

# National Farm Attractions Network Health and Safety Best Practice Self Audit Check List

## **Self-Audit Tool – Completed by Directors or Senior Managers**

Location Name:	
Review Date:	
Person Completing the Review: _	<del>-</del>

#### Key

Score					
	If it is missing or out of date in excess of 4 months	If it is missing or out of date in excess of 3 months	If it is missing or out of date for less than 2 months	About to run out of date	All present and in date. Action plans in place for any defective equipment
Meaning to an Authority	Prohibition Notice and further HSE Action if not dealt with. Extreme serious outcome if the activity goes wrong	Activity is likely to fail. Very exposed and likely to legal action if not dealt with. Stop operation and deal with the issue	Improvement Notice likely as activity failure is foreseeable. Improvement requirements likely to be within 28 days and likely to be enforced	Acceptable but running a risk of failure due to systems weaknesses. Possible enforcement letter	Acceptable standard viewed and evidence the standards are Regularly Maintained

#### Pre-Audit Self-Assessment.

- Yellow boxes are legal compliance duties if this activity is carried out at your location. Most are Absolute Duties in the legislation.
- The grey are Best Practice suggestions, so you have a good chance of proving your arrangements are suitable or sufficient.
- If a requirement is Not Applicable, I Suggest you sya that in the comment box. You can use this Self Check to show you carry out internal reviews.

**Legislation Compliance** [noncompliance may also be reflected in comments further on in this report, comments will include assistance to gain legal compliance]

Legal Duty to have in place	Risk Band	Comments or Commitment
Company H&S Policy		
[If you employ or manage 5 or more persons, absolute duty. Is there one / does it commit to requirements / state arrangements for delivery, does it outline employee duties. When last reviewed]		
Services Plan showing Power, Mains Gas, LPG, Water, and Compressed Air Services layout and isolation points.		
Buildings plan that shows high risk items storage or live animals / humans domicile at night.		
Electrical fixed 3 yearly installation [IET Wiring Regulations 18 <sup>th</sup> edition] Inspection/Test		
PAT/Portable equipment inspection regime?		
Annual Electrical installation [incl fuse box] fixtures/fixings inspection		



BSEN PAS79 Fire Risk Assessment		
GasSafe Annual Inspections		
Heating Inspection Cert and Annual Pipe Work Inspection		
Safe flammable liquid u	sage and storage facilities?	
Fire Alarms Installation	tested and inspected.	
Fire Extinguishers Annu	al Inspections	
Up to Date Asbestos Su	rvey & Register	
Pressure System Cert [f	or items over 0.5 bar pressure]	
Lifting Equipment [LOLA	AR] Testing & Inspection	
Planned/Preventative Nequipment and services	Maintenance programme s you provide.	
Play equipment Annual	Inspection to BS1176 -1177	
ADIPS Inspection and wrides classed as fairgrou	ritten scheme to HSG175 for und rides	
Inflatable equipment ar standards.	nd service blowers to BS 14960	
Jumping Pillow inspection to standard BS 14960 written scheme		
	Business Risk/Continuity	
	Public Activities	
5.1.4	Staff Activities	
Risk Assessments [Are there any /	Substance Use & Storage	
when last updated.	DSE	
Do they identify the main 3 stages of an	Manual Handling	
assessment. How are the controls implemented / how	Water Purity [external drinkers]	
are they	Activity Fire Risk	
communicated to staff / how are they monitored. Are they	Disability or Challenged Public	
Suitable or Sufficient]	Disability or Challenged employee	
	Legionella	
	Pregnant Employees	
External Cladding conform to BS8414 – Fire Performance of External Cladding Systems		
CDM H&S Files [Planned Projects, Permanent or Temporary]		
Tree Surveys for public access areas		



Contractors Due Diligence [Skills/Qualification & Insurances]			
Fire Management Systems [dependant on what is required for your business]			
Fire Alarms Installation tested and inspected.			
Fire Extinguishers Annual Inspections			
Fire Extinguisher Weekly Inspections Completed.			
Fire emergency lighting tested and inspected.			
Smoke Detection Fitted Acceptable Annual Inspection/test acceptable??			
Does the use of External Cladding to structures conform to BS8414 – Fire Performance of External Cladding Systems			
Food Safety [if you provide Food Served or Prepare	red]		
Local Authority Food Registration			
HACCPS process documentation			
SFBB Records over and above HACCPS			
Clear process in place for Allergens Identification and Assistance (Natasha's Law)			
Food date policy/procedure for date monitoring.			
Contractor Management			
Is there a set of contractor rules for informing contractors of the risks they may be exposed to when on site, and what is required for workplace site segregation.			
Is there a record of information that has been exchanged between contractor and operator before work commences			
is there a record of contractor competence/qualification for the work the contractor carries out			
Is there a up to date record of contractor insurances for working on your worksite.  [Public Liability/Employer Liability/ Product Liability/ Professional indemnity]			
Best Practice Management of Health and Safety Systems Review			
Does the Policy apply the principles of HSG65 / BS45002;2023 regarding targets or goal setting for Compliance, Staff Competences & Continual Improvement			



