

Application for a premises licence to be granted under the Licensing Act 2003

Please read the following instructions first

Before completing this form, please read the guidance notes at the end of the form. If you are completing this form by hand, please write legibly in block capitals. In all cases ensure that your answers are inside the boxes and written in black ink. Use additional sheets if necessary.

You may wish to keep a copy of the completed form for your records.


I/We 2SR EVENTS LTD T/A RARA CATERERS

(Insert name(s) of applicant)

apply for a premises licence under section 17 of the Licensing Act 2003 for the premises described in Part 1 below (the premises) and I/we are making this application to you as the relevant licensing authority in accordance with section 12 of the Licensing Act 2003

Part 1 – Premises details

Postal address of premises or, if none, Ordnance Survey map reference or description Tudor Park, TUDOR PARK, Browells Lane			
Post town	Feltham	Postcode	TW13 7EF

Telephone number at premises (if any)	
Non-domestic rateable value of premises	£

Part 2 - Applicant details

Please state whether you are applying for a premises licence as **appropriate** **Please tick as**

a)	an individual or individuals *		please complete section (A)
b)	a person other than an individual *		
	i	as a limited company/limited liability partnership	please complete section (B)
	ii	as a partnership (other than limited liability)	please complete section (B)
	iii	as an unincorporated association or	please complete section (B)
	iv	other (for example a statutory corporation)	please complete section (B)
c)	a recognised club		please complete section (B)

d)	a charity		please complete section (B)
e)	the proprietor of an educational establishment		please complete section (B)
f)	a health service body		please complete section (B)
g)	a person who is registered under Part 2 of the Care Standards Act 2000 (c14) in respect of an independent hospital in Wales		please complete section (B)
ga)	a person who is registered under Chapter 2 of Part 1 of the Health and Social Care Act 2008 (within the meaning of that Part) in an independent hospital in England		please complete section (B)
h)	the chief officer of police of a police force in England and Wales		please complete section (B)

* If you are applying as a person described in (a) or (b) please confirm (by ticking yes to one box below):

- I am carrying on or proposing to carry on a business which involves the use of the premises for licensable activities; or
- I am making the application pursuant to a
- statutory function or
- a function discharged by virtue of His Majesty's prerogative

(A) individual applicants (fill in as applicable)

Mr	Mrs	Miss	Ms	Other Title (for example, Rev)	
Surname			First names		
Date of birth		I am 18 years old or over		Please tick yes	
Nationality					
Current residential address if different from premises address					
Post town				Postcode	
Daytime contact telephone number					
E-mail address (optional)					
Where applicable (if demonstrating a right to work via the Home Office online right to work checking service), the 'share code' provided to the applicant by that service (please see note 15 for information)					

Second individual applicant (if applicable)

Mr	Mrs	Miss	Ms	Other Title (for example, Rev)	
Surname			First names		
Date of birth or over		I am 18 years old		Please tick yes	
Nationality					
Current residential address if different from premises address					
Post town				Postcode	
Daytime contact telephone number					
E-mail address (optional)					
Where applicable (if demonstrating a right to work via the Home Office online right to work checking service), the 'share code' provided to the applicant by that service: (please see note 15 for information)					

(B) Other applicants

Please provide name and registered address of applicant in full. Where appropriate please give any registered number. In the case of a partnership or other joint venture (other than a body corporate), please give the name and address of each party concerned.

Name: 2SR EVENTS Ltd T/A RARA CATERERS
Address: 43 Bannister Close, Slough, United Kingdom, SL3 7DP
Registered number (where applicable) 16889015

Description of applicant (for example, partnership, company, unincorporated association etc.) Limited Company
Telephone number (if any) [REDACTED]
E-mail address (optional) [REDACTED]

Part 3 Operating Schedule

When do you want the premises licence to start?

DD	MM	YYYY
0	2	0
8	2	0
2	6	

If you wish the licence to be valid only for a limited period, when do you want it to end?

DD	MM	YYYY
0	2	0
8	2	0
2	6	

<p>Please give a general description of the premises (please read guidance note 1)</p> <p>The event will be held at a leisure centre park field, where various community cultural programmes and activities will take place. Food and beverages will be available for attendees to enjoy within the premises throughout the event.</p> <p>For reference, the layout of the field and event location has been attached.</p>
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If 5,000 or more people are expected to attend the premises at any one time, please state the number expected to attend.

900-950

What licensable activities do you intend to carry on from the premises?

