

Ethel Trust Risk Assessment

Sheet Ref.	2	Degree of Risk										Persons at Risk				
Date	1 st September 2019	Seriousness				Likelihood										
Risk Area	The vessel - use of fixed / portable equipment	4	3	2	1	5	4	3	2	1						
Assessor	John Batley / Bill Carruthers															
Ref. No.	Risks and Hazards															
1	Using hydraulic lifts. Passengers slipping, falling, trapping hands & feet		X						X		6	X	X	X	X	

2	Scalding whilst using domestic hot water system.		X						X		6	X	X		X	X
3	Knocking off pans whilst using gas cooker.		X					X			9	X	X		X	X
4	Moving boarding ramps.		X						X		6	X	X			
5	Changing gas bottles			X					X		4	X	X			

Risk Scores Low 1 – 5 Medium Risk 6 – 12 High Risk 13 – 20

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6	Using various power tools.	X								X	4	X	X			
7	Lifting heavy objects.		X						X		6	X	X			
8	Trapping fingers in mooring ropes			X				X			6					
9	Checking electrolyte level in engine room batteries		X					X			9	X				

Risk Scores

Low 1 – 5

Medium Risk 6 – 12

High Risk 13 – 20

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Assessor	John Batley / Bill Carruthers																	
Ref. No.	Risks and Hazards																	
10	Use of cleaning agents			X				X			6	X						
11	Pumping out toilet tank / re charging with toilet fluid.			X				X			6	X	X					
12	Food poisoning			X				X			6	X	X	X	X	X	X	X
13	Waterborne disease from fresh water system		X						X		6	X	X	X	X	X	X	X

14	Release of carbon monoxide gas from faulty appliance	X								X	4	X	X	X	X	X
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Risk Scores

Low 1 – 5

Medium Risk 6 – 12

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Action Plan

Risk or Hazard		Existing Controls	Preventative Action	By Whom	Completion date	Initial Risk Rating	Final Risk Rating
1	Using hydraulic lifts, Passengers slipping, falling, trapping hands & feet	<p>Isolator switches installed. Lifts serviced in accordance with manufacturer's instructions.</p> <p>Safety stop feature tested. Lift platform surface non-slip. Standing passengers advised to hold hand rails. Wheelchair passengers to be accompanied and brakes applied.</p> <p>Safety chains used. Crew training. Only crew to operate. Included in crew training.</p>	Existing controls to be maintained.	<p>Skippers</p> <p>All crew</p> <p>Trainers</p>	Ongoing	6	3
2	Scalding whilst using domestic hot water system.	<p>Warning notices displayed at all outlets. Automatic thermostat fitted. Verbal advice to users if necessary.</p>	Existing controls to be maintained.	<p>Skippers</p> <p>All crew</p> <p>Trainers</p>	Ongoing	6	3

3	Knocking off pans whilst using gas cooker.	* Advise users to keep pan handles away from front. Oven gloves provided to handle hot cooking utensils. Encourage users to use new utensils with 'Twin' cook pot style handles.	Existing controls to be maintained.	Skippers All crew Trainers	Ongoing	9	3
4	Moving boarding ramps.	Crew only to move. Main ramp equipped with rope handles. Always 2 people to lift, one ashore one aboard. Adopt correct lifting techniques. To be left ashore. Lightweight ramps equipped with handling ropes. 2 people always to manoeuvre. Stored on roof and secured to roof rails. Adopt correct lifting techniques. Lifting techniques included in H & S training.	Existing controls to be maintained.	Skippers All crew Trainers	Ongoing	6	5

5	Changing gas bottles	<p>Check for leaks. Ensure gas locker drain hole is clear. Gas Landlord Certificate. Annual inspection of gas locker, pipes and connections. Gas alarm fitted in bilges – always on when boat in use.</p> <p>Adopt correct lifting techniques.</p> <p>Get assistance if necessary.</p> <p>Include in all future training.</p>	Existing controls to be maintained.	<p>Skippers</p> <p>All crew</p> <p>Trainers</p>	Ongoing	4	2
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6	Using various power tools.	<p>Risk assessment to be completed before any work commences.</p> <p>110 volt ac equipment provided.</p> <p>PAT test completed.</p> <p>Wearing of PPE provided.</p> <p>First aid equipment available.</p> <p>All relevant staff instructed in use of equipment, and detail of specific risk assessment discussed prior to task commencing.</p> <p>Monitoring of staff during task, stop and redeploy if necessary.</p>	Existing controls to be maintained.	<p>Skippers</p> <p>All crew</p> <p>Trainers</p>	Ongoing	4	4
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7	Lifting heavy objects.	Adopt correct lifting techniques. If too heavy seek assistance. Included in H & S Training.	Existing controls to be maintained.	Skippers All crew Trainers	Ongoing	6	3
8	Trapping fingers in mooring ropes	Included in current training.	Existing controls to be maintained.	Skippers All crew Trainers	Ongoing	6	2

9	Checking electrolyte level in engine room batteries	Included in training. P.P.E. Safety goggles and gloves provided. Eye wash facility. Only Boat Manager to do check.	Existing controls to be maintained.	Skippers All crew Trainers	Ongoing	9	4
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10	Use of cleaning agents	Stored in crew cabin in locked cupboard P.P.E. - gloves provided. COSHH directives to be complied with. Included in training	Existing controls to be maintained.	Skippers All crew Trainers	Ongoing	6	2
11	Pumping out toilet tank / re charging with toilet fluid.	P.P.E. heavy duty rubber gloves to be used, during both operations. Wash adaptor connector and hands afterwards. Included in training. COSHH directives to be complied with.	Existing controls to be maintained.	Skippers All crew Trainers	Ongoing	6	2

12	Food poisoning, infection	Hand washing to be done in toilets or crew cabin. All cooking utensils / surfaces to be kept clean. Galley to be cleaned daily after use. Wash hands before preparing or handling food. All crockery, cutlery, utensils to be washed prior to season commencing. Storage cupboards to be cleaned. Check 'use by date', and discard if appropriate. Deep cleaned annually.	Existing controls to be maintained.	Skippers All crew Trainers	Ongoing	6	2
13	Waterborne disease from fresh water system	Drinking water only available from tap in galley. All other taps suitable labelled. In line water filter fitted to galley outlet and replaced annually. Fresh water tank treated annually with cleaning agent, and flushed. Shower head cleaned and disinfected	Existing controls to be maintained.	Skippers All crew Trainers	Ongoing	6	3
14	Release of carbon monoxide gas from faulty appliance	Annual Gas Landlord Certificate Carbon monoxide alarms installed	Existing controls to be maintained.	Skippers All crew Trainers	Ongoing	4	4

Assessed by : John Batley / Billy Carruthers

Date: 1st September 2019