

Worcester Canoe Club - Reviewed Nov 2025 – Next Review Nov 2026

General Risk Assessment Sheet. Appendix 9

Project Title: Inner Kitchen Area.		Assessors: J Parker	Risk Assessment		
Hazard & Likely Outcome	Persons Affected (member, public, contractor)	Description of Control Measures (note: ERICPD!)	P	S	Risk Rating
Electrical Kitchen Equipment / Boiling Water – Physical Injury.	Members	Competent Persons as controlled by WCC Qualified Officer.	1	3	LOW
Gas Kitchen Equipment / Fire / Atmosphere – Property / Building Damage.	Members	Competent Persons as controlled by WCC Qualified Officer. Ingress and Egress routes identified. Fire Safety equipment identified.	2	4	MED
Trips – Physical injury.	Members	Good Housekeeping / cleanliness and tidiness maintained.	1	3	LOW
Gastronomical Effects – Illness / Death.	Members	Food and Drink preparation supervised only by WCC Qualified Officer or Competent person with the correct Food Hygiene qualification.	2	4	MED
Sharp Tools – Physical Injury.	Members	Equipment used only by recognised trained competent people, as controlled by WCC Qualified Officer.	2	3	LOW

Notes on Use:

1. Identify all significant or potentially significant hazards associated with an item or activity
2. Apply hierarchy of control ERICPD (Eliminate, Replace, Isolate, Control, PPE, Discipline)
3. Assign probability (P) of harm occurring (1 to 4)
4. Assign likely severity (S) of harm (1 to 4)
5. Identify risk rating from the matrix
6. Identify any **significant** information that needs to be passed on and recorded.

P \ S	Negligible 1	Minor 2	Major / Severe 3	Extreme 4
1. Improbable			LOW	MEDIUM
2. Remote			LOW	MEDIUM
3. Possible		LOW	MEDIUM	HIGH
4. Probable		MEDIUM	HIGH	HIGH