

	Casa Paella	RISK LEVELS (if applicable) H = Act immediately to fix the problem M = Establish appropriate control measures & monitor L = Manage by routine procedure
Our Site Safety Compliance Schedule		

Hazards	Suggested Risk	Risk Level				Control Measure in Place ✓
		H ✓	M ✓	L ✓	N/A ✓	
Slip Trips and Falls	Site designed to minimise exposure to hazards, slips, trips and falls					<input checked="" type="checkbox"/>
	Barrier in place to separate people from hazardous conditions expected on your site					x
	Mats placed over uneven surfaces and cables					x
	Warning signs to indicate hazards				x	
	Surface dried and clean as soon as hazards occurs					x
	Hand rails and steps to be of solid construction and manufactured in accordance with Australian Standards				x	
Electrical	All leads and power boards must have a current testing and compliance tag attached. On site testing and tagging available at stallholders cost					x
	Cables and leads inspected "in situ" to identify risk of crushing/cutting or exposure to moisture					x
Fire	Public and others separated from sources of fire by barriers					x
	Combustible/flammable material kept to a minimum and segregated from sources					x
	No smoking near flammable material				x	
	A fire blanket is required where any cooking activity is taking place					x
	Site with Marque/Temporary Structure less than 15m x 20m Minimum of one (1) Dry Chemical Powder extinguisher AB(E) rating					x
Dangerous Goods and Hazardous Substances	All dangerous goods/hazardous substances in suitable containers, labelled and with appropriate warning signs, barriers where applicable and effective supervision					x
	Material safety data sheets available at your site					x
	Required protective equipment must be available or provided to workers to be worn				x	
Cuts and Laceration Hazards	Eliminate sharp objects and protrusions from your site					x
	Place barriers between sharp objects and workers/visitors, limit exposure to hazards					x
Thermal Hazards	Public and others separated from hot/cold barriers					x
	Warning signs erected				x	
	Required protective equipment must be available or provided to workers to be worn				x	
Gas Safety	Only certified appliances in use					x
	All equipment and hoses and cylinders to be inspected prior to the event and be within test date, good condition and checked for leaks					x
	Gas cylinders secured to prevent falls and not blocking exits or pathways					x
	Located away from flammable materials and ignition source					x
	Please refer to Dangerous Substance (Safe Handling) Act 2009 www.wst.tas.gov.au for further information					
Gravitational Hazards	Heavy items not to be stored at heights					x

	Temporary structures checked for stability and strength taking into account possible weather conditions (eg. wind, rain etc.)						x
Microbiological Hazards	The Public Health Act requirements apply to all food and drink sites						x
Manual Handling	Correct technique used when lifting to prevent back strains and injury						x
First Aid	First-aid kit on site						x
	Emergency telephone numbers displayed						x
	Level 2 first-aider on site or is aware where St John Ambulance is located on site						x
Other Hazards Identified	No other hazards						

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This statement indicates that I the Stallholder
Name of Stallholder's Site: Casa Paella Edrick Corban-Banks _____
Have implemented the above control measures for our site and activities
And all staff and people assisting at my/our site will be inducted in the Risk/Hazards and understand what controls are necessary.
Person Responsible: Edrick Corban-Banks *EH Corban-Banks*