## **Major Events Resource Bank**



## **Health and Safety Planning Checklist**

1	Accident and Health Emergencies	
Compi	le:	
Α	first aid details, including first aid contacts and services	
В	a readily accessible list of key emergency contacts for all participants and staff	
С	a form for reporting and recording accidents.	
2	Crowd control	
Prepar	re and write plans for:	
Α	the protection of pedestrians, spectators, participants, media, VIPs, access routes	
В	security - list their responsibilities	
С	police - prepare police briefings	
D	the location of fencing/barricades	
E	managing and dealing with alcohol	
F	location and site plan for accreditation zones.	
3	Electrical, sound and lighting	
Identif	'y:	
Α	isolation required - circuit brakes/RCD/distribution boxes	
В	tripping hazards - cable covers over power cords in high pedestrian usage areas	
С	backup power supplies and contingencies.	
D	the location of fencing/barricades	
4	Emergency procedures	
Prepar	re plans for:	
Α	emergencies (bomb threat, fire, earthquake)	
В	hazardous substances - notify the fire service where appropriate	
<b>⑤</b>	Environmental effects on people	
Think a	about the effects of wind/rain and UV protection:	
Α	prepare and disseminate advice if necessary.	

Health and Safety planning includes information gathering, plan writing and hazard identification and recording.

6	Staff/contractors/volunteers	
Revie	ew their information and personal comfort needs:	
Α	provide health and safety briefings/training to all staff, contractors and volunteers	
В	responsibilities - are they clear and fully explained and appropriate to the role of the person	
С	refreshment/catering - have drinks and food available for your staff and volunteers	
D	training in health and safety - outline in detail the planning required.	
7	Temporary staging and structures	
Evalu	uate and identify issues and potential hazards:	
Α	dimensions of structures and stages	
В	ground stability	
С	the size of sets, their weights and stability.	
8	Stallholders/vendors	
Evalu	uate and identify issues and potential hazards:	
Α	permits - ensure your vendors/stallholders have correct food licence/permits from the local council.	
9	Traffic management and parking	
Ensur	re you cover all of the following elements.	
	ic management plan:	
Α	signage	
В	public notifications.	
Marsh	halls:	
Α	placement and location	
В	hi-visibility vests	
С	safety briefing plan	
D	access routes	
E	remove any obstructions and obstacles	
F	cone off/sign post hazards	
G	pedestrian management	
н	spectator management.	
- 1	team buses.	
Mana	agement of parking:	
Α	marshalls/drop off zone	
В	disability parking	
С	VIP parking	

D	media parking			
E	spectator parking			
F	team buses.			
10 Emergency Vehicles				
Α	access to site for emergency vehicles.			
(11)	Waste management			
A	toilet facilities			
В	rubbish collection/removal.			