

State what it is that you are going to do and how it will be done safely.

The task:

Company name:

Exhibitor Risk Assessment & Method Statement Template – CBRE Annual Suppliers Conference, 3 October 2019

Description of ta	sk:					
Who will be invo	lved:					
Nhat equipment	/machinery will you use:					
What precaution	s might you take:					
		nmon hazard to illustrate what is expected. Delete the by identifying the hazards that are the real priorities in		nt.		
Look at how this What are the		by identifying the hazards that are the real priorities in	your case and complete the table to suit. Do you need to do anything else to manage		Action by when?	Done
	might apply to your activity, continue	by identifying the hazards that are the real priorities in	your case and complete the table to suit. Do you need to do anything else to manage this risk? Better housekeeping is needed in staff kitchen.	Action by		Done 01/10/2018
Look at how this What are the hazards?	who might be harmed and how? Staff and visitors may be injured if they trip over objects or slip on	What are you already doing? We carry out general good housekeeping. All areas are well lit including stairs. There are no trailing leads or cables. Staff keep work areas clear, eg no boxes left in walkways, deliveries stored immediately,	your case and complete the table to suit. Do you need to do anything else to manage this risk? Better housekeeping is needed in staff kitchen.	Action by whom? All staff, supervisor to	when?	
Look at how this What are the hazards?	who might be harmed and how? Staff and visitors may be injured if they trip over objects or slip on	What are you already doing? We carry out general good housekeeping. All areas are well lit including stairs. There are no trailing leads or cables. Staff keep work areas clear, eg no boxes left in walkways, deliveries stored immediately,	your case and complete the table to suit. Do you need to do anything else to manage this risk? Better housekeeping is needed in staff kitchen.	Action by whom? All staff, supervisor to	when?	
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TO BE COMPLETED AND RETURNED BY 1 SEPTEMBER 2019