



Health & Safety Risk Assessment

Bloomin' Lovely Flower Farm, Nursery & Café

Site / Location	Assessment Date	Review Date	Assessed By	Named First Aider	Version
Flower Farm, Nursery & Café	29 June 2026	29 June 2027	Linda Shaw	Andrew Grimley (Level 3 Paed)	1.0

Risk Rating <u>Key</u> — Score = Likelihood (L) × Severity (S)			
Likelihood (L)	1 = Unlikely 2 = Possible 3 = Likely	Severity (S)	1 = Minor (first aid only) 2 = Moderate (medical treatment / short absence) 3 = Serious (hospitalisation / RIDDOR) 4 = Critical (permanent disability / fatality)
1–4 LOW — Acceptable risk, monitor		6–8 MEDIUM — Controls required	9–12 HIGH — Immediate action / do not proceed

SECTION 1 — Outdoor Farm & Grounds



Hazard / Activity	Who is at Risk	L	S	Pre	Control Measures	L	S	Post	Owner
Slips, trips and falls on uneven ground (hillside/slip site terrain, rough paths, furrows, wet grass)	Farm workers Farm visitors Café customers on site paths	3	3	9 MED	Clearly marked and maintained visitor pathways; hazard signs on uneven areas Staff briefed on terrain hazards at induction PPE: appropriate non-slip footwear required for all farm staff Regular ground inspection, especially after rain or frost Broken/hazardous ground repaired promptly; coned off if not Lone worker check-in procedure in place First aid kit on farm; Andrew Grimley (L3 FAW) on site	2	2	4 LOW	Lin Shaw
Heat exhaustion, sunstroke & dehydration (prolonged outdoor work in summer; direct sun exposure)	Farm workers Seasonal/temp staff Visitors on hot days	3	3	9 MED	Free access to cold drinking water throughout farm <u>at all times</u> Shaded rest area provided; workers encouraged to take regular breaks Staff briefed on heat illness signs: dizziness, nausea, confusion Sunscreen provided and use encouraged; hats worn in peak UV hours Reduced heavy work during highest temperatures (11am–3pm in heatwaves)	1	3	3 LOW	Lin Shaw

					First aider trained in heat illness management; ice packs in kit Extreme heat: follow Met Office Heat-Health Alert advice				
Cold stress, hypothermia & cold-related illness (winter/wet/windy conditions; prolonged outdoor exposure)	Farm workers Seasonal staff	2	2	4 LOW	Warm, waterproof outerwear available/encouraged for outdoor staff <u>Heated indoor welfare facility (break room) accessible at all times</u> Cold/wet spells: increased break frequency enforced Emergency foil blankets in first aid kit First aider trained in hypothermia recognition and management Lone worker check-in more frequent in cold conditions	1	2	2 LOW	Lin Shaw
Working in wet / stormy / lightning conditions	Farm workers Visitors on site	2	3	6 MED	Monitor Met Office weather forecasts daily; inform staff of severe weather alerts Outdoor work suspended during electrical storms; all persons return to buildings Wet weather: non-slip footwear mandatory; paths inspected after storms High-wind conditions: polytunnel structures and signage inspected Clear indoor shelter always available and communicated to visitors	1	2	2 LOW	Lin Shaw
Cuts & lacerations from tools (secateurs, knives, stakes, wire, thorny stems)	Farm workers Volunteers	3	2	6 MED	Correct PPE: cut-resistant gloves when using cutting tools; safety footwear Tools kept sharp (blunt tools require more force and slip more easily) Tool inspection before each use; damaged tools removed from service Staff trained in correct tool use at induction; refreshed annually Wound care supplies and sterile dressings in farm first aid kit Sharps disposal procedure in place	1	2	2 LOW	Lin Shaw
Thorn & puncture wounds (roses, brambles, stakes, wires)	Farm workers Visitors in growing areas	3	1	3 LOW	Puncture-resistant gloves provided and worn in thorny crop areas Visitors kept to designated paths away from growing beds First aid: wound cleaned thoroughly; tetanus status checked for deep punctures Incident reported and recorded in accident book	2	1	2 LOW	Lin Shaw
Manual handling injuries	Farm workers Café delivery staff	3	2	6 MED	Staff trained in safe manual handling at induction (HSE guidance)	1	2	2 LOW	Lin Shaw

