# How to complete a **Risk Assessment**



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#### **BACKGROUND**

To hire a Council facility you must complete a risk assessment. The purpose of this risk assessment is to demonstrate to Council that you have considered all aspects of your event and can manage it safely.

During the Risk Assessment process you will be required to:

- Determine the activities / tasks you are undertaking
- Identify hazards
- ▶ Determine the Consequence, Likelihood and Risk Rating of identified hazards
- ▶ Implement control measures to reduce potential risk

PLEASE NOTE: The information below has been provided for guidance purposes only.

#### STEP 1

Complete the Event Considerations Guide on page 4. This guide has been developed to help you identify activities / tasks that are included in your event. Tick the relevant box depending on your event.

#### STEP 2

Identify what activities / tasks you will be doing during your event. This <u>must</u> include from the time you arrive on site until the time you leave. Refer to your completed Event Considerations Guide to assist you with identifying your activities. Some examples of activities / tasks involved with your event could include:

- Initial inspection of site / venue upon arrival
- Set-up of equipment and/or preparation of facility
- Conducting the event
- Pack-up equipment and cleaning the facility
- Post-inspection of site
- Any other activities that you can identify

Add your activities / tasks to the Risk Assessment form. Refer to example below:

Describe each activity / task that will be undertaken during your event (Consider each activity / task from set up to clean up)				
1. Initial inspection				
2. Unpack equipment				

#### STEP 3

For each activity / task that was identified in Step 2 determine what hazards may be present. Add these hazards to the Risk Assessment Form. Refer to example below:

Describe each activity / task that will be undertaken during your event (Consider each activity / task from set up to clean up)	Possible hazards identified for each activity / task
1. Initial inspection	Trip on fallen branches Slip on slippery surfaces
2. Unpack equipment	Back strain lifting heavy equipment

Working with you

# STEP 4

For each possible hazard you have identified you <u>must</u> nominate an appropriate control measure. The purpose of each control measure is to reduce the risk to a safe level. Add the control measures to the Risk Assessment Form. Refer to example below:

Describe each activity / task that will be undertaken during your event (Consider each activity / task from set up to clean up)	Possible hazards identified for each activity / task	Nominated control for each hazard identified
1 Initial inspection	Trip on fallen branches	Remove branches
1. Initial inspection	Slip on slippery surfaces	Wear appropriate shoes
2. Unpack equipment	Back strain lifting heavy	Use 2 people to carry
2. Onpack equipment	equipment	heavy equipment

# STEP 5

When your nominated controls have been added to the form the next step is to determine the Risk Rating. This process is used to ensure your nominated controls have reduced the risk to an acceptable level.

NOTE: Please refer to the section below (*How to use the Risk Matrix*) if you need any additional assistance with the risk assessment process.

Describe each activity / task that will be undertaken during your event	Possible hazards identified for each	Nominated control for each	Risk after nominated controls have been implemented		
(Consider each activity / task from set up to clean up)	activity / task	hazard identified	Likelihood	Consequence	Risk Rating
1 Initial inspection	Trip on fallen branches	Remove branches	С	4	Low
Initial inspection	Slip on slippery surfaces	Wear appropriate shoes	В	4	Low
2. Unpack equipment	Back strain lifting heavy equipment	Use 2 people to carry heavy equipment	В	3	Medium

# STEP 6

The last step in the process is to nominate the person who is responsible for implementing the identified controls. This person can be different depending on the activity / task and controls required. The responsible person <u>must</u> be on site and be able to implement requirements. Refer to example below:

Risk after nominated controls have been implemented			Who is responsible for implementing
Likelihood	Consequence	Risk Rating	this control
С	4	Low	Event organiser
В	4	Low	All persons
В	3	Medium	Event organiser

#### **HOW TO USE THE RISK MATRIX**

The Risk Matrix is used when determining the Likelihood, Consequence and overall Risk Rating for each possible hazard after nominated controls have been implemented.

## **Determining the Likelihood**

Likelihood is determined by considering how likely it is that the hazard will eventuate. The score can either be Very Likely (A), Likely (B), Unlikely (C) or Very Unlikely (D). When you have determined the Likelihood add this to the Likelihood section of the Risk Assessment Form.

#### **Determining the Consequence**

Consequence is determined by considering how much impact the hazard could have. The score can either be Major / Serious (1), Significant (2), Moderate (3) or Minor (4). When you have determined the Consequence add this to the Consequence section of the Risk Assessment Form.

#### **Determining the Risk Rating**

The Risk Rating for the possible hazard is determined by using the Likelihood and Consequence scores you had previously determined. Using the Risk Matrix follow each line to determine where they meet. For example if the Likelihood was C and the Consequence was 4 the Risk Rating would be LOW. Refer to example below:

NOTE: If the Risk Rating is assessed as <u>HIGH</u> you will need to consider more appropriate controls to implement or not undertaking the activity / task. Refer to example below:

				MATRIX	
			CONSEQUE	NCE TABLE	
		MAJOR / SERIOUS	SIGNIFICANT	MODERATE	MINOR
		<ul><li>Death</li><li>Loss of property</li><li>Major environmental contamination</li><li>Event Cancelled</li></ul>	Serious injury     Significant property or environmental damage     Significant complaints or major disruptions	Medical attention     Some property or environmental damage     Minimal complaints or disruption	First aid treatment     Very low     environmental impact     No adverse     community impact
LIKELIHOOD TABL	E	1	2	3	4
VERY LIKELY (In most instances)	Α	HIGH	HIGH	MEDIUM	MEDIUM
LIKELY (May happen sometime)	В	HIGH	MEDIUM	MEDIUM	LOW
UNLIKELY (Could happen)	С	MEDIUM	MEDIUM	LOW	LOW
VERY UNLIKELY (Probably won't happen)	D	MEDIUM	LOW	LOW	INSIGNIFICANT

# **EVENT CONSIDERATIONS**

This form is to assist you with identifying activity / tasks included in your event.

NOT	E: Tick the box if applicable to your event					
Type of event – Does your event include any of the following?						
	Members of the public		Music concert			
	Sports activities		Organised group gathering			
	Community meetings		Family event – Birthday / Wedding / Anniversary etc.			
Dem	ographics – Are you expecting any of the following person	ons to	attend?			
	Families		Contractors			
	Children		Government Agencies			
	Elderly persons		Volunteers			
Size	of Event – How many people are coming to your event?					
	Will <u>less</u> than 10 people be attending your event?		Will more than 10 people be attending your event?			
Loca	tion – Where will the event be held?					
	Outdoor Sports Ground		Clubhouse			
	Bushfire Prone Land					
Acce	ess – Could any of the following be issues?					
	Suitability of venue					
	Entry and exit points for people, especially elderly and d	isable	ed			
	Parking and traffic movements					
Serv	ices / facilities – Will you being using or need any of the	follov	ving facilities / services?			
	Portable toilets		Waste collection			
	Disabled access					
Alco	hol – Will alcohol be available at the event?					
	No					
Canteen – Will any food be sold from a canteen during the event?						
☐ Yes – What services do they need? Do they comply with industry requirements (Food Handling Procedures)?						
	Yes – What services do they need? Do they comply with	indu	stry requirements (Food Handling Procedures)?			
	Yes – What services do they need? Do they comply with No	indu	stry requirements (Food Handling Procedures)?			
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