

WiSH SC

Sailing Risk Assessment – Discover Sailing and Other Taster Sessions

A typical taster session for sailing will be:

Sailing: A dinghy will be sailed by an experienced helm and one or two people for a sail lasting approximately one hour. The taster session will not include helming and will be totally dependent on weather conditions and the decision of the helm to ensure a safe and pleasurable joyride.

Powerboat: Powerboat rides are always popular for children and those less confident in a dinghy.

Only experienced and qualified power boat drivers will take the session which will last for approximately 20 minutes and involve a lower speed drive around the flash and is an opportunity to experience a power boat ride and to see the wildlife on the flash.

Safeguarding – St Helens & Wigan Sailing Club has a safeguarding policy (P005 Safeguarding & Child/Vulnerable Adults Protection) which will be adhered to.

A range of tasks to cover Taster sessions are: -

1. Sailing
2. Power Boats
3. Dinghy Operation
4. Car Park
5. Sign Up Desk
6. Club Information Desk
7. Equipment Issue
8. General Help/Assistance
9. Galley

1.Sailing

| Hazard | Hazard Effect | Who might be harmed | Existing controls |
|--|--|---|---|
| 1.1 Falling in water | Potential risk of drowning Panic Attack | Any person sailing, on jetty, at water's edge | All persons sailing or on the jetty are required to wear buoyancy aids Rescue boat will be manned and on the water. |
| | | | People are kept on the bank and escorted in small groups where they are guided on to and off the boats |
| 1.2 Slipping on jetty | Injury varying in severity from cuts, bruises, scrapes to broken limbs | Club members Members of public | The surface has been upgraded to fibreglass non slip decking to minimise the hazard |
| 1.3 Slipping on launching ramp - ice in winter, algae in summer, Excrement from wildfowl at any time of year | Injury varying in severity from cuts, bruises, scrapes to broken limbs | Club members Members of public | The ramp is a metal slatted providing a mechanical foot grip |
| 1.4 Capsize | Same as for Falling in water | Any person sailing | Only experienced sailors will take the children sailing to minimise the risk of capsize |

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| Hazard | Hazard Effect | Who might be harmed | Existing controls |
|-----------------------|-------------------------------|---------------------|--|
| | Being trapped underneath sail | | In stronger wind the boats will be initially reefed and the session cancelled if necessary. Safety boat always be on the water and manned by experienced crews to respond quickly to any capsize. The children will be taken ashore to minimise any problems. |
| 1.5 Being hit by boom | Head injury | Persons in boat | Only experienced sailors will take groups sailing to minimise the risk. Head protection is available for those particularly concerned. |
| 1.6 Younger children | Isolated child | The child | To be accompanied by parent / guardian. The minimum age for dinghy sailing is about 7 years old |

2. Power Boats

| Hazard | Hazard Effect | Who might be harmed | Existing controls |
|----------------------------|--|---|---|
| 2.1 Falling in water | Potential risk of drowning Panic Attack | Any person sailing, on jetty, at water's edge | All persons sailing or on the jetty are required to wear buoyancy aids Rescue boat will be manned and on the water. People are kept on the bank and escorted in small groups where they are guided on to and off the boats. |
| 2.2 Out of control boat | | | Only experienced power boat drivers with a minimum of RYA Level 2 will be allowed to drive. Kill-cords MUST be worn at all times when the engine is running |
| 2.3 Special Needs children | Isolated child | The child | To be accompanied by parent/guardian |

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3. Dinghy Operation

| Hazard | Hazard Effect | Who might be harmed | Existing controls |
|-----------------------|----------------------------|---------------------|--|
| 3.1 Capsize | Potential risk of drowning | Any person in dingy | Only experienced sailor to take the helm to minimise the risk of capsize In stronger winds the sails will be reduced in size Session will be cancelled, if necessary |
| | | | Safety boat will always be on water manned by experienced crews |
| 3.2 Being hit by boom | Head Injury | Person in boat | Only experienced sailors will take groups sailing to minimise this risk |

4. Car Park

| Hazard | Hazard Effect | Who might be harmed | Existing controls |
|---------------------|------------------------|---------------------|--|
| 4.1 Vehicle Parking | Being hit by a vehicle | Anyone | Parking attendant on site as and when required |

5. Sign Up Desk

| Hazard | Hazard Effect | Who might be harmed | Existing controls |
|--------------------------------|---------------------------------|---------------------|---|
| 5.1 Visitors not signing in | No record of attending the site | Anyone | All signed in visitors will have allocated life jackets |
| 5.2 Signing in desk not manned | Visitors not signed in | Anyone | To be always manned |

6. Club Information Desk

| Hazard | Hazard Effect | Who might be harmed | Existing controls |
|--------------------------------|------------------------------|---------------------|---|
| 6.1 Unsafe positioning of desk | People falling over the desk | Anyone | A well-lit, easily accessible positioned desk |

7. Equipment Issue

| Hazard | Hazard Effect | Who might be harmed | Existing controls |
|------------------------------------|-----------------------|---------------------|---|
| 7.1 Wearing of unsuitable clothing | Possible Hyperthermia | Anyone | Only allow suitably attired visitors on the |

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| | | | water before issuing life jackets |
| 7.2 Faulty equipment | Drowning | Anyone | Checked by Volunteers fit and in correct working order |

8. General Help & Assistance

| Hazard | Hazard Effect | Who might be harmed | Existing controls |
|---------------------------------------|---------------|---------------------|--|
| 8.1 Unexperienced Officers of the Day | Unsafe event | Anyone | Competent Officers of the day, easily visible to help as and when required |
| 8.2 Experienced Club Members | Unsafe event | Anyone | Rota in only very experienced Club Members |