(lifting trays, buckets, compost bags, equipment)					Heavy items: team lift or mechanical aid (sack trolley) used Compost/soil bags not to exceed 25 kg; split into smaller loads Regular rest breaks; no manual handling when fatigued Cold packs and first aid available for musculoskeletal injuries				
Chemical exposure — fertilisers, pesticides, weedkillers	Farm workers Visitors if near treated areas	2	3	6 MED	COSHH assessment completed for all chemicals in use PPE: gloves, eye protection, appropriate clothing worn when applying Treated areas clearly signed; visitors excluded until safe re-entry period elapsed SDS (Safety Data Sheets) accessible in farm office Eye wash station provided in chemical storage area Storage: locked, clearly labelled, away from food and water sources In case of exposure: rinse skin/eyes with clean water 15 min; call 111/999	1	3	3 LOW	Lin Shaw
Insect stings and bites (bees, wasps, horseflies; risk of anaphylaxis in sensitised individuals)	Farm workers Visitors Children	3	2	6 MED	Staff briefed on anaphylaxis recognition; first aider trained in management Known allergic staff/visitors: confirm whether auto-injector (EpiPen) carried Insect repellent available for farm workers Wasp/hornet nests dealt with promptly by pest control First aid kit contains antihistamine cream and ice packs	2	1	2 LOW	Lin Shaw
Lone working on remote parts of the farm	Farm workers Seasonal staff	2	4	8 MED	No lone working without a scheduled check-in system (minimum every 2 hours) Lone workers carry charged mobile phone; coverage confirmed at work location Personal first aid kit carried by lone workers Lone worker personal alarm/app considered for high-risk tasks Failure to check in triggers immediate escalation and search	1	3	3 LOW	Lin Shaw

SECTION 2 — Café Operations

Hazard / Activity	Who is at Risk	L	S	Pre	Control Measures	L	S	Post	Owner
Burns and scalds (hot beverages, hot food, cooking equipment, steam)	Café staff Customers	2	2	4 LOW	Staff trained in safe handling of hot liquids and equipment at induction Burns dressings (hydrogel) and cool running water available at café sink Thermal gloves/cloths used when handling hot items Lids on takeaway cups; warning on hot beverages where appropriate First aider on site; burn: cool under running water 20 minutes	1	2	2 LOW	Lin Shaw
Slips and trips in café (wet floors, spillages, trailing cables, customer areas)	Café staff Customers Delivery personnel	2	2	4 LOW	Wet floor signs displayed immediately on spillage; cleared promptly Non-slip matting at entry and behind counter Regular housekeeping checks; cables secured away from walkways Adequate lighting throughout café and entrance areas Staff wear non-slip footwear in kitchen/service areas	1	1	1 LOW	Lin Shaw
Food allergen reactions / anaphylaxis	Café customers Staff	2	4	8 MED	Full allergen information displayed and available on request Staff trained in the 14 major allergens (Natasha's Law compliance) Allergen queries referred to manager/chef; never guessed Dedicated utensils/surfaces for allergen-free preparation where needed First aider trained in anaphylaxis response; 999 called immediately in reaction Known allergic staff: personal EpiPen stored accessibly on site	1	3	3 LOW	Lin Shaw
Choking on food or drink	Customers (including children and elderly) Café staff	1	3	3 LOW	First aider (Andrew Grimley, L3 FAW) trained in choking management for adults, children and infants <u>High chair</u> with safety harness for young children; appropriate child portions Staff positioned to observe customers during busy periods	1	2	2 LOW	Lin Shaw
Food poisoning / unsafe food handling	All café customers Café staff	2	3	6 MED	Food Hygiene Regulations 2006 compliance; registered with local authority Level 2 Food Hygiene certificate held by all food-handling staff Temperature monitoring records maintained; hot food >63°C, cold food <5°C Dedicated handwash basin (not shared with food/equipment sinks) HACCP-based food safety management system in place (Safer Food Better Business)	1	2	2 LOW	Lin Shaw

