





Risk Assessment

Name of activity:	Educational group stays (Primary)	Name of assessor:	Daniel Strickland
Date of assessment:	1 st Sept 2023	Date of review:	1 st Sept 2024

Educational Group arrangements	Tick
Cohort is a residential centre for educational groups. Cohort opens to the public for 10 weeks of the year (Easter and summer)	√
Cohort complies with all relevant health and safety regulations. Recorded risk assessments are available for inspection	\checkmark
Accident and Emergency Evacuation procedures are maintained and records available for inspection	
The staff have the experience, competence and professionalism to work with the age range of educational group visits	
There are regular opportunities for the group party leader to meet and communicate with management	
Cohort, St Ives has a Safeguarding Policy & Staff Code of Conduct which is available for inspection	
Cohort, St Ives has Public Liability Insurance of up to £5 million	
Cohort has a Green Policy and takes its environmental and social responsibilities extremely seriously.	
A Fire risk assessment is completed annually and meets requirements of the Regulatory Reform (Fire Safety) Order 2005	\checkmark
All reception staff are basic first aid trained; with the St Ives Minor Injury Unit and surgery located 3 minute walk away	
Separate males and female sleeping accommodation and washing facilities are provided, with staff accommodation suitably located to ensure adequate supervision. Cohort also provides unisex washroom facilities	\checkmark
The building door security is controlled by an electronically controlled key card system, with CCTV located throughout.	\checkmark
Cohort has a Learning Outside of the Classroom (LOtC) Site provider Award	\checkmark

The risk rating will inform your order of importance to address the risk. Where the risk is **medium** or **high**, either identify the action required to reduce the risk or do not proceed with the activity.

Code	Person at risk
T	Housekeeping (onsite)
Y	Young People
Т	Trip staff
E	Employees

Number	Risk rating
1-5	Low
6 - 12	Medium
12+	High

Severity scale for physical and psychological injuries:

Severity Scale	1	2	3	4	5
Likely injury	Minor non- immobilising injury or trauma not requiring hospital treatment	Non-immobilising injury or trauma but requiring hospital treatment	Injury or trauma requiring hospital treatment – off work/school 5 days	Severe injury or trauma requiring urgent hospital treatment/long term sickness	Very severe life- threatening event/fatality

And a likelihood scale for a hazard occurrence:

Likelihood Scale	1	2	3	4	5
Hazard occurrence	Highly unlikely	Unlikely	Possible	Likely	Very likely

Multiplying the two produces the risk score. Such a quantitative approach highlights priorities for management. An example is shown below:

Hazard	Likelihood	Severity	Risk Score	Management
	2	4	8	
	3	1	3	
	4	2	8	

What are the hazards?	Who might be harmed and how?	What are you already doing?	Severity	Likelihood (probability)	Risk level	Do you need to do anything else to control this risk?	Action by who?	Action by when?	Done
Risk of an outbreak of fire in the building	H, Y, T, E - Serious injury or death due to smoke inhalation - Serious injury or death due to inadequate fire equipment, policies and procedures.	Annual Fire Risk Assessment conducted by external assessor (available on request) Weekly fire alarm test Monthly emergency lighting and fire extinguisher checks Regular fire safety checks conducted (records available on request) Six-monthly servicing of fire alarm system Appropriate signage and fire action notices throughout building Fire action notices along with fire escape route maps on the back of every dorm room door. Fire exit escapes kept clear at all times Group Leaders given emergency evacuation procedures in welcome packs, including assembly points. Group leaders and students are given a welcome talk on arrival which includes emergency evacuation procedures. Staff present in the building 24/7 and will initiate emergency evacuation procedure in the event of a fire In the event of an overnight fire Cohort has arrangements to use the local town hall as an emergency shelter. Fire doors are annually surveyed and certified by an external fire door assessor .	5	2	10	No further action Ongoing awareness of fire safety			

