

## Points to consider

The Safety Advisor undertaking this inspection must make reference to the Principal Contractors Safety Management System and any Client specific requirements as the benchmark measure when determining compliance with the “agreed points” within this document.

- Avoidance of thunder-boxes where practicable
- Safe access/egress routes, Clear walkways
- Lighting including ambient
- Hot and cold water, Emergency showers
- Cleaning regime
- Site security controls
- Traffic segregation/traffic management/crossing points
- Cleanliness
- Drying arrangements
- Fire protection
- Emergency arrangements/Emergency access
- Skin hygiene
- Induction procedures
- COSHH storage
- Waste management/disposal, vermin control
- First aid
- Electrical supply/earth spike testing of
- Restricted access
- PPE storage/maintenance
- Notice/information boards
- Location of plant
- Public interface [is disclosure required]
- Hygiene DOMS
- Shared facilities
- Remote working/mobile working
- Foreign nationals [any special requirements]
- Site overnight accommodation [SW rules]
- Delineated storage
- Separate office/messing

### 1. Information, Instruction & Training: (contents) – 4pts

- Site Induction includes details on arrangements
- SW operatives briefed on Principal Contractors arrangements
- Emergency arrangements and key personnel known to contractors
- SW where applicable are included in Principal Contractor's Induction

### 2. Safe System of Work / H&S Standards: (RAMS) – 8pts

- H&S Plan details arrangements with control measures determined via risk assessment
- Access / Transfer in place with delineated areas clearly visible
- General Emergency arrangements specified with muster/assembly points noted on notice boards
- Lone working arrangements established
- Pedestrian and plant movements adequately segregated with hazard warning signs in place
- Arrangements in place to cater for inclement weather conditions
- Maintenance regime in place to ensure Clean messing/changing facilities, access routes and access lighting
- Office areas separate from food preparation areas

### 3. Plant & Equipment/Facilities: – 4pts

- All office / welfare equipment free from any defective which may present a hazard
- Fire / smoke detection equipment in place and functioning
- Rescue equipment is available and is suitable and sufficient for site conditions
- Showers / washing machines available to operatives where necessary

Management Controls

### 4. Risk Assessment/Method Statement Competency & Compliance: – 4pts

- Emergency /first aid arrangements
- Inclement weather controls in place
- Hazard warning signs in place to inform 3<sup>rd</sup> party's of work
- First aid personnel readily identifiable

### 5. Safe System of Works / Company Standards Briefing: – 2pts

- Operatives are fully aware of the welfare arrangements – special or otherwise – for the SSOW
- Work areas reasonably segregated from general access routes or SW operations

### 6. Equipment & Material: – 4pts

- Delineated lay down areas established
- Hazardous substance storage is lockable with appropriate signs
- Waste disposal areas have anti vermin control practices being applied
- Sufficient storage facilities in food preparation area to prevent cross contamination or vermin

### 7. Personal Protective Equipment (PPE) / Respiratory Protective Equipment (RPE): – 2pts

- Stored in an area that allows it to dry thoroughly
- Expiration dates on certain PPE/RPE are adhered to

### 8. Supervisor & Operatives Conversant with SSOW/Operating Standard: – 2pts

- Occupational health risks are known to both Supervisor and operative
- Individual Responsibilities are known and applied

### 9. Access / Egress: – 2pts

- Access egress is fit for purpose and in accordance with company standards
- Emergency rescue can be undertaken using access equipment

### 10. Monitoring: – 2pts

- Welfare provisions are monitored regularly to prevent the facility becoming unacceptably dirty, contaminated and defective
- Caterers undertake hazard analysis for all foodstuffs and undertake regular temperature checks on stored hot food

Operational Controls