

RA No: 053

Revision: 01

Revision Date: 07/09/2026

Risk Assessment

Work Area being Assessed:	Sloe Gin Workshop — hedgerow sloe picking on site, followed by an indoor gin-making session. Two sessions on Saturday 26 September 2026 (11:00–13:00 and 15:00–17:00), maximum 12 participants per session, adults only (18+).
Description of the Work being carried out:	Participants pick sloes from the farm hedgerows under supervision, then wash, prick and steep the fruit in their own unopened bottle of gin with sugar, producing a labelled bottle of sloe gin to take home. Bottles, sugar, ingredients, labels, tags and equipment are provided with step-by-step guidance. No alcohol is consumed on site.
Worker Participant(s):	Liberty Naylor; session volunteer(s)
Participant Signature(s):	
Reviewed By:	
Date of Review:	

What is the hazard / Hazard Category?	Who might be harmed and how?	What are the existing controls?	L	C	RR	Additional Controls	L	C	RR	Actioned / Monitored by Whom?	Actioned / Monitored by When?
Blackthorn thorns — scratches and puncture wounds while picking sloes	Participants — scratches, puncture wounds or embedded thorns to hands and arms when reaching into blackthorn hedges.	Supervised picking led by staff who know the hedgerows; participants briefed to pick reachable fruit only and not climb into hedges.	3	3	9	1. Sturdy gardening gloves offered to all participants before picking. 2. Long sleeves recommended in the booking confirmation. 3. First aid kit on site; named first aider present; wounds cleaned and covered immediately. 4. Participants advised to check tetanus cover in pre-visit information.	2	2	4	L. Naylor / Volunteer lead	Day of workshop
Blackthorn thorns — eye injury	Participants — thorn strike to the eye from branches at head height; risk of serious eye injury.	Picking restricted to fruit within comfortable reach; overhanging low branches along the picking route trimmed beforehand.	2	5	10	1. Verbal briefing to keep face back from bushes and not pull branches towards the face. 2. Safety glasses available on request. 3. Staff walk the picking route on the morning of the event and tape off any hazardous sections. 4. Eye injuries treated as emergencies — first aid, no removal of embedded objects, 999/A&E.;	1	5	5	L. Naylor	Before gates open
Slips, trips and falls on uneven, wet or muddy ground	Participants, staff/volunteers — sprains, strains, fractures from ruts, molehills, wet grass and mud along the hedgerows.	Picking route kept to established, reasonably level paths; site checked daily and after heavy rain.	3	4	12	1. Sturdy closed-toe footwear required — stated in booking confirmation and checked on arrival. 2. Route inspected on the morning of the event; poor sections closed. 3. Activity moved indoors or postponed in severe weather (see RA037).	2	3	6	L. Naylor	Day of workshop
Sharp tools — knives and scissors used to prepare fruit, labels and tags	Participants — cuts to hands during fruit preparation and label making at the workbench.	Tools counted out and in; only table knives and round-ended scissors issued; no loose blades.	3	3	9	1. Demonstration of safe use before starting; one tool per person at the bench. 2. Cut-resistant glove offered for any slicing task. 3. First aid kit and named first aider present; cuts cleaned and dressed immediately.	2	2	4	L. Naylor	During session