Members of the	Υ, Τ,	Front main entrance is locked at all	3	2	6	No further action		
public entering / in	- Inappropriate contact	times when a primary group is staying						
the building	by with members of	Members of the public – including						
	the public	delivery drivers - have to press						
	- In appropriate	intercom to access building						
	behavior by members	CCTV throughout building.						
	of the public	Primary school age groups are required						
		to take exclusive use of the building. If						
		Trip Organiser chooses to share the						
		building with other guests they are						
		responsible for all safeguarding						
		concerns and must include this						
		information in their risk assessments						
		Trip leaders have contact details and						
		24/7 access to management						
		In <u>ALL</u> instances Cohort staff will						
		respond swiftly to reports by Trip						
		leaders/students about concerns of						
		other members of the public in or						
		around our building						
		Cohort staff are onsite 24/7 for support						
		Reception is open from 8am – 11pm,						
		with sleeping duty staff on call						
		overnight. We operate a strict Safeguarding Policy						
		(available upon request)						
		Contractors/tradesman are required to						
		sign in and out.						
		Meet the Team board on display so						
		visiting school groups know who our						
		staff are						

Seasonal staff living	Y, T	Strict safeguarding policy	3	2	6	No further action	-	-
on-site	 Inappropriate contact with Cohort staff Dorm rooms are kept unlocked during stay - Cohort staff having access to dorm rooms (day and night) 	Cohort housekeeping staff are (basic) DBS checked Night support staff are (enhanced) DBS checked Cohort staff not allowed to use front main entrance after 9pm (rear access only) On-site staff not allowed to use lounge communal areas when primary school are in the building Trip leaders are made aware of on-site staff at time of booking Meet the Team board on display so visiting school groups know who our staff are						
First aid provision	H, Y, T, E - Lack of first aid provision - Inadequate initial response to an injury onsite	All reception staff and night warden are basic first aid trained 3 x first aid boxes in building. I large first aid box accessible 24/7 First aid boxes are adequately stocked and checked annually St Ives Stennack doctors surgery and Minor Injuries Unit is located a 4 minute walk from Cohort. See below for opening times. First aid needs risk assessment available on request	2	2	4	No further action		

Risk of primary	Y, T	All bunk beds have safety bars on the	2	3	6	Put plastic wrapping around metal		
pupils unsupervised	- Accidents	top bunks.				clamp to reduce severity of injury if		
in dorm	- Security	All bunk beds have solid and safe				hit head		
accommodation	- Safety	steps leading up to the top bunk.				Put notice on metal bar in room 2		
		Cohort annually checks and tightens all				Reduce length of hanging lights in		
	Primary aged children	key clamp metalwork on beds ensuring				Rooms 1 – 5		
	may be more	step leading to top bunk are safe.						
	susceptible to hitting	Building electrics were renewed in 2015						
	head on metal bars	and meet all current regulations						
		All beds have secure under bed storage						
	Staff have witnessed	which can be locked with a padlock						
		Dorm room windows cannot open						
	on Room 2 safety bar.	further than 100mm						
		All dorm room door s can be opened –						
		without a key – from the inside.						
		All first floor dorm room windows have a						
		safety bar reducing the risk of						
		accidentally falling through. These						
		safety bars do not impede escape						
		access in the event of a fire						
		Dorm room doors are supplied to						
		primary aged groups unlocked – so trip						l
		teachers can easily access rooms.						
								1