(please see sections 1 and 14 and Schedules 1 and 2 to the Licensing Act 2003)

Provision of regulated entertainment (please read guidance note 2)	Please tick all that apply
a) plays (if ticking yes, fill in box A)	
b) films (if ticking yes, fill in box B)	
c) indoor sporting events (if ticking yes, fill in box C)	
d) boxing or wrestling entertainment (if ticking yes, fill in box D)	
e) live music (if ticking yes, fill in box E)	YES

f)	recorded music (if ticking yes, fill in box F)	YES
g)	performances of dance (if ticking yes, fill in box G)	YES
h)	anything of a similar description to that falling within (e), (f) or (g) (if ticking yes, fill in box H)	

<u>Provision of late night refreshment</u> (if ticking yes, fill in box I)	
<u>Supply of alcohol</u> (if ticking yes, fill in box J)	YES

In all cases complete boxes K, L and M

E

Live music Standard days and timings (please read guidance note 7)			<u>Will the performance of live music take place indoors or outdoors or both – please tick</u> (please read guidance note 3)	Indoors	Y E S
Day	Start	Finish		Outdoors	
				Both	
Mon			<u>Please give further details here</u> (please read guidance note 4)		
Tue					
Wed			<u>State any seasonal variations for the performance of live music</u> (please read guidance note 5)		
Thur					
Fri			<u>Non standard timings. Where you intend to use the premises for the performance of live music at different times to those listed in the column on the left, please list</u> (please read guidance note 6)		
Sat					
Sun	12	21			

F

Recorded music Standard days and timings (please read guidance note 7)			<u>Will the playing of recorded music take place indoors or outdoors or both – please tick</u> (please read guidance note 3)	Indoors	
Day	Start	Finish		Outdoors	
				Both	Y E S
Mon			<u>Please give further details here</u> (please read guidance note 4)		
Tue					
Wed			<u>State any seasonal variations for the playing of recorded music</u> (please read guidance note 5)		
Thur				<i>There will be a group of people seated on the OUTDOOR ground, singing, clapping, and playing traditional instruments such as the madal, sanai, and panche baja. There will be no stage setup or loudspeakers, creating an authentic and traditional cultural atmosphere.</i>	
Fri			<u>Non standard timings. Where you intend to use the premises for the playing of recorded music at different times to those listed in the column on the left, please list</u> (please read guidance note 6)		
Sat					
Sun	12	21			

G

Performances of dance Standard days and timings (please read guidance note 7)			Will the performance of dance take place indoors or outdoors or both – please tick (please read guidance note 3)	Indoors	
Day	Start	Finish		Outdoors	
				Both	Y E S
Mon			Please give further details here (please read guidance note 4)		
Tue					
Wed			State any seasonal variations for the performance of dance (please read guidance note 5)		
Thur					
Fri			Non standard timings. Where you intend to use the premises for the performance of dance at different times to those listed in the column on the left, please list (please read guidance note 6)		
Sat					
Sun	12	21			

J

Supply of alcohol Standard days and timings (please read guidance note 7)			Will the supply of alcohol be for consumption – please tick (please read guidance note 8)	On the premises	Y E S
				Off the premises	
Day	Start	Finish		Both	
Mon			State any seasonal variations for the supply of alcohol (please read guidance note 5)		
Tue					
Wed					
Thur			Non standard timings. Where you intend to use the premises for the supply of alcohol at different times to those listed in the column on the left, please list (please read guidance note 6)		
Fri					
Sat					
Sun	12	21			

State the name and details of the individual whom you wish to specify on the licence as designated premises supervisor (Please see declaration about the entitlement to work in the checklist at the end of the form):

Name : PRATAP RAYAMAJHI	
Date of birth 09/11/1974	
Address 341A, EASTCOTE LANE, HARROW	
Postcode	HA2 8RY
Personal licence number (if known) LBHIL2811	
Issuing licensing authority (if known) LONDON BOROUGH OF HILLINGDON	

K

Please highlight any adult entertainment or services, activities, other entertainment or matters ancillary to the use of the premises that may give rise to concern in respect of children (please read guidance note 9).

