks, garden flares, household candles, tea lights, etc.?</i>		
<i>Do you have sufficient bins for refuse? Is all refuse kept away from your unit?</i>		
<i>Are you aware that petrol generators are not permitted on site?</i>		
<i>Do You use LPG? (If 'No' ignore questions remaining questions)</i>		
<i>Do you have an inspection / gas safety certificate for the appliances and pipework (copy to be available for inspection) and are all hose connections made with "crimped" fastenings?</i>		
<i>Are the cylinders kept outside, secured in the upright position and out of the reach of the general public?</i>		

<i>Are appliances fixed securely on a firm non-combustible heat insulating base and surrounded by shields of similar material on three sides?</i>		
<i>Are the cylinders located away from entrances, emergency exits and circulation areas?</i>		
<i>Are the gas cylinders readily accessible to enable easy isolation in case of an emergency?</i>		
<i>Do you ensure that all gas supplies are isolated at the cylinder, as well as the appliance when the apparatus is not in use?</i>		
<i>Do you ensure that only those cylinders in use are kept at your unit/stall? (Spares should be kept to a minimum and in line with any specific conditions for the event)</i>		
<i>Is a member of staff, appropriately trained in the safe use of LPG, present in the unit / stall at all times?</i>		
If you answered any questions 'No'; please detail below actions taken to remedy the situation: (continue on separate sheet if necessary)		

<b>Company/Stand Name:</b>	
<b>Responsible Person – Print Name:</b>	
<b>Position in Company:</b>	
<b>Mobile Number:</b>	
<b>Signature:</b>	
<b>Date:</b>	

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**Further guidance can be accessed:**

Fire Risk Assessment Guidance for Open Air Events and Venues.

[www.gov.uk/government/uploads/system/uploads/attachment\\_data/file/14891/fsra-open-air.pdf](http://www.gov.uk/government/uploads/system/uploads/attachment_data/file/14891/fsra-open-air.pdf)

Guidance on Temporary Structures, Large Tents and Marquees.

[www.muta.org.uk/MUTAMembers/media/MUTAMembersMedia/PDFs/MUTA-s-Best-Practice-Guide,-November-2014.pdf](http://www.muta.org.uk/MUTAMembers/media/MUTAMembersMedia/PDFs/MUTA-s-Best-Practice-Guide,-November-2014.pdf)

Code of Practice 24 – Part 3: Use of LPG for Commercial Catering Events, Street Food & Mobile Catering (Sept 2017)

[www.uklpg.org/shop/codes-of-practice/code-of-practice-24-part-3](http://www.uklpg.org/shop/codes-of-practice/code-of-practice-24-part-3)