Y, T	All food provision meets current health	2	2	4	No further action			
- Illness through	and safety standards and legislation							
inadequate food safe	ty							
measures by Cohort	Breakfast and lunch packs contain low							
- Illness through	risk products, provided by external							
inadequate food safe								
measures by supplie	rs							
	All breakfast dairy products are kept in a							
	fridge and topped up or replaced daily							
	boxes.							
	and is replaced, if needed, daily.							
	labels							
	All food meets requirements of							
	In almost all cases sandwich supplier							
	deliver sandwiches within 24hrs of							
	Saturday) but well within the use-by							
	date.							
	Once delivered, staff ensure							
	storage within 20 minutes							
	Fridge temperatures are checked daily							
	 Illness through inadequate food safe measures by Cohort Illness through inadequate food safe 	 Illness through inadequate food safety measures by Cohort Illness through inadequate food safety measures by suppliers All breakfast dairy products are kept in a fridge and topped up or replaced daily We provide sealed single portion cereal boxes. We provide bread for toast which will always be within the best before date and is replaced, if needed, daily. An external sandwich supplier provides our ready-made sandwiches / salads in sealed packaging with full ingredients labels All food meets requirements of Natasha's Law In almost all cases sandwich supplier deliver sandwiches are required for a Monday) food is delivered 48hrs in advance (on a Saturday) but well within the use-by date. 	 Illness through inadequate food safety measures by Cohort Illness through inadequate food safety measures by suppliers All breakfast and lunch packs contain low risk products, provided by external catering suppliers All breakfast dairy products are kept in a fridge and topped up or replaced daily We provide sealed single portion cereal boxes. We provide bread for toast which will always be within the best before date and is replaced, if needed, daily. An external sandwich supplier provides our ready-made sandwiches / salads in sealed packaging with full ingredients labels All food meets requirements of Natasha's Law In almost all cases sandwich supplier deliver sandwiches are required for a Monday) food is delivered 48hrs in advance (on a Saturday) but well within the use-by date. 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An external sandwichs upplier provides our ready-made sandwichs / supplier provides labels All food mests requirements of Natasha's Law All food mests requirements of being used. In some cases (ie if sandwiches are requirements of being used. In some cases (ie if sandwiches are requirements of being used. In some cases (ie if sandwiches are requirements of being used. In some cases (ie if sandwiches are requirements of being used. In some cases (ie if sandwiches are requirements of being used. In some cases (ie if sandwiches are requirements of saturday) but well within the use-by acturday. Once delivered, staff ensure sandwiches are put into our refrigerated storage within 20 minutes

Risk of providing	H, Y, T, E	Dine In St Ives are our preferred	2	3	6	No further action		
evening meals via	- Illness through	catering company for educational group						
external caterers	inadequate food safety	stays						
	measure by Cohort	We ensure that Dine In St Ives complies						
	- Illness through	with all food safety regulations and						
	inadequate food safety							
	measure by caterers	provide in-house catering.						
	,	We ensure Dine In St Ives provides us						
		with all relevant public liability						
		documentation and food safety risk						
		assessments (available on request)						
		We provide all necessary equipment						
		needed for Dine In St Ives to provide in-						
		house catering.						
		All other food caterers used for						
		educational groups are asked for copies						
		of public liability insurance and food						
		safety risk assessments.						
		Cohort checks food temperature of						
		evening meals when first delivered						
		(food is required to arrive at a minimum						
		temperature of 63c)						
Risk of slips and trips	H, Y, T, E	General good housekeeping is carried	3	3	9	No further action		
(accidents)	- Injury through slipping	out throughout the building						
	on spillages or tripping	Cleaning staff are trained at induction to						
	over objects	be aware of health and safety						
		considerations						
		Annual health and safety risk						
		assessments are completed						
		Housekeeping signage used whilst						
		cleaning						
		Mops available for clearing wet floor in						
		all washroom ad kitchen						
		Commercial grade (non-slip) flooring in						
		washrooms						
		Hallways kept clear						
		Tiled floors laid with non-slip matting or						
		a non-slip coating						
		Slips and Trips risk assessment						
		available on request						