L

<p>Hours premises are open to the public Standard days and timings (please read guidance note 7)</p>			<p>State any seasonal variations (please read guidance note 5)</p>
Day	Start	Finish	
Mon			
Tue			
Wed			
Thur			
Fri			
Sat			
Sun			<p>Non standard timings. Where you intend the premises to be open to the public at different times from those listed in the column on the left, please list (please read guidance note 6)</p>

M

Describe the steps you intend to take to promote the four licensing objectives:

a) General – all four licensing objectives (b, c, d and e) (please read guidance note 10)

b) The prevention of crime and disorder

c) Public safety

d) The prevention of public nuisance

e) The protection of children from harm

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Checklist:

Please tick to indicate agreement

	<ul style="list-style-type: none"> I have made or enclosed payment of the fee. 	
	<ul style="list-style-type: none"> I have enclosed the plan of the premises. 	Y ES
	<ul style="list-style-type: none"> I have sent copies of this application and the plan to responsible authorities and others where applicable. 	Y ES
	<ul style="list-style-type: none"> I have enclosed the consent form completed by the individual I wish to be designated premises supervisor, if applicable. 	Y ES
	<ul style="list-style-type: none"> I understand that I must now advertise my application. 	Y ES
	<ul style="list-style-type: none"> I understand that if I do not comply with the above requirements my application will be rejected. [Applicable to all individual applicants, including those in a partnership which is not a limited liability partnership, but not companies or limited liability partnerships] I have included documents demonstrating my entitlement to work in the United Kingdom or my share code issued by the Home Office online right to work checking service (please read note 15). 	Y ES

It is an offence, under Section 158 of the Licensing Act 2003, to make a false statement in or in connection with this application. Those who make a false statement may be liable on summary conviction to a fine of any amount.

It is an offence under Section 24b of the Immigration Act 1971 for a person to work when they know, or have reasonable cause to believe, that they are disqualified from doing so by reason of their immigration status. Those who employ an adult without leave or who is subject to conditions as to employment will be liable to a civil penalty under section 15 of the Immigration, Asylum and Nationality Act 2006 and pursuant to Section 21 of the same act, will be committing an offence where they do so in the knowledge, or with reasonable cause to believe, that the employee is disqualified.

Part 4 – Signatures (please read guidance note 11)

Signature of applicant or applicant’s solicitor or other duly authorised agent (see guidance note 12). **If signing on behalf of the applicant, please state in what capacity.**

Declaration	<ul style="list-style-type: none"> [Applicable to individual applicants only, including those in a partnership which is not a limited liability partnership] I understand I am not entitled to be issued with a licence if I do not have the entitlement to live and work in the UK (or if I am subject to a condition preventing me from doing work relating to the carrying on of a licensable activity) and that my licence
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The Prevention of Crime and Disorder:

- There will be sufficient community volunteers, to take care of security measures and crowd control.
- Licensed Professional bartenders for managing the sale and consumption of alcohol responsibly.
- Alcohol and alcoholic attendees will not be permitted to enter the premises.

Public Safety:

- Rara caterers will follow and implement generic risk assessment to cover fire and safety procedure during the food preparations and serving.
- The food will be served on the day with proper allergen information.
- There will be ambulance, police and trained community volunteers to care of public safety.
- RARA Caterers will hold 10M public liability insurance.
- Please find the attached document.

The Prevention of Public Nuisance:

- The event timings are from 12:00-21:00
- There will be no high amplified Music or bands
- The music will be traditional, cultural soft music.
- RARA caterers will hold the responsibility to dispose off the waste at the designated location.

The Protection of Children from Harm:

- The acting committee of the cultural program, will ensure the parents to care of their children.
- There are no physical or sport activities for children.
- Volunteers will be briefed to keep an eye on the children
- The food preparation area will be isolated from general attendees especially children and all the hazard prevention measures will be followed.

- The bartenders will enforce the Age-verification steps to ensure no children will be served alcohol.

	<p>will become invalid if I cease to be entitled to live and work in the UK (please read guidance note 15).</p> <ul style="list-style-type: none"> The DPS named in this application form is entitled to work in the UK (and is not subject to conditions preventing him or her from doing work relating to a licensable activity) and I have seen a copy of his or her proof of entitlement to work, or have conducted an online right to work check using the Home Office online right to work checking service which confirmed their right to work (please see note 15)
Signature	PRATAP RAYAMAJHI
Date	17/05/2026
Capacity	DPS

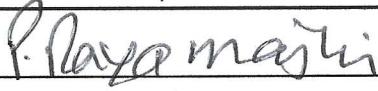
For joint applications, signature of 2nd applicant or 2nd applicant's solicitor or other authorised agent (please read guidance note 13). If signing on behalf of the applicant, please state in what capacity.

