



# Sample Risk Assessment: Hosting a BHWT Workshop with Hens

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| <b>Assessment carried out by:</b> | Charlie Baker | <b>Date:</b> | November 2019 | <b>Due for review on:</b> | November 2020 |
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| Hazards   | Who is at risk?                                    | Existing Control Measures   | Who is responsible?   |
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| <p><b>Zoonotic disease</b></p> <p>Contact with chicken faeces during handling sessions</p>                                    | <p>Pupils<br/>Staff/Supervisors<br/>Volunteers</p> | <ul style="list-style-type: none"> <li>Pupils are given a hygiene and safety briefing before handling the hens. They are reminded not to touch their faces or put anything in their mouths while meeting the chickens and they are required to wash their hands immediately afterwards. They are reminded not to kiss the chickens.</li> <li>Pupils are not permitted to eat and drink during the workshop.</li> <li>Hand gel may be used but additional hand-washing remains compulsory.</li> <li>Teachers are advised not to allow pupils with compromised immune systems to touch the chickens.</li> </ul> | <p>BHWT staff are responsible for sharing safety guidance with schools in advance of their workshop, and for making relevant health and safety documents available to schools.</p> <p>BHWT volunteers are responsible for providing clear and age-appropriate safety guidance to pupils with regards to handling the hens. They will remind pupils to wash their hands after handling a hen.</p> <p>School staff are responsible for checking for any medical issues which might make the workshop unviable for any pupils due to allergies or any compromise in immune system, for example.</p> <p>School staff are asked to ensure that all their pupils have washed their hands after handling hens. If none are available, staff will provide adequate handwashing stations for those that come into contact with the hens.</p> |
| <p><b>Allergic reactions and respiratory problems</b></p> <p>Contact with the chickens or their feathers during handling.</p> | <p>Pupils<br/>Staff/Supervisors<br/>Volunteers</p> | <ul style="list-style-type: none"> <li>Teachers are advised not to let pupils with known allergies to feathers/ poultry to touch the hens.</li> </ul>   | <p>BHWT staff are responsible for sharing safety guidance with schools in advance of their workshop, and for making relevant health and safety documents available in advance of workshops.</p> <p>School staff are responsible for checking for any medical issues which might make the workshop unviable for any pupils due to allergies or any compromise in immune system, for example.</p>   |

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| <p><b>Injuries from the hens</b></p> <p>Scratches and pecks</p>                          | <p>Pupils<br/>Staff/ Supervisors<br/>Visitors</p>   | <ul style="list-style-type: none"> <li>• Pupils are given a hygiene and safety briefing before handling the hens. They are shown how to touch the hens safely.</li> <li>• Volunteers are asked to trim their hens' claws if necessary and to be aware of the temperament of their hens as a means of assessing their suitability for handling sessions.</li> </ul>  | <p>BHWT volunteers are responsible for providing clear and age-appropriate safety guidance to pupils. They will never knowingly use a hen known to peck for a handling session.</p>  |
| <p><b>Accidents</b></p> <p>Slips and trips, banged heads, injuries from pet carrier.</p> | <p>Pupils<br/>Staff/ Supervisors<br/>Volunteers</p> | <ul style="list-style-type: none"> <li>• Pupils are given a safety briefing before any active games, reminding them to take care not to collide with each other and to watch for things that could trip them.</li> <li>• Active games will only be played if a suitably large and clear space is available. A seated version of all active games is provided as an alternative.</li> <li>• During chicken handling activities the pupils should be seated in such a way that the volunteer/s can move between them safely. Pupils are reminded to stay seated during chicken handling.</li> <li>• Any pet carriers are placed out of the reach of pupils, and/ or pupils are reminded not to touch them or lift them.</li> <li>• If eggs are used for the session then any spillages are cleaned up immediately.</li> </ul> | <p>BHWT staff are responsible for sharing safety guidance with schools in advance of their workshop, and for making relevant health and safety documents are made available to schools.</p> <p>BHWT volunteers are responsible for providing clear and age-appropriate safety guidance to pupils, and for assessing whether the available space is suitable or playing active games.</p> <p>School staff are responsible for the conduct of pupils during the workshops and for providing a safe environment for learning.</p> |
| <p><b>Illness</b></p> <p>Contact with raw eggs</p>                                       | <p>Pupils<br/>Staff/ Supervisors<br/>Volunteers</p> | <ul style="list-style-type: none"> <li>• Every effort is made to minimise the likelihood of pupils, school staff, and volunteers coming into contact with raw egg.</li> <li>• Eggs are placed in sandwich bags before pupils attempt to break them by squeezing.</li> <li>• Eggs are only to be broken by volunteers or school staff.</li> </ul>  | <p>BHWT staff are responsible for sharing safety guidance with schools in advance of their workshop, and for making relevant health and safety documents are made available to schools.</p> <p>BHWT volunteers are responsible for handling the eggs safely and lettering school staff to any spillages.</p>   |

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|  |  | <ul style="list-style-type: none"> <li>• Raw eggs are disposed of in a safe way at the end of the session and any containers used will be washed out thoroughly.</li> <li>• Any spillages are cleaned up immediately.</li> <li>• Any pupils coming into contact with raw egg will be required to wash their hands immediately.</li> </ul> | <p>School staff are responsible for providing a suitable place to dispose of raw egg, cleaning up any spillages, and ensuring that pupils coming into contact with raw eggs wash their hands.</p>   |
| <p><b>Pregnancy</b></p> <p>Possible risk of complications to pregnancy after coming into contact with hens or their faeces</p> | <p>Staff/ Supervisors<br/>Volunteers</p> | <ul style="list-style-type: none"> <li>• Members of staff who are pregnant may be present in workshops but are advised not to come into contact with the hens, their bedding or faeces.</li> </ul>  | <p>BHWT staff are responsible for sharing safety guidance with schools in advance of their workshop, and for making relevant health and safety documents available to schools.</p> <p>School staff are asked to liaise with BHWT staff prior to workshops if they wish for reasonable adjustments to be made with regards to pregnant staff members.</p> <p>School staff are responsible for organising staff changes if a pregnant member of staff wishes not to supervise a workshop.</p> <p>Pregnant staff take part in workshops at their own risk. If they are concerned they should call their GP for advice.</p> |