

Risk assessments for:
 The Parrot Zoo
 Dickonhill Road
 Friskney
 Boston

Assessment undertaken by:
 Steven Nichols

Assessment Review:
 Date: 24th March 2012

Date: 25th March 2011

The Parrot Zoo continually strives to maintain its excellent health and safety records and so produces and assesses its risk analysis regularly.

<u>HAZARD</u>	<u>PEOPLE AT RISK</u>	<u>RISK</u>	<u>EXISTING CONTROLS</u>	<u>ACTION REQUIRED</u>
Play Area				
Trampolines	Visitors	Falling off Jarring Hitting people underneath	Side nets installed Max 1 Person Allow grass to grow underneath Place straw bales near exits	None
Assault Frame	Visitors	Splinters Hard surface	Check regularly	None
Slide	Visitors	Falling off jarring at bottom	Place deep substrate at base	None
Nature reserve				
Grass Paths	Visitors/staff	Slippery when wet Uneven surface Trip hazards	Advice on Care to be taken and encourage walking as opposed to running	None
Prickly plants	Visitors / Staff	Sharp thorns	Advise on care to be taken when near plants	None
Water	Visitors	Falling in	Advise on full supervision needed when close to any of the natural water features	None
Roads	Visitors	Accidents	Although roads are situated a good distance from the walkways full supervision is needed	None

Car park	Visitors/staff	Car accidents		
Paths	Visitors / Staff	Falls		
Electrics	Visitors/staff	Electrocution/shock	Yearly PAT test Staff to report faults to ARM	
Animal feeding	Visitors/staff	Bites/scratches Infections	Hot hand wash signs Animals may bite signs First aid points in Cafe	
Gift shop	Visitors/staff	Items falling Over reaching	Items at low level/broad shelving Use steps or fetch taller person	Strap tree trunk
Aviary birds	Visitors/staff	Biting/scratching	Visitors behind barriers Aviaries to be kept locked Staff who come into close contact will be trained	
Perched birds	Visitors/staff	Biting/scratching	Visitors behind barriers Staff who come into close contact will be trained Course people to be fully supervised at all times	
Toilets	Visitors/staff	Infections	Wash hands after use Rubber gloves/ antibacterial soap available Rubber gloves and goggles available Ensure correct dilution rates Follow COSHH guidelines	
Hand wash areas	Visitors/staff	Scalding		Hot water signs
Kitchen	Staff	Scalding/cuts/burns Food poisoning/contamination	Staff training Sandwich fillings dated and returned to fridge Separate chopping boards Boards and work surfaces washed regularly Stock rotation	Fridge temperature monitoring

Tea rooms	Visitors/staff	Scalding	Tea pot spout pointing to centre of tray	
All areas	All	Fire	Staff training Sound alarm/ move to car park/call fire brigade	