Signature	
Date	
Capacity	

Contact name (where not previously given) and postal address for correspondence associated with this application (please read guidance note 14)			
Post town		Postcode	
Telephone number (if any)			
If you would prefer us to correspond with you by e-mail, your e-mail address (optional)			

Notes for Guidance

- Describe the premises, for example the type of premises, its general situation and layout and any other information which could be relevant to the licensing objectives. Where your application includes off-supplies of alcohol and you intend to provide a place for consumption of these off-supplies, you must include a description of where the place will be and its proximity to the premises.
- In terms of specific regulated entertainments please note that:
 - Plays: no licence is required for performances between 08:00 and 23.00 on any day, provided that the audience does not exceed 500.
 - Films: no licence is required for 'not-for-profit' film exhibition held in community premises between 08.00 and 23.00 on any day provided that the audience does not exceed 500 and the organiser (a) gets

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Signature	PRATAP RAYAMAJHI 
Date	17/05/2026
Capacity	DPS

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Signature	
Date	
Capacity	

Contact name (where not previously given) and postal address for correspondence associated with this application (please read guidance note 14)			
Post town		Postcode	
Telephone number (if any)			
If you would prefer us to correspond with you by e-mail, your e-mail address (optional)			

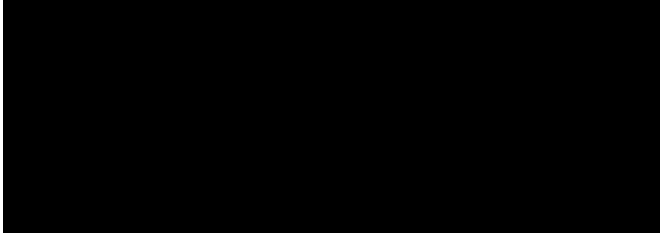
Notes for Guidance

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Consent of individual to being specified as premises supervisor

I PRATAP RAYAMAJHI
[full name of prospective premises supervisor]

of



[home address of prospective premises supervisor]

hereby confirm that I give my consent to be specified as the designated premises supervisor in relation to the application for

premises licence
[type of application]

by

RAMA CATERERS (2512 EVENTS LTD)
[name of applicant]

relating to a premises licence _____
[number of existing licence, if any]

for

TUDOR PARK
BROWELLS LANE
FELTHAM, TW13 7EF
[name and address of premises to which the application relates]

and any premises licence to be granted or varied in respect of this application made by

[name of applicant]

concerning the supply of alcohol at

TUDOR PARK
BROWELLS LANE
FELTHAM, TW13 7EF

[name and address of premises to which application relates]

I also confirm that I am entitled to work in the United Kingdom and am applying for, intend to apply for or currently hold a personal licence, details of which I set out below.

Personal licence number

LBHIL 2811

[insert personal licence number, if any]

Personal licence issuing authority

LONDON BOROUGH OF HILLINGDON

[insert name and address and telephone number of personal licence issuing authority, if any]

