

PLANNING & PUBLIC PROTECTION SERVICE

HEALTH & SAFETY SELF-ASSESSMENT QUESTIONNAIRE

			E	Busin	ess	Deta	ils					
Trading name												
Address												
							ı					
		Postcode										
Type of building (-											
of town unit, indus	strial											
unit etc.)												
Health and safety	contact											
Tel:		Fax:	E-mail:									
1 oi. 1 a/												
			best	desc				ness	(please ti			
Retail food		eaway			Beauty salon				Church			
Retail other		house				Tanning parlour		•		Warehouse		
Office	Club	H			Hotel				Builders merchant			
Restaurant	Haird	resser			Gue	Guest house			Food c	atere	er	
Other (please												
specify)												
Total number of e	mnlovees	•	Ma		ploy	yees			Female		1	
Total number of employees Number of full time employees			Italie									
Number of part time employees												
Young persons (under 18 years												
Agency workers (please expan												
, igolio, ilolliolo (p. 00.00 02.	.p s s. /										
Contractors (please expand)		<u>d)</u>										
ή		,										
What e	mnlovee	welfar	e faci	ilities	are	avail	lable? (evna	nd as ned	`ASSA	arv)	
Toilet facilities ava			es		No.	avan	Male	СХРИ	Female	<i>,</i> ,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	Shared	
numbers												
If no toilets, what				ļ .		l			l		l	
arrangements are	in place?	·										
Are WC's adequately lit and												
ventilated?	,											
Is there a wash ha	and basin											
with a supply of hot and cold												
water?	_											
Is there a staff/rest room												
provided?												
Is drinking water a	available											
(mains or other, please												
specify)?												

[=						1
Facilities for preparing or						
obtaining a hot drink (specify						
e.g. kettle)?						
Facilities for preparing or						
obtaining a hot meal (specify						
e.g. local shops or						
microwave)?						
,						
Do vou ha	ave or have	carried	out the	e following?		
		Yes	No	Don't know	Written	Not written
Health and safety policy						
General risk assessments						
Young persons assessments						
Pregnant women assessments						
Manual handling assessments						
COSHH (control of substances ha	azardous					
to health) assessments	a_a. a0a5					
COSHH safety data sheets for h	azardous					
substances used on premises	azaidous					
Asbestos survey						
First aid kit						
Accident recording book						
Are you aware of the requirement	t to report					
certain accidents (RIDDOR)	i to report					
Current electrical certificate						
Is portable appliance testing (PA	E) carried					
out	i) Carried					
Health and safety law poster						
Employee health and safety train	ing and					
induction records	ing and					
	nt/Substanc	es/Evto	rnal ard	eas/Animals		
Please list the types of plant		C3/EXIC	iliai ai c	, as Ammais		
and equipment you have on						
your premise (e.g. catering						
equipment, office machinery,						
power tools) Please include any						
play equipment that you have .						
How is your play equipment						
checked? Do you have a specific check list?						
•						
Please list any chemicals or						
substances you use on your						
premise (e.g. cleaning products, de-greasing agents, solvents						
etc.), where they are used and						
how often, Safe Storage						
List any PPE supplied to						
employees						
Layout and design of external						
areas safe access/use. Security						
for patrons . Maintenance						
issues addressed	0					
Do you have any animals pets	Specify:					
on site or visiting the premises?						

Lifting e	quipment			
Do you have any lifting equipment on the	Yes		No	
premises? Please specify (e.g. lifts, dumb				
waiters, hoists, lift trucks etc.)				
Are maintenance records kept?	Yes		No	
Are they examined in accordance with the requirements of the Lifting Operations Lifting	Yes	No		Don't know
Equipment Regulations 1998? If so, how				
often and by whom? When was the last				
examination carried out?				
Health and Safety Are	eas of Evide	ent Concern	1	
Are any tasks carried out above 2 meters	Yes		No	
high? (e.g. maintenance, high level cleaning,				
stock activities, repair etc.) please specify				
List the equipment used for these tasks (e.g.				
step ladders, working platforms) and describe				
the safe systems of work used to complete				
these tasks.				

Yes

Yes

Yes

No

No

No

Do any employees regularly undertake lifting,

If yes, what manual handling training has been

manual handling or repetitive tasks?

When and how often is training given?

How do you prevent slips and trips in your premise? (e.g. anti-slip flooring, good

housekeeping, provision of non-slip shoes)

Do forklift trucks operate within your premise?

How are pedestrians separated from vehicle movements within the premise boundary?

Do you receive deliveries from heavy goods

given?

Are drivers trained?

Please add any further information you think relevant				
•				
Form completed by:(please print and sign) Position in Company	Date:			

For assistance in completing this questionnaire please contact the Food, Health & Safety Team on 01633 647621.

FAILURE TO COMPLETE AND RETURN THIS QUESTIONNAIRE MAY RESULT IN A VISIT BY A HEALTH AND SAFETY ENFORCEMENT OFFICER

FOR OFFICIAL USE ONLY					
Category	Rating Score				
Confidence					
Management					
Safety					
Performance					
Health					
Performance					
Welfare					
TOTAL					
Category					

FOR OFFICIAL USE ONLY				
Health & safety				
code				

Premises Overall RISK RATING 1-3 A=5/6 B1=4 B2 =3 C = No more than 2