

RISK ASSESSMENT

| PRODUCT NAME: | | FUN FOOD MACHINE | | | | | |
|---|----------------------|---|---|---------------|-----------------|---------------|--|
| RISK DESCRIPTION | WHO MIGHT BE HARMED? | WHAT IS THE RISK? | EXISTING CONTROL MEASURES | RISK SEVERITY | RISK LIKELIHOOD | RISK RATING | NEW CONTROL MEASURES |
| Loading, handling and transportation of equipment | Operator Consumer | Injuries caused by: Heavy lifting Unacceptable access Injury to Operator or Consumer | All equipment must be handled in correct manner in line with manual handling. Only our staff should move the equipment. Manual handling should be reduced to a minimum by using the trolleys. Ramps & lifts to be used where required and available. All loads must be properly secure. | TOLERABLE | IMPROBABLE | MEDIUM | Where required multiple persons must handle equipment. Individual persons should not undertake anything that puts themselves or anyone else at risk. Manual handling training is supplied to all staff annually. Under no circumstances shall anyone but our staff transport equipment. |
| Installation of equipment on site | Operator Consumer | Injury caused by: Debris Tripping over equipment Injury to Operator or Consumer | The operator must have clear access to the setup area. The setup area must be level and free from any rubbish, debris and sharp objects etc. The equipment must be inspected before, during and after installation to ensure it is free from damage. | ACCEPTABLE | IMPROBABLE | LOW | Once installed the item should not be moved by any unauthorized persons. The equipment should be set up away from any entrances or exits ensuring it does not block any fire exits. All anchor points must be used. Any spare equipment must be tidied away and put in a safe place. |

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| Electricity & cabling | Operator Consumer | <p>Injuries caused by:</p> <p>Trips</p> <p>Power cut outs</p> <p>Injury to Operator or Consumer</p> | <p>The equipment requires access to a 13-amp plug socket.</p> <p>The power socket ideally should be no further than 30 - 40m away from equipment.</p> <p>All electrical components are inspected and PAT every 6 months.</p> | TOLERABLE | IMPROBABLE | MEDIUM | <p>All cabling to be routed away from walkways and any cables crossing footpaths or vehicle access routes to be covered with cable ramps where possible.</p> <p>If area is too large then access should not be used and client should provide cones to block off the area from vehicle access.</p> <p>If power socket is more than 40m away then a generator is advised due to risks caused by trailing cables, however the power can safely be up to 50m away should cable be routed out the way of footpaths and vehicle access.</p> |
| Operation of equipment on site | Operator Consumer | <p>Injuries caused by:</p> <p>Overcrowding of the area</p> <p>Lack of supervision</p> <p>Not following operating rules</p> <p>Injury to Operator or Consumer</p> | <p>Customers to queue in front of the equipment in view of the operator who will control the queue.</p> <p>Customers should not to overcrowd the area and keep a clear space around the item.</p> <p>Only a qualified operator to use the machine.</p> | ACCEPTABLE | POSSIBLE | LOW | <p>Customers should be away from the equipment and not allowed to interfere with the equipment in anyway.</p> <p>All operators have up to date food hygiene certificates.</p> <p>Company has a 5-star food hygiene rating.</p> |

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| Food Contamination | Consumer | Injury / Illness to Consumer |  <p>All ingredients are kept in sealed containers.</p> <p>Equipment is cleaned after each event.</p> <p>Only a qualified operator should dispense the candy floss.</p> | ACCEPTABLE | POSSIBLE | LOW | <p>Customers should be away from the equipment and not allowed to interfere with the equipment in anyway.</p> <p>All operators have up to date food hygiene certificates.</p> <p>Company has a 5-star food hygiene rating.</p> |
| Allergens | Operator Consumer | Injury / Illness to Consumer | <p>All ingredients are kept in sealed containers and not to be mixed.</p> <p>Display nutritional and allergen information next to machine.</p> | TOLERABLE | IMPROBABLE | MEDIUM | <p>Customers should be away from the equipment and not allowed to interfere with the equipment in anyway.</p> <p>All operators have up to date food hygiene certificates.</p> <p>Company has a 5-star food hygiene rating.</p> |

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| Slush Drinks | Consumer | Injury / Illness to Consumer | <p>Follow The Food Standards Agency (FSA) Voluntary advice as below:</p> <p>Under 4's should not consume slush drinks as it can contain Glycerol which can be dangerous to children.</p> <p>Under 10 years old should not have refills of their slush drink.</p> | TOLERABLE | POSSIBLE | MEDIUM | <p>Sticker / Signage displayed on the machine with advice on under 4's & under 10's set out by FSA.</p> |
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The above information is based on manufacturers' criteria and experience from extensive use of the equipment.

Any other action required:

This risk assessment is specific to the equipment and covers the set-up, use and pack down. The risks detailed above generally do not change between sites however as our team arrive on site they will conduct a dynamic risk assessment and avoid any risks they may find, if the risks cannot be avoided then the risk will be assessed and a decision on the location of set up will be made.

This item can only be operated by Live 9 Events staff and all staff will follow the training they have been given. If required can refer to the "Staff Information Pack & Safety Guide".

Risk assessment carried out by: Molly Huthwaite

Reviewed Date: 13 May 2025

Signature: M. Huthwaite

LIVE 9 EVENTS LTD
EVENT INNOVATION