Signed

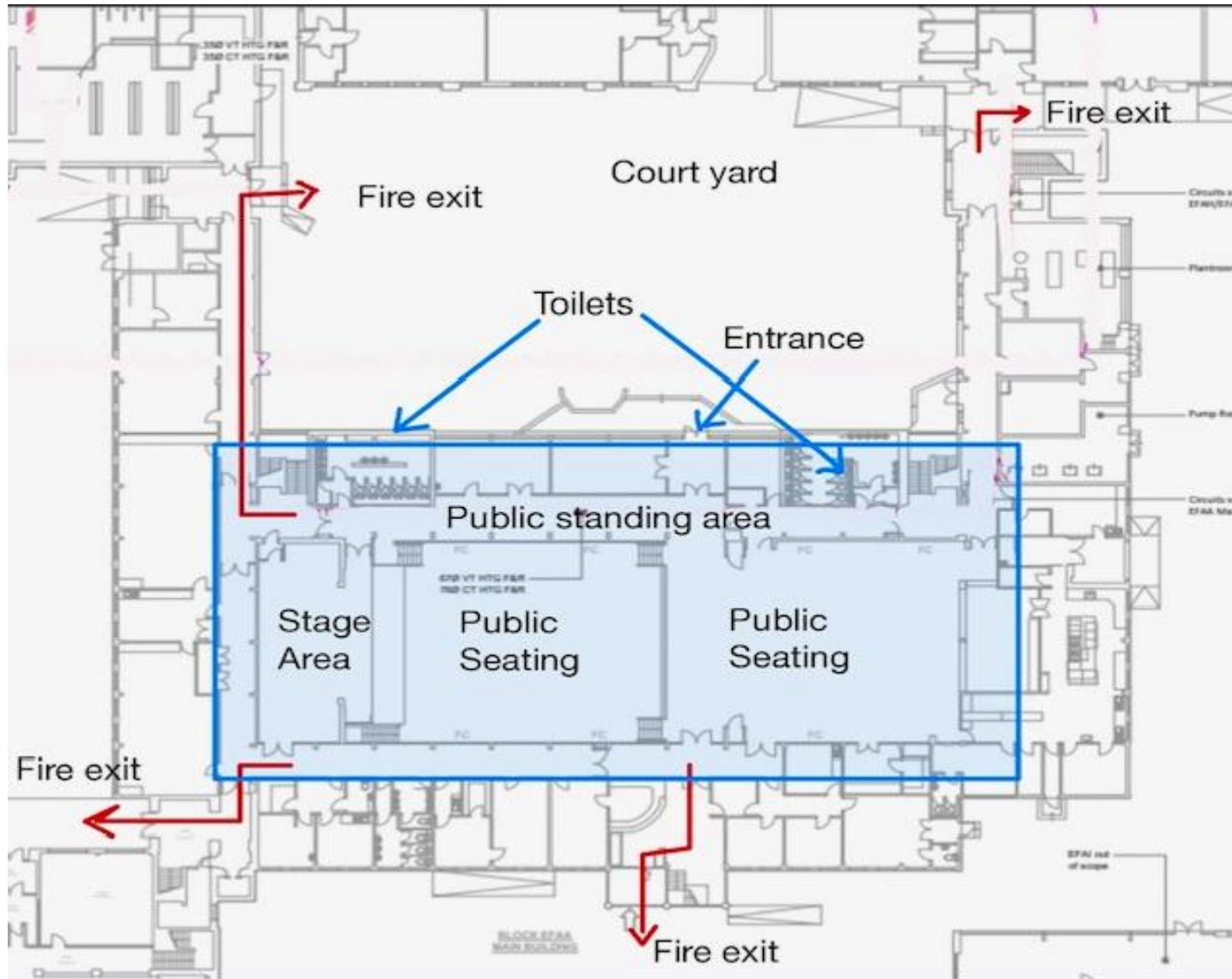
P. Rayamajhi

Name (please print)

