Name of activity,	Community Warm Hubs	Date of risk	10/01/2023	Name of person	
event, and	Safer Communities Alliance	assessment		doing this risk	
location	Bizniz Point, Crown House, Dartford, DA1 1DZ	Date of next review	10/01/2024	assessment	

What hazard have you identified?	Who is at risk?	How are the risks already controlled? What extra controls are needed?	Review & revise. What has changed that needs to be
What are the risks from it?		How will they be communicated to young people and adults?	thought about and controlled?
A hazard is something that may cause harm or damage.  The risk is the harm that may occur from the hazard.	For example: young people, adult volunteers, visitors	Controls are ways of making the activity safer by removing or reducing the risk.  For example, you may use a different piece of equipment or you might change the way you do the activity.	Keep <b>checking</b> throughout the activity in case you need to change what you're doing or even <b>stop</b> the activity.  This is a great place to add comments which will be used as part of the review.
Fire - Unable to escape building, become trapped burns, smoke inhalation, death	Adult volunteers, visitors, young people and children	<ul> <li>Good housekeeping standards to continue</li> <li>Staff/volunteer vigilance at all times</li> <li>Daily fire exits checked on opening and closing</li> <li>Staff/volunteers made aware of local emergency procedures</li> <li>Managing any donations of warm clothing are kept away from fire escape routes and away from sources of heat and ignition.</li> <li>Managing the food arrival and the use of electric appliances eg. microwaves/ovens that they will be used properly and will have someone to oversee at all times of use - make sure the appliances are switched off when not in use.</li> <li>Follow the correct procedures for the building that is rented in the event of a fire.</li> <li>Building managers to carry out regular fire alarm tests</li> </ul>	
Medical Emergencies - become unwell while in attendance at warm hub, Scalds from hot drinks  Slips/Trips/Falls - over furniture, &	Adult volunteers, visitors, young people and children	<ul> <li>Spillages to be dealt with promptly</li> <li>Urns and Kettles must be kept away from main area where possible</li> <li>Kettles and urns on stable surfaces with no dangling cables and kept away from edges</li> <li>Where possible trays and/or trolleys used for serving</li> <li>Staff aware of local emergency procedures</li> <li>Appropriately stocked First aid kit is on hand in an emergency</li> <li>Appropriate signage on urns and kettles used in the public area stating "Caution hot water"</li> <li>All accidents reported promptly</li> </ul>	
equipment - sprains, bumps, bruises, head injuries and fractures	volunteers, visitors, young	<ul> <li>All accidents reported promptly</li> <li>Any hazards reported to the manager and removed from the area</li> <li>Spillages to be dealt with promptly</li> <li>Staff vigilance looking for items left on floors by users/visitors</li> </ul>	

Safeguarding - incident to happen between staff/volunteers and/or	people and children  Adult volunteers,	<ul> <li>No trailing cables allowed in the customer areas</li> <li>Ensure any donated clothing is managed to eliminate trip hazards</li> <li>Appropriately stocked First aid kit is on hand if required</li> <li>Ensure there is a designated safeguarding lead and staff/volunteers know who they should report to if required</li> </ul>
visitors during an event, recognising signs of concern in visitors	visitors, young people and children	<ul> <li>Staff and volunteers helping at the warm hub have all completed safeguarding training</li> <li>All staff and volunteers to have an enhanced DBS check completed</li> <li>Asking single adults to attend at a later time to families</li> </ul>
Anti-social Behaviour - exposed to & participating in Antisocial behaviour	Adult volunteers, visitors, young people and children	<ul> <li>Staff to be vigilant at all times and deal with situations as they arise</li> <li>Any incidents to be reported to the person in charge immediately</li> <li>Sharing of knowledge of incidents and among colleagues.</li> <li>Where necessary, antisocial behaviour plan in place and to be discussed at staff meetings.</li> <li>Antisocial behaviour policy in place and shared with staff and volunteers</li> </ul>
Food Handling, Safety & Hygiene	Adult volunteers, visitors, young people and children	<ul> <li>Food to come from a hygiene approved kitchen/chef</li> <li>Ensure cooking staff know the correct temperatures that food should be heated to</li> <li>Chef and staff to be aware of any food allergies</li> <li>All cooking/serving staff to frequently wash hands and dry thoroughly</li> <li>Where possible and sensible, staff use tools (cutlery, tongs scoops etc) to handle food rather than hands</li> <li>Where handling cannot be avoided, hands are rinsed promptly after finishing the task.</li> <li>First-aid box provided and nominated first-aider always on site</li> </ul>