9. Galley

| Hazard | Hazard Effect | Who might be harmed | Existing controls |
|--|---|--|---|
| 9.1 Slips & falls | Kitchen/food service staff and customers may be injured if they trip over objects or slip-on spillages. | Good housekeeping – work areas kept tidy; goods stored suitably etc. <ul style="list-style-type: none"> • Kitchen equipment maintained to prevent leaks onto floor. • Equipment faults leading to leaks quickly reported to manager. • Drainage channels and drip trays provided were spills more likely. • Staff clean up spillages (including dry spills) immediately using suitable methods and leave the floor dry. • Suitable cleaning materials available. • Good lighting in all areas including cold storage areas. • No trailing cables or obstruction in walkways. • Steps and changes in level highlighted. | Consider whether it is appropriate to change floor surface with better surface roughness Remind staff to maintain good standard of housekeeping. Ensure suitable footwear with good grip worn by staff. |
| 9.2 Manual handling heavy items such as flour sacks, ingredients, boxes of meat, | Kitchen staff and food service staff may suffer injuries such as strains or bruising from | <ul style="list-style-type: none"> • Ingredients bought in package sizes that are light enough for easy handling. | Ensure team working for moving heavier items (eg pots). |

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| trays of crockery, kegs etc | handling heavy/bulky objects. | <ul style="list-style-type: none"> • Commonly used items and heavy stock stored on shelves at waist height. • Suitable mobile steps provided and staff trained to use them safely. • Handling aids provided for movement of large/heavy items. • Sink at good height to avoid stooping. • Staff trained in how to lift safely. | |
| 9.3 Contact with steam, hot water, hot oil and hot surfaces | Kitchen staff and food service staff may suffer scalding or burns injuries. | <ul style="list-style-type: none"> • Staff trained in risks of hot oils and on procedure for emptying/cleaning fryers. • Staff trained in risks of releasing steam. • Water mixer taps provided. • All staff told to wear long sleeves. • Heat-resistant gloves/cloths/aprons provided | <p>Display ‘hot water’ signs at sinks and ‘hot surface’ signs at hot plates</p> <p>Ensure handles on pans maintained.</p> <p>Ensure staff trained in use of all appliances</p> |
| 9.4 Food Handling | Frequent hand washing can cause skin damage. Some foods can cause some staff to develop skin allergies. | <p>Where possible and sensible, staff use tools (cutlery, tongs scoops etc) to handle food rather than hands.</p> <ul style="list-style-type: none"> • Food grade, single- use, non-latex gloves are used for tasks that can cause skin problems, eg salad washing, vegetable peeling and fish filleting. • Where handling cannot be avoided, hands are rinsed promptly after finishing the task. | <p>Staff reminded to thoroughly dry hands after washing. Provide non-taint, nut-oil free cream for staff to apply regularly to replace the moisture ‘stripped’ by frequent washing.</p> <p>Remind staff to check for dry, red or itchy skin on their hands and to tell manager if this occurs.</p> |
| 9.5 Knives | Staff involved in food preparation and service could suffer cuts from contact with blades. | <ul style="list-style-type: none"> • Staff trained to handle knives. • Knives suitably stored when not in use. | Tell staff not to use knives to remove packaging – suitable cutters will be provided. |

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| | | <ul style="list-style-type: none"> • First aid box provided and nominated first aider always on site. | |
| 9.6 Contact with bleach and other cleaning chemicals | <p>Prolonged contact with water, particularly in combination with detergents, can cause skin damage. Staff cleaning premises risk skin irritation or eye damage from direct contact with bleach and other cleaning products. Vapour may cause breathing problems.</p> | <ul style="list-style-type: none"> • Dishwasher used instead of washing up by hand. • All containers clearly labelled. • Where possible, cleaning products marked 'irritant' not purchased and milder alternatives bought instead. • Long-handled mops and brushes, and strong rubber gloves, provided and used. • Staff wash rubber gloves after using them and store them in a clean place | <p>Staff reminded to thoroughly dry hands after washing. Provide non-taint, nut-oil free cream for staff to apply regularly to replace the moisture 'stripped' by frequent washing. Remind staff to check for dry, red or itchy skin on their hands and to tell manager if this occurs</p> |
| 9.7 Electrical | <p>Staff could suffer serious/fatal injuries as a result of electric shock</p> | <ul style="list-style-type: none"> • Manager visually inspects the system once a year and is competent to do so. • System inspected and tested by an electrician every five years. • Staff trained to check equipment before use and to report any defective plugs, discoloured sockets or damaged cable and equipment. • Staff know where fuse box is and how to safely switch off electricity in an emergency. • Plugs, sockets etc suitable for kitchen environment. • Access to fuse box kept clear. • Residual current devices (RCDs) installed on supplies to hand-held and portable appliances. | <p>Manager to get electrician to inspect electrical equipment and advise on how often these should be inspected and tested.</p> |
| 9.8 Fire | <p>Staff or customers could suffer serious/fatal injuries from burns/smoke inhalation.</p> | <p>Fire risk assessment done as at www.communities.gov.uk/fire and necessary action taken.</p> | <p>None</p> |

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| 9.9 Machinery | Staff risk serious injury from contact with dangerous or moving parts of machinery. | Staff trained in cleaning, assembly and operating procedures. • All dangerous parts to machinery suitably guarded. • Daily checks of machinery guards before use. • Staff trained to spot and report any defective machinery. • Safety-critical repairs carried out by competent person. • Operating instructions easy to locate. | Remind staff to always isolate (switch off from power supply) machinery before carrying out maintenance or cleaning work |
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