Has the business been inspected by any external enforcement authority in the past 2 years.	
Are there any outstanding action placed on the business which are not complied with within the specified period	
Is there a planned or regular review of Business Continuity / Sustainability with an emphasis on maintain of standards and continual improvement	
Is there a planned CHANGE Impact Assessment process for staff, services, and public safety	
Is there a Planned Cleaning, Deep Cleaning & Maintenance Programme in place for Kitchen Equipment, Structures, Equipment and Services	
Is there an acceptable OH&S monitoring / management system in place?	
Is H&S a regular item on the Management meetings	
Is there an action plan drafted for incidents where significant changes are required	
Is there a regular location share regime with other businesses in the company group or other nearby businesses	
H&S training in place (documented, signed–for)?	
Competent H&S, Business or Other Professional Services person appointed? Do you have filed credentials?	
Does Accident Book reveal trends/incidents that might lead to claim?	
Is there a Near Miss recording system in place for incidents which COULD have caused significant issues	
Acceptable First Aid provisions at all times when open?	
Do records and the review process include Near Miss Incidents	
Are subcontractors' training, insurances and method statements checked?	
Are they all subject to acceptable RAs and controls?	



#### **Structures and Service**

Is there a planned regular structure inspection carried out internally to identify failing components and defects requiring action.	
Heating installation acceptable Inspection/test acceptable??	
Safe flammable liquid usage and storage facilities?	
Wastepaper & Cardboard Storage	
Gas Interlock or Lock Out Inspections	
Improvement recommendation made during last teat yet to be implemented	
Fire Alarms Installation tested and inspected.	
Fire Extinguishers Annual Inspections	
Fire Extinguisher Weekly Inspections Completed.	
Fire emergency lighting tested and inspected.	
Smoke Detection Fitted Acceptable Annual Inspection/test acceptable??	
Does the use of External Cladding to structures conform to BS8414 – Fire Performance of External Cladding Systems	
Is there a regular Fire Inspection Practice carried out with staff to ensure search systems operate correctly	
Do you have an Emergency Response Plan that responds to identified incidents and indicates staff response? Has this plan been practices outside of Fire Evacuation?	
Farm & Adventure Parks	
Are all rides subject to an inspection and test run by a trained / competent member of staff prior to use each day?	
Are all ride operators trained prior to deployment on each ride?	
Does access to elevated areas of tracks incorporate fall restraint / arrest with operatives trained in use?	
Is there CCTV coverage of the rides and the public areas of the park?	



Has a major incident plan been prepared in conjunction with the emergency services?	
On site catering?	
On site camping or caravan parking?	
Car parking arrangements clear and concise?	
Has consideration been given to exposure of staff to violence?	
Are suitable self-inspection and closedown procedures in place?	
Is the site made available for hosting 'events' run by others?	
Contact Area Management	
Contact areas fenced and signed to allow contact where and how you intend the contact to be made	
Handwash at exits and clearly visible and clearly signed	
Are wash stations logically placed	
Does used water drain away well, with no signs of overflow from ground drains.	
Is the provision and advice for wheelchair/pushchair wheel cleaning	
Is there a reminder about Zoonosis near to hand wash stations to prompt public to use them	
Who is the target audience for the signage. Is there Child level wording or indicators.	
Is there a direction signs or maps showing where hand wash can be found near to animal contact, but hand wash not visible.	
Signage re No Eating / Drinking in Contact Areas	
Wash Hand reminders at exits from Contact	



Reminder signs re eating / drinking around Contact Area	
Antibacterial Liquid Soap in dispensers	
Paper towels only used in Contact Area	
Do signs show HOW TO rather than just DON'T DO	
Measures for walkway monitoring	
Measures for pen divider/gate monitoring	
Are there reminders regarding footwear hygiene	
Is there deterrence signs or provisions to stop entering of pens	
Pen or area cleaning out service routes management	
Staff footwear management when not in contact areas	
Staff procedure for sick or injured animal	
Specific Zoonosis guidance issued to staff reflecting a positive contact for zoonotic materials	
Staff footwear rules applied and monitored when leaving contact zones	
What induction training is given to temporary staff [one day working question]	
Non-Contact Area Management	
Non-Contact areas double fenced	
Handwash available	
Fencing that prevents contact with animals	
Wash Hand reminders at exits from Contact Areas	
Reminder signs re eating / drinking around Contact Area	



Antibacterial Liquid Soap in dispensers		
Paper towels or hand dryers used in Contact Area		
Catering and & Trade Outlet Locations	•	
Is the Catering Standards listed by the Local Authority as at Least 4*		
Are the HACPPS / SFBB records showing consistent management for the last 3 months.		
Are catering, storage, and servery areas subject to regular cleaning through the day.		
Are additional fridges and food storage areas included in food regime		
Is the Senior Catering Personnel and those preparing meals trained to at least Level 3		
Are all other Food Preparation Staff and those serving meals trained to at least Level 2		
Are all other Food Preparation Staff trained to at least Level 2		
Are all other Food Preparation Supervisors/managers trained to at least Level 3		
Has consideration been given to exposure of staff to violence or abuse?		
Are suitable self-inspection for opening & closedown procedures in place?		
SFBB Management Records up to date and showing Critical Control Points		
SFBB Support docs showing what levels and temperatures deemed tolerable or intolerable.		
Fridge Food Dates in date and easily read.		
Daily Cleaning Records and levels of cleaning		
Deep Cleaning Records and Plan, sowing levels of cleaning		
Sink signage clearly showing		
Access to Kitchens and behind servery.		
Cleanliness of Dishwasher and Service pipes.		