PRATAP RAYAMAJHI

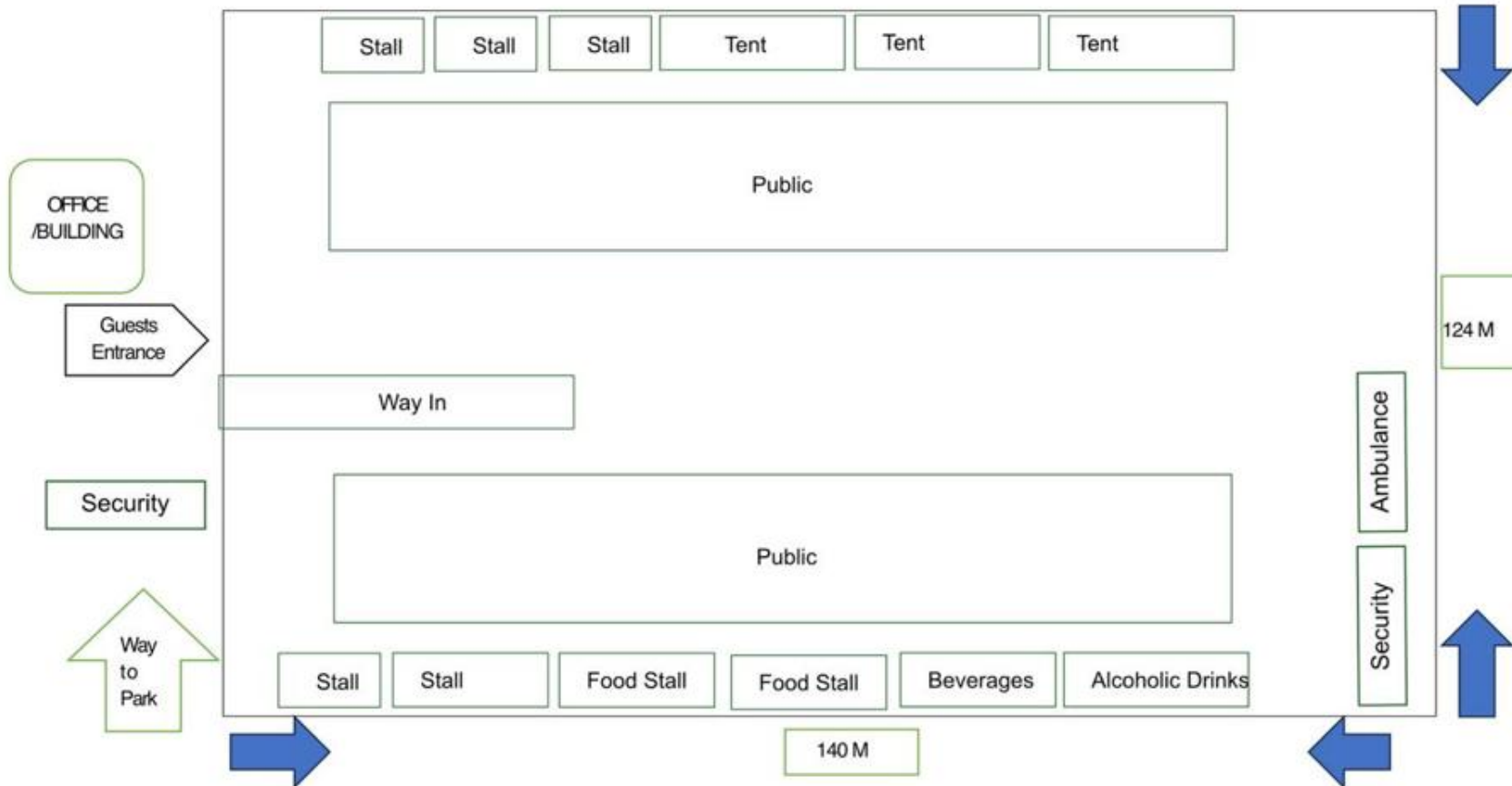
Date

17/05/2026



Tudor Park Field Diagram
Event Date 2nd August 2026

GULMI JILLA SAMAJ UK
Annual Get-Together
2026



RARA CATERERS

Risk Assessment (Health & Safety)

This is generic Risk Assessment though Rara Caterers need to re-assess and make appropriate changes at each site/location where foods are prepared. Kitchen risk assessments should be carried out by a competent person who has sufficient training and knowledge to do so.

Responsible Person: Pratap Rayamahji,
&

Operations Manager: Pratap Rayamahji

Venue: Tudor Park Sports and Leisure, Browells Ln, Feltham TW13 7EF

Date: 02/08/2026

What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	By who?	By when?	Risk Rating
Manual handling of heavy ingredients such as sacks of potatoes, also manual handling of equipment, such as moving heavy and awkward benches during cleaning.	Any staff may suffer injuries such as strains or bruising from handling heavy/bulky objects.	<ul style="list-style-type: none"> Ingredients bought in package sizes that are light enough for easy handling. Commonly used items and heavy stock stored on shelves at waist height. Handling aids provided for movement of large/heavy items. Staff trained in how to lift safely. 	<p>Train staff in team handling so they can work together to move heavier or more awkward items.</p> <p>Record incident in the Accident Book</p>	Manager	As soon as practicable & at every hired facility/kitchen	Medium
Walk-in fridges and freezers.	<p>Any staff who may need to go in them, especially those not trained in how to operate the emergency alarm from inside.</p> <p>If trapped, employees could develop hypothermia. There is also a slip risk to staff from spills on the floor.</p>	<ul style="list-style-type: none"> Training all staff on how to open the door from inside, and how to activate the alarm. Regular cleaning to prevent slips. Adopting a 'clean as you go' policy to ensure any spills are cleaned up right away. Providing first aid training should it be needed. 	None	Manager	As soon as practicable & at every hired facility/kitchen	High
Use of abrasive cleaning chemicals.	All staff who clean and those who regularly use abrasive chemicals could develop skin irritations.	<p>Not to Mix Chemicals</p> <ul style="list-style-type: none"> Train staff in safe use of chemicals and make sure they don't use stronger chemicals than necessary. Where possible, cleaning products marked "irritant" not purchased and milder alternatives bought instead 	<p>Arrange PPE for use of all staff.</p> <p>Reminded staff to check for dry, red or itchy skin on their hands and to tell manager if this occurs.</p> <p>Remind staff to wash hands</p>	Manager	As above	Low