RA No: 053

Revision: 01

Revision Date: 07/09/2026

What is the hazard / Hazard Category?	Who might be harmed and how?	What are the existing controls?	L	C	RR	Additional Controls	L	C	RR	Actioned / Monitored by Whom?	Actioned / Monitored by When?
Glass bottles — breakage and cuts	Participants, staff/volunteers — cuts from dropped or cracked gin bottles and sloe gin bottles.	Bottles handled one at a time at the workbench, not carried around site; bottles kept in carriers for transport home.	2	3	6	1. Breakages cleared immediately by staff using a brush and sharps container — never by hand. 2. Participants asked to stand back from any breakage; closed footwear required. 3. Spare bottles held so a cracked bottle can be decanted by staff.	1	3	3	L. Naylor	During session
Alcohol — gin on site (storage, under-18s, consumption)	Participants, visitors, under-18s on site — intoxication, alcohol reaching minors, driving under the influence.	Adults-only workshop (18+), ID checked where age is in doubt; participants bring their own unopened bottle which stays sealed until the fruit is added.	2	4	8	1. No drinking on site — stated at booking, on signage and in the welcome briefing; finished bottles are sealed and labelled for transport home. 2. Gin kept with its owner or behind the workbench, never left unattended. 3. Anyone appearing intoxicated is asked to leave with staff support; taxi numbers displayed. 4. Alcohol never sold or supplied by the sanctuary.	1	4	4	L. Naylor	Throughout
Food hygiene and allergens — sugar, sloes, shared equipment	Participants — upset stomach from unwashed fruit or dirty equipment; allergic reaction to ingredients.	Fruit washed before use; benches and equipment cleaned and sanitised before and after each session; single-use cloths.	2	3	6	1. Hand washing with soap before handling fruit and after any animal contact; sanitiser at the bench. 2. Ingredient list (sugar, sloes, optional spices) displayed; participants asked about allergies at check-in. 3. Workshop runs to the kitchen hygiene standard in the food safety policy; water boiled/cooled where needed.	1	3	3	L. Naylor	Each session
Zoonoses and hand hygiene — farm environment	Participants, staff/volunteers — infection (e.g. E. coli, Cryptosporidium) from contact with animals, soil or dung then eating/touching face.	Existing site controls per RA031: handwashing station, no eating outside designated areas, visitor briefing on arrival.	2	4	8	1. All participants wash hands with soap and water on moving from the field to the indoor session. 2. Workshop benches are indoors and separate from animal areas. 3. Pregnant participants advised of the lambing/animal contact guidance in the pre-visit information.	1	4	4	L. Naylor / Volunteer lead	Each session
Livestock contact during the farm walk element	Participants — kicks, bites, crushing or being knocked over if animals are approached during the walk between areas.	Picking route keeps clear of occupied paddocks; any animal viewing is from behind fencing with staff present (see RA015).	2	4	8	1. Gates closed behind the group; animals not fed or handled during this activity. 2. Group kept together with a staff member front and back when crossing the site. 3. Escape/muster point agreed in the welcome briefing.	1	4	4	L. Naylor	During session
Adverse weather — rain, wind, heat during outdoor picking	Participants, staff/volunteers — cold and wet, heat exhaustion or sunburn during the outdoor element.	September event; indoor base available throughout; forecasts checked in the days before (see RA037).	2	3	6	1. Weather forecast checked 48h and on the morning; severe weather postpones the event with rebooking offered. 2. Participants advised to bring waterproofs/sun protection in the booking confirmation. 3. Drinking water available; shaded rest area by the workshop room.	1	3	3	L. Naylor	48h before and on the day

RA No: 053

Revision: 01

Revision Date: 07/09/2026

What is the hazard / Hazard Category?	Who might be harmed and how?	What are the existing controls?	L	C	RR	Additional Controls	L	C	RR	Actioned / Monitored by Whom?	Actioned / Monitored by When?
Manual handling — carrying fruit baskets, bottle crates and equipment	Staff/volunteers, participants — strains from lifting crates of bottles or full baskets of sloes.	Baskets small and part-filled; crates moved by staff only, using trolleys where available (see RA030).	2	3	6	1. Participants carry only their own bottle and a small basket. 2. Team lifting for anything over 10kg; loads broken down. 3. Equipment set out before the session so no carrying is needed during it.	1	2	2	L. Naylor	Set-up
Safeguarding and group management — adults-only event with alcohol present	Participants — vulnerability if a participant becomes unwell or is distressed; mixing with other site users including children.	Maximum group of 12 with named staff lead; other site activities keep separate areas and timings.	1	4	4	1. Workshop area signed as 18+ during sessions. 2. Staff follow the lone-working and safeguarding policies for any 1:1 situations. 3. Incident reporting form completed for any accident, near miss or welfare concern (RA/SI log).	1	3	3	L. Naylor	Throughout

Risk rating: L = Likelihood (1–5), C = Consequence (1–5), RR = Risk Rating (L × C). Ratings of 1–6 low, 8–12 medium, 15–25 high. All additional controls above must be in place before the workshop runs.

Related assessments: RA001 Main Paddock, RA015 General visit — feeding animals, RA030 Manual handling, RA031 Biosecurity and zoonoses, RA037 Adverse weather. Food safety policy and safeguarding policy apply throughout.