

FILEY SOUTHDENE BOWLING CLUB

Health and Safety Policy

1. Introduction

Filey Southdene Bowling Club recognises its responsibilities under the Health and Safety at Work Act 1974 and accompanying legislation to ensure the following:

- To provide and maintain a safe Clubhouse and green, safe equipment and a safe environment for members and guests, particularly for volunteers working for the Club.
- To ensure hazards are identified and that there is a regular assessment of risks.
- To provide information, instruction and training as is necessary to ensure all can be assured of a safe and healthy working environment.
- To promote awareness of Health and Safety encouraging best practice.
- To ensure it takes appropriate protective and preventative measures.
- To ensure there is access to competent advice.

2. Organisation and Responsibilities

Responsibility for ensuring that the Club complies with Health and Safety responsibilities is vested in the Club's Management Committee which will arrange for an annual pre-season risk assessment in March to ensure appropriate measures are in place to eliminate/mitigate risk.

In addition, the Club appoints one member, whose function is at any time to draw to the Committee's attention any risks/hazards that may not have been properly identified or where the mitigation action may be insufficient.

3. The Risks

As a small organisation, the Club only employs one part time member of staff (Greenkeeper). Health and Safety law requires that where volunteers are used on a regular basis, (e.g. Secretary, Treasurer, etc.) they should, for the purposes of the Act, be treated as employees, even if unpaid. The Club has identified the following principal areas where it needs to monitor closely risks associated with the work done by volunteers.

Fire

Trips/Fall/ Electricity – risk of fire and personal injury

Chemicals/Fertilizers

Food Safety

Use of machinery

First aid

Children and “Adults at Risk”.

4. Measures in Place to Mitigate Risk

- Fire: The Fire extinguisher is annually inspected and serviced by qualified personnel.
- Trips/Fall: At the beginning of each season the premises/greens are checked to ensure that potential hazards are appropriately marked and that any necessary warning signs are visible. An Accident Book is maintained in which all incidents are recorded.
- Electricity: Electrical installations and portable electrical equipment are subject to periodic inspection and testing as recommended by our electrical contractor .
- Chemicals/Fertilizers: Chemicals and Fertilizers are held securely under lock and key and, where appropriate, use is under supervision of an individual who has been on a Pesticide Course and obtained PAI and PA6 certification.
- Use of Machinery: All machinery is kept fully maintained and regularly serviced. First time users of machinery are trained and initially supervised by experienced operators.
- Food Safety: Kitchen facilities are maintained to a high standard and meet legal requirements. Members are aware of basic Food Hygiene requirements.
- First Aid: The Club cannot necessarily from its own membership expect to have trained first aiders on hand. It provides, however, a first aid box, which is regularly checked, and displays information on how emergency assistance can be obtained. There is also a defibrillator situated within the clubhouse with clear signage.
- Children and “Adults at Risk”: The Club has a clearly publicised Safeguarding and Child Protection Policy.

5. Record Keeping

The following documentation is held.

- List of green equipment and manufacturers’ manuals/instructions
- Simple bullet-point instructions for use of motorised or heavy equipment
- Record of training given on use of equipment
- Formal risk assessments (as necessary)
- The Accident Book

6. Dissemination of Health and Safety Information

A copy of this Health and Safety statement is displayed within the Club. Members are asked to familiarise themselves with the content and if necessary to draw the attention of Committee members to any areas of concern

Date of discussion and approval by the Committee:	13 February 2025
Review Date	