Rara Caterers Ltd. Kitchen Risk Assessment

What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	By who?	By when?	Done
Fire.	All staff and anyone in the premises could be at risk of injury from fire, such as smoke inhalation.	<ul style="list-style-type: none"> Undertake Fire Risk Assessment. Always ensure that good practice, such as regularly cleaning equipment and fixing any damaged electrical machinery, is maintained. Use only serviced Fire Fighting Protective Equipment Follow Guidelines in Outdoor Catering SOP 	Review Fire Risk Assessment annually & have regularly service protective equipment	Manager	As above	High
Deep fat fryers.	Those who work with or near deep fat fryers could be at risk from injury of hot oil splashes and from slipping on spilt oil.	<ul style="list-style-type: none"> Replacing the oil in fryers before service or after service has finished to minimise the number of people nearby. Change the oil when it's cold to prevent burns. Providing full training in how to work with them, and how to clean them. Also provide PPE to protect staff 	None.	Manager	As above	High
Overheating.	Those working in the kitchen during extreme temperatures may experience heat stress which could cause fatigue and increase accidents in the workplace. Accidents and mistakes in the kitchen may have a further impact on customers, for example through accidental contamination of food.	<ul style="list-style-type: none"> Maintenance of extraction units to provide clean, cool air. Providing cold drinks when needed to hot staff. CO Monitoring device in place 	Encourage staff to take breaks where possible to cool down and rest. Have all devices and equipment regularly serviced	Manager	As above	Medium

Hot cooking equipment e.g. the hot plate, gas burners, Tandoori Oven, etc.	Staff working on or nearby hot surfaces could experience burns and scalds.	<ul style="list-style-type: none"> Staff training on how to move about in the kitchen. Staff training for all staff on first aid procedures, should it be needed. 	None.	Manager	As above	High
Hot Serving Plates/ Bain Marie	Customers/waiter may suffer from scalding resulting in burns and/or blisters. Or potentially slips on wet (carpet) flooring	<ul style="list-style-type: none"> Waiters to wear suitable gloves when serving hot plates/sizzlers Waiters to receive training on correct serving procedures esp. hot plates/sizzlers Hot plates etc to be placed in the middle of the table and customers suitably warned of the danger Get injured person ready for the medic but DO NOT give medication Keep the wound clean and cool Have spillages cleaned ASAP Call 999/111 if serious injury 	Get member of staff trained on First Aid Ensure Workers and Public Liability insurance cover in place and does cover for accidents to workers, customers and other visitors	Manager	At above	High
Kitchen Risk Assessment Page 2						

Rara Caterers Ltd. Kitchen Risk Assessment

What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	By who?	By when?	Done
Knives & Machinery.	Those who use knives & machinery in the kitchen, such as a food processor microwaves, grinder could be at risk from cuts and entanglement. Electrical equipment also carries the risk of electric shock if not used safely.	<ul style="list-style-type: none"> Electrical machinery must be safe for purpose, for example don't use domestic appliances in commercial kitchens. Ensure all electrical equipment is 	Remind staff to report any damaged or faulty equipment. Regularly Check First Aid Box has adequate supplies	Manager	As above	Low

		<ul style="list-style-type: none"> checked regularly. Do NOT leave knives in the sinks or on tables when not in use Staff trained to handle knives safely 				
Shelving.	<p>Any staff, contractor or visitor could be harmed by racks and shelving that hasn't been used correctly. Shelves could collapse or items could fall off.</p> <p>There is also a risk of harm if access to shelves is difficult.</p>	<ul style="list-style-type: none"> Store heavy items waist height and lower, with lighter items on the higher shelves. Ensure staff are trained in how to put deliveries away correctly. Make sure nothing is stored on the floor or is in the way of the shelves. 	Get some stepladders and train staff in their use for ease of access to higher shelves.	Manager	As above	Low
Slips, Trips & Falls	<p>Kitchen staff, visitors and contractors if they trip over objects or slip over spillages</p>	<p>Good housekeeping- work areas kept tidy, goods stored suitably etc. -Kitchen equipment maintained to prevent leaks onto floor. -Equipments faults leading to leaks reported promptly to manager. -Drainage channels and trips trays provided where spills more likely -Staff clean up spillages immediately using suitable methods and leave the floor dry - Suitable cleaning materials available. - Good lighting in all areas, including cold storage areas. -No trailing cables or obstruction in walkways. -Steps and changes in level highlighted.</p>	<p>Repair any worn or damaged flooring/tiles</p> <p>Implement and supervise 'Clean as You Go' policy</p> <p>Good Housekeeping</p> <p>All incidents to be documented in the Accident Book.</p>	Manager/Supervisor	At All Times	Medium
Kitchen Risk Assessment Page 3						
Electrical	Staff could suffer serious/Fatal injuries as a result of electric shock	<p>Manager visually inspects the system once a year, and is competent to do so. -System inspected and tested by an electrician every five years. -Staff trained to check equipment before use and report any defective plugs, discoloured sockets or damaged cable and equipment. -Staff know where fuse box is and how to safely switch off electricity in an emergency -Plugs, sockets etc suitable for</p>	<p>Manager to inspect plugs ,cables etc regularly - Get electrician to inspect electrical equipment and advice on how often these should be inspected and tested.</p>	Manager	At All Times	High

		kitchen environment - fuse box access clear -				
Gas Appliances	Staff, customers could suffer serious/fatal injuries as a result of explosion/release of gas	Daily check of gas appliance controls - Inspection, service and test carried out by Gas Safe registered engineer every 12 months -Staff know where the main isolation tap is and how to turn supply off in an emergency	Contact Gas Safe registered engineer to fit suitable flame failure device on oven	Manager	Daily	High