					Sick staff not permitted to handle food; illness reporting policy in place				
Manual handling — café (deliveries, restocking, furniture, heavy equipment)	Café staff Delivery drivers	2	2	4 LOW	Deliveries: sack trolley available; team lift for heavy items Stock stored at accessible height where possible Staff briefed on safe manual handling at induction Heavy furniture (tables/chairs) moved using slide pads, never dragged	1	1	1 LOW	Lin Shaw
Electrical safety (kitchen equipment, appliances, extension leads)	Café staff	1	3	3 LOW	Portable Appliance Testing (PAT) carried out annually on all portable equipment Fixed wiring inspected by competent electrician at required intervals (EICR) Faulty equipment taken out of service immediately; labelled 'Do Not Use' No overloading of sockets; extension leads inspected before use RCD protection fitted in kitchen	1	2	2 LOW	Lin Shaw
Gas safety (café kitchen cooking equipment)	Café staff Customers	1	4	4 LOW	Annual gas safety check by Gas Safe registered engineer; certificate retained Staff trained in gas emergency procedure: isolate supply, ventilate, evacuate, call 0800 111 999 Gas isolation valve clearly identified and accessible No modification or repair by unqualified persons	1	3	3 LOW	Lin Shaw
Fire risk — café and farm buildings	All staff Customers Visitors	1	4	4 LOW	Fire risk assessment completed and reviewed annually Appropriate fire extinguishers installed and serviced annually Fire alarm system tested weekly; emergency lighting tested regularly Evacuation procedure displayed; fire marshal(s) designated and trained Emergency exit routes clear and <u>unlocked at all times during opening hours</u> Escape routes to muster point avoid narrow access road Fire drill conducted minimum annually	1	3	3 LOW	Lin Shaw

Hazard / Activity	Who is at Risk	L	S	Pre	Control Measures	L	S	Post	Owner
Vehicle and pedestrian conflict	Staff Visitors	2	3	6 MED	Defined vehicle route and pedestrian zones with clear signage	1	2	2 <u>LOW</u>	Lin Shaw
(deliveries, farm vehicles on narrow site road)	Delivery drivers				Vehicle movement restricted during visitor/customer peak hours where possible Delivery drivers briefed on site speed limit (5 mph) and pedestrian zones High-visibility vest worn by anyone directing vehicles Mirrors/warning signs at blind junctions on narrow access road				
Emergency access — restricted narrow road (delayed ambulance/fire/police response time)	All persons on site	3	4	12 HIGH	Ambulance meeting point established at road junction; all staff briefed Site address, postcode and what3words posted prominently at each area Dedicated staff member dispatched to meeting point on any 999 <u>call</u> First aider (Andrew Grimley, L3 FAW) maintains casualty management during extended wait AED (defibrillator) strongly recommended — consider outdoor weatherproof cabinet Emergency contact list on display in café and farm office Vehicles moved from access road immediately on emergency call	2	3	6 MED	Lin Shaw
Welfare and sanitary facilities	Staff Visitors	1	2	2 <u>LOW</u>	Adequate toilet facilities (compliant ratios for staff numbers) Separate dedicated handwash basin in café food prep area Hot and cold water, soap and hygienic drying available at all handwash points Welfare facilities cleaned and checked at start of each day Outdoor farm welfare: portable sanitary facilities if working far from buildings	1	1	1 LOW	Lin Shaw
Stress, fatigue and mental health (seasonal pressure, peak periods, lone working)	All staff Seasonal workers	2	2	4 LOW	Open-door culture: staff encouraged to raise concerns without fear Rest breaks enforced; no expectation of excessive or unsafe hours Lone working policies reduce isolation risk Seasonal workload <u>planned in advance</u> ; temporary staff recruited to manage peaks Signposting to mental health resources (Samaritans 116 123; Mind: mind.org.uk)	1	1	1 LOW	Lin Shaw
Children on site (as customers/visitors; unsupervised access to growing areas or tools)	Children Families	2	2	4 LOW	Children must be <u>accompanied by a responsible adult at all times</u> Growing areas and tool storage areas not accessible to visitors without staff escort Child-appropriate seating and facilities available in café	1	1	1 LOW	Lin Shaw

					First aider trained in paediatric first aid elements (L3 FAW) Clear site rules displayed at entrance				
Pest control (rodents, wasps, ants near food areas)	Customers Staff Food safety risk	1	3	3 LOW	Pest control contract in place with a qualified provider Proofing: gaps in café building sealed; doors kept closed when not in use Bins: lidded, emptied regularly, away from food prep areas Any evidence of pests reported immediately and contractor contacted Food stored in pest-proof containers; no food left uncovered	1	1	1 LOW	Lin Shaw
First aid provision — general	All staff Visitors Customers	2	3	6 MED	Andrew Grimley holds Level 3 First Aid at Work (FAW) — 3-year certification First aid kits: farm (medium BS 8599-1), café (small BS 8599-1), vehicle kit Eye wash station on farm; kits checked and restocked monthly In absence of Andrew Grimley: appointed person designated and briefed Backup: second staff member recommended to hold EFAW as minimum First Aid Needs Assessment completed and reviewed annually All incidents recorded in RIDDOR-compliant accident book	1	2	2 LOW	Lin Shaw