

## Risk Assessment for painting courses at Halsbeer Farm

Property Name	Halsbeer Farm	Date of Next Review:	Before next course
Date of Assessment	29.06.23	Notes:	
Assessment Carried out by	Katie Parsons		

Activity to be assessed	Potential Risk	Actions to minimise risk	Persons responsible for ensuring action taken
<b>Sessions in the conservatory</b>	<p>Tripping over chair legs, personal possessions, bumping into other people.</p> <p>Close social interaction (see also Covid risk assessment available on our website)</p> <p>Hot water for beverages</p>	<p>Warn participants to tuck in chairs when not in use, place possessions where people can't trip over them, to look around before moving around.</p> <p>Tables and work stations to be well spaced throughout the room. Small group size (up to 9 plus tutor)</p> <p>Warning that water is hot.</p>	<p>Artist to warn, participants to be responsible for themselves in the room.</p> <p>Organiser to set up tables and ensure participants are aware of social distancing requirements (if still apply).</p> <p>Organiser to warn or provide signage.</p>
<b>Moving around Halsbeer Farm grounds or out on day out location</b>	<p>Slipping on mud/grass/wet paths, tripping on uneven ground, walking into hazards (e.g cattle grid, trees/fallen branches/electric fence).</p> <p>Vehicles moving.</p> <p>Being stung/caught by vegetation.</p> <p>Water if by the sea/river/pond</p>	<p>Highlight that paths and grounds may be slippery when wet or muddy (especially the deck path from the conservatory deck up to Swallow). Ensure participants are standing on solid ground before drawing/painting. Advise participants to wear stout shoes with good grip. Remind participants that cars may be coming and going. Warn participants to be aware of branches that may be sticking out, which may be a trip hazard or that they may walk into. Advise where electric fences are on and where hazardous plants such as stinging nettles and brambles are prevalent.</p>	<p>(Note that decking from deck to Swallow patio has been replaced with non-slip since last course.)</p> <p>Artist to highlight and reiterate risks.</p> <p>Participants to be responsible for themselves when moving around the grounds and on location.</p>
<b>Lunch / refreshments</b>	Allergies	Check with all participants whether they have any allergies we need to be made aware of. Inform guests if cakes contain nuts.	Organiser to check before course via email. And to check on arrival also.

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<p><b>Carrying painting materials and personal belongings</b></p>	<p>Hurting themselves when lifting bags. Having hands full and not being able to save themselves if they were to slip.</p>	<p>Advise people to bend at the knees when lifting bags, and to carry bags so that they have free hands where possible.</p>	<p>Artist to highlight risks, participants to be responsible for themselves when carrying materials and belongings.</p>
<p><b>Being outside for extended periods</b></p>	<p>Sunburn Sunstroke Dehydration Hypothermia Reynolds Painful joints Heart attack Asthma Allergies e.g. hay fever, wasps Insect bites e.g. mosquitoes, ticks</p>	<p>Before going out ask if any participants have any health issues that affect them. Check if anyone needs an inhaler/epipen.</p> <p>Advise participants to dress appropriately for the weather e.g. if warm and sunny sunhat, sunglasses, sun screen. If cold and wet, raincoat, umbrella, warm clothing.</p> <p>Advise participants to bring medication if required e.g. antihistamine for hay fever.</p>	<p>Artist to highlight risks.</p> <p>Participants to monitor how they are feeling while outside and inform the artist or organiser if they feel unwell.</p>
<p><b>Lunch / refreshments</b></p>	<p>Food allergies</p> <p>Food poisoning</p>	<p>Check with all participants whether they have any allergies we need to be made aware of. Inform guests if cakes contain nuts.</p> <p>Follow food safety &amp; hygiene protocols in kitchen. Keep food cool when taking on day out.</p>	<p>Organiser to check before course via email. And to check on arrival also.</p> <p>Organiser to ensure caterers are responsible and to ensure food safety certificates up to date.</p>