Kitchen Risk Assessment Page 4

Rara Caterers Ltd. Kitchen Risk Assessment

What are the hazards?	Who might be harmed and how?	What are you already doing?	What further action is necessary?	By who?	By when?	Done
Food Handling.	Kitchen Staff who Frequently Hand Wash can be afflicted with skin allergies	<ul style="list-style-type: none"> Use tongs, scoops and ladles to handle foods. Use food grade single use non-latex gloves for tasks that can cause skin irritation e.g. for salad wash, peeling vegetables and handling nuts. When handling cannot be avoided hands to be rinsed properly after finishing the task Follow Outdoor Catering SOP 	<p>Remind staff to thoroughly dry hands after washing</p> <p>Provide non-taint, nut-oil free cream for staff to apply regularly to replace the moisture 'stripped' by frequent washing</p> <p>Remind staff to check regularly for dry, red itchy skin and tell Manager</p>	Manager	At all times	Medium

<p>Cleaning Chemicals</p>	<p>Any staff who comes in contact with cleaning chemicals that are not used according to manufacturer's instructions or against COSHH rules may be exposed to a risk of harm. This can range from mild irritation such as dermatitis to chronic lung disease or even death e.g. from toxic fumes.</p>	<ul style="list-style-type: none"> • All Chemicals to be stored away safely • Ensure staff are trained in correct use of chemicals • Never mix chemicals • Clearly label all trigger bottles • Use suitable gloves when using chemicals and/or performing cleaning tasks • Only use approved chemicals 	<p>Display visual aids e.g. COSHH Posters and retrain and supervise staff.</p> <p>Write the incident in the Accident Book</p>	<p>Manager</p>	<p>At all Times</p>	<p>Low</p>
<p>Pests</p>	<p>Ensure you Close all egress or access to pests that can lead to infestation leading to ill health or compromise food safety</p>	<ul style="list-style-type: none"> • Good Housekeeping • Provide a screened door by the rear entrance • Seal off all holes and gaps in the rear fencing walls and flooring • Dispose off all unused damaged or redundant equipment • Follow and implement ALL recommendations of Pest Control Contract 	<p>Repair any worn or damaged flooring, walls or fences</p> <p>Implement and supervise 'Cleaning Schedule'</p> <p>Review Pest Control</p>	<p>Manager/Supervisor</p>	<p>At All Times</p>	<p>High</p> <p>Medium</p>

<p>Personal Hygiene, Staff Medical Screening and Training for COVID</p>	<p>Potentially all staff visitors, contractors and patrons can be infected or exposed to the risk of Covid or other infectious illnesses and potentially compromise food safety as well</p>	<ul style="list-style-type: none"> • Sickness Reporting and Self Isolation • Changing and hanging outdoor clothing in segregated areas • Wear suitable disposable PPE and change between tasks • Maintain social distancing • Staggered work times to reducing crowding • Use Hand Sanitizers frequently • When using insulated boxes for deliveries, clean and disinfect internal and external surfaces • Follow Covid Guidelines 	<p>Follow enhanced Personal Hygiene Rules</p> <p>Strict supervision and Monitoring</p> <p>Re-train staff on Covid Symptoms</p> <p>All staff to report any illnesses or infections and same to be recorded.</p>	<p>Manager/Supervisor</p>	<p>At all times</p>	
<p>Flour Handling in confined area</p>	<p>Exposure to kitchen staff from inhalation and potential bronchial/asthma infection from Flour dust., a hazardous substance during opening of flour bags Tipping flour bag in mixer flour mixing with other ingredients in mixer dusting the dough balls in flour foaming/shaping the dough balls</p>	<ul style="list-style-type: none"> • Wear suitable face masks • Exercise due diligence when working with flour, including safe debagging • Wash hands • Ensure work area is ventilated 	<p>Strictly follow Cleaning Schedule</p> <p>Train and retrain staff in safe procedures</p>	<p>Manager/Supervisor</p>	<p>At all times</p>	<p>Medium</p>
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