Communal doors	Y, T	All doors have been risk assessed	3	2	6	No further action		
(automatically		Finger trap guards have been installed						
closing)		on doors where necessary						
	closing doors	Kitchen door, where there is a higher						
	 Injury through trapping fingers when queuing 	risk of queuing, has a fire door retainer installed						
	outside doors	Corridor doors have door retainers fitted						
	- Risk of foot injury	and are held open during the days to						
	when opening doors	minimize risk of foot injuries						
		All doors are routinely monitored for						
		appropriate closing times (doors should						
		close between 4-6sec)						
		Finger Trapping risk assessment						
		available on request						
Front door access	Υ	All Trip Leaders are aware of how	2	2	4	No further action		
	- Pupils being able to	access to front door						
	exit front entrance	Front door has child safety lock (button						
	unattended	high up to exit)						
		Primary pupils not allowed to leave						
		building without an appropriate adult						
Washrooms	H, Y, T, E	Water temperature regulated at 38- 40c	2	2	4	Continue monitoring water exit temp		
- Water too hot	- Scalding or	is within a safe temperature range						
	uncomfortable due to	Our water exit temperature is 38-40c.						
	showers too high a	Monitor water temperature quarterly						
	temperature	(records available)						
	- Scalding due to mixer	A mixer tap failure is usually indicated						
	tap failure	by decreasing water temp – regular						
		monitoring will capture a failed mixer tap						
		Spare mixer tap stored for immediate						
		replacement						

Safeguarding	Υ	Recruitment policy of following up	2	4	8	Monitor staff behavior		ł
Abuse, neglect or	- Inappropriate contact	references and ensuring suitability of				Ongoing training and safeguarding		i
inappropriate	with members of staff	candidate to work with children during				awareness training		i
behavior by member	- Inappropriate behavior	recruitment process (paid staff)				Ŭ		i
of staff	by staff	We operate a strict Safeguarding Policy						i
	Causing mental and physical							i
	harm	We operate a strict Staff code of						i
		conduct (available upon request)						i
		All staff, permanent and seasonal, are						i
		taught the importance of our						ł
		safeguarding policy at induction						i
		All permanent staff complete a						i
		safeguarding workshop						i
		All reception staff are basic DBS						i
		checked						ł
		Night staff are enhanced DBS checked						i
		Onsite (live-in) staff who ordinarily						ł
		reside in the UK are basic DBS checked						ł
		Onsite (live-in) staff who do not						ł
		ordinarily reside in the UK are not DBS						ł
		checked – see Overseas live-in staff RA						ł
		Live-in staff are not to use front						ł
		entrance (accommodation side) after						ł
		9pm						ł
		Staff not to do evening washroom clean						ł
		Live-in staff not to use communal areas						i
		of building during a primary school trip						ł
		Meet the Team board on display so trip						i
		leaders can identify staff members						i

Pupil dormitory room accommodation safety features

Secure under bed storage Secure accommodation windows Padlock required to secure under bed storage Max. 100mm gap for windows opened above ground floor Safety bar



Secure steps to top bunk bed

Safety rails bars on top beds





unlocked and Internally, room door can be locked by trip leader) opened at all times without a key

Externally, doors will be permanently accessible at all times (unless requested to be





The Stennack Doctors Surgery + Minor Injury Unit

The Stennack Surgery The Old Stennack School St. Ives TR26 1RU

Telephone No:	01736 793333
24/7 Prescription Service:	01736 792177

Phone lines open: 8.30 - 13.00 and 14.00 - 18.00

Out of Hours non-emergency number: 111 Emergency services: 999 / 112



Directions: Turn right out of Cohort and walk up the road for 3 minutes. The Stennack Surgery building is on your right hand side.

ROUTINE surgery opening hours

Monday:	08:00 to 20:00
Tuesday:	08:00 to 20:00
Wednesday:	08:00 to 20:00
Thursday:	08:00 to 20:00
Friday:	08:00 to 20:00
Weekend:	Closed
Bank Holidays:	Minor Injuries Unit Open

Minor Injury Unit opening hours

Monday:	08:00 to 20:00
Tuesday:	08:00 to 20:00
Wednesday:	08:00 to 20:00
Thursday:	08:00 to 20:00
Friday:	08:00 to 20:00
Weekend:	10.00 to 16.00 (23 July – 3 Sept)
Bank Holidays:	08.00 to 20.00 (Not Xmas Day & Boxing Day)

You do not have to be registered at the surgery to access the services