

Risk assessment

Company name: Pop and Grind

Assessment carried out by: Mark Brooks and Joanne Brooks

Date assessment was carried out: 19/01/2026

Location:

What are the hazards?	Who might be harmed and how?	What are you already doing to control the risks?	What further action do you need to take to control the risks?	Who needs to carry out the action?	When is the action needed by?	Done
Location of horsebox and vehicle and how the horsebox will be secured.	Patrons and Staff Trip hazards	Serving is being carried out at side window then on the ramp. We have applied non-slip, external hazard tape to the horizontal edges and at the base of the serving ramp. The ramp has a non-slip mat. A wheel brake to secure horse trailer that is done in daily checks. ties for security. We repark our vehicle at a	The ramp needs to be enclosed on all sides to prevent collisions / falling off the sides. Rope or handrail system to be installed Recording the checks to the hand brake and all other checks daily.	Managers: Mark Brooks and Joanne Brooks	19/01/2023	

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		separate location within the carpark				
Segregation of persons and vehicles	Patrons and staff Risk of collision	The trailer will be positioned away from moving or existing parked vehicles	We will create an entrance/exit queuing system	Managers: Mark Brooks and Joanne Brooks	19/01/2023	

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Social distancing to avoid congestion when queue forms	Patrons Risk of transmitting the virus	We have Covid-19 social distance signage	We will create a socially distanced queuing system with barrier tape and cones. This will be checked daily And we will have sufficient stock of tape on site to replace if needed.	Managers: Mark Brooks Joanne Brooks	19/01/2023	
Confirmed working hours/Handling money. The persons that use the facility may come into the centre afterwards, this is a possible transmission risk if money is going to be handled	Patrons and staff Risk of transmitting the virus	Trading Hours will be as long as required for each event. We have a contactless payment system that we encourage our patrons to utilize through signage. Sneeze screen installed	Regularly cleaning of all touch points including ramp handrail and posts throughout the working day with anti-bacteria wipes.	Managers: Mark Brooks Joanne Brooks	19/01/2023	

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Method to dispose of rubbish	Staff Risk of cut	We have two separate bins on site. One for recycling. One external bin for our patrons general waste. We take all rubbish with us at the end of service to dispose of ethically	None	Managers: Mark Brooks Joanne Brooks	19.01.2023	
Method of heat creating for cooking equipment	Staff Risk of burn/shock	We use all electrical equipment. All our equipment is brand new. An IP65 rated external 16A/32A extension lead is brought to an IP65 rated inlet socket		Managers: Mark Brooks Joanne Brooks	19/01/2023	

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		externally mounted on the trailer from a power source supplied by venue. Petrol used is SYNERGY UNLEADED 95. Safety Data Sheet for fuel is attached. Document: MSDS_745561 ExxonMobil				
Covid guidance/signage/ hand sanitizer/	N/A	We have hand sanitizer available to staff and patrons	None	Managers: Mark Brooks Joanne Brooks	19/01/2023	

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reminders about social distancing		Anti-bacterial hand wash for staff. We have signage encouraging social distancing and Covid safe guidance				
How will you control the impact risk with vehicles and people standing around in the carpark eating	Patrons Risk of collision	N/A	We will put signage up asking patrons to not consume the food standing in car park and we will verbalise this to patrons	Managers: Mark Brooks Joanne Brooks	19/01/2023	
Full menu, includes hot and cold drinks *Please see below	Patrons	We will use additional signage to increase visibility of our products.	Continually update as needed	Managers: Mark Brooks Joanne Brooks	19/01/2023	*ongoing

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	Risk of allergic reactions	We have a clear, up to date menu on our trailer and on our social media. This includes hot and cold drinks. Water is supplied to coffee machine and kettle via our independent water system. (75 ltr food grade internal water tank filled with domestic drinking water off site prior to service)				
firefighting equipment installed in the trailer/ first aid kit	N/A	We have a safety compliant fire extinguisher, fire blanket and first aid kit all up to date.	none	Managers: Mark Brooks Joanne Brooks	19/01/2023	

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Display our insurance and hygiene certificates and food rating certificate	N/A	We have laminated copies of our insurance and hygiene certificates on display	none	Managers: Mark Brooks Joanne Brooks	19/01/2023	
Method to test cooked food	N/A	none	none	Managers: Mark Brooks Joanne Brooks	19/01/2023	
Cleaning equipment	N/A	Trailer is fitted with a sink for working and a bowl for hand washing We use cleaners and do regular checks	none	Managers: Mark Brooks Joanne Brooks	19/01/2023	

***FULL MENU**

• Hot Drinks

- Americano

- Latte
- Cappuccino
- Flat White
- Hot chocolate
- Tea

• Cold drinks (cans)

Pre packed Lemon Drizzle cake

Pre packed Chocolate Brownies

Pre packed Flapjacks

More information on managing risk: www.hse.gov.uk/simple-health-safety/risk/

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