COUNCIL

RISK ASSESSMENT

WORK SHEET

THE GOOD, THE BAD AND THE FUNGI

APPENDIX 1
LOOKING AT FUNGI



Service:	
Activity Details:	LOOKING AT FUNGI
Date:	2 August 2002
	APPENDIX 1 PAGE 1 OF 3

HAZARD

Look only for hazards which you could reasonably expect to result in significant harm under the conditions in your workplace. Use the following list:-

Electrical 15. Animals 2. Lifting and Moving 16. Outside Activities Violence Chemicals 17. Dusts/Fumes/Mists/Vapours 18. Slips and Trips 19. **Biological Agents** Radiation 6. Work Equipment and Its Use 20. Fire Working Over or Near Water 7. General Environment 21. 8. Display Screen Equipment 22. Falling Objects and Workstations Confined Spaces 23. 9. Sharp Instruments 24. Excavations 10. Hot and Cold Surfaces 25. Working On Your Own Pressurised Flammable Gas 26a. Projects/Experiments/Processes 11.

26b. Workshops/Coaching Sessions Food Hygiene 27. Vehicle Interface Working From Height 28. Pedestrian Traffic Routes 14. Noise 29. Driving

Systems

WHO MIGHT BE HARMED?

There is no need to list individuals by name - just think about groups of people doing similar work or who may be affected, e.g.:-

- Office staff Operators Maintenance personnel Cleaners
- Members of the public Contractors
- People sharing your workplace

Pay particular attention to:-

Staff with disabilities Inexperienced staff Visitors Lone workers

They may be more vulnerable

List ha	azards here:
1	Collecting
2	Identification
3	Poisons
4	Allergy
5	Ingestion
6	Class participation
7	Disposal
8	Sharps
9	Hygiene

List groups of people who are	e especially at risk from the
significant hazards which you	ı have identified:

Service:		
Activity Details:	LOOKING AT FUNGI	
Date:		
	APPENDIX 1 PAGE 2 OF 3	
Have you already take	DEQUATELY CONTROLLED? en precautions against the risks from ? For example, have you provided:-	WHAT FURTHER ACTION IS NECESSARY TO
 Adequate information, instruction or training? Adequate systems or procedures? Do the precautions:- Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice? Reduce risk as far as reasonably practicable? If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual. 		What more could you reasonably do for those risks which you found were not adequately controlled? You will need to give priority to those risks which affect large numbers of people and / or could result in serious harm. Apply the principles below when taking further action, if possible in the following order:- Remove the risk completely Try a less risky option Prevent access to the hazard (e.g. by guarding) Organise work to reduce exposure to the hazard Issue personal protective equipment Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)
(stock conse P4-7 + supe Seek landow Purchase fur supermarket	rvised activity 1:8 recommended. rners permission ngi from a reputable source such as a cottish Office instruction on farm ountry code	List the risks which are not adequately controlled and the action you will take where it is reasonably practicable to do more. You are entitled to take cost into account, unless the risk is high:

1	Collection Collection from wild is a teacher managed activity (stock conservation) P4-7 + supervised activity 1:8 recommended. Seek landowners permission Purchase fungi from a reputable source such as a supermarket. Follow the Scottish Office instruction on farm visits Follow the country code Be aware of livestock Ensure someone knows where you are
2	Identification Follow the instructions as detailed for the activity
3	Poisons Follow the instructions on the activity sheet The Fly Agaric should be handled by teacher only Do not ingest Keep hands out of the mouth and avoid rubbing the eyes Wash hands
4	Allergies Very slight risk of asthmatic irritation
5	Ingestion No material to be eaten If ingestion occurs seek medical assistance and bring a sample of the fungus with you to the doctors/hospital

List the risks which are not adequately controlled and the action you will take where it is reasonably practicable to do more. You are entitled to take cost into account, unless the risk is high:					
Risk ratin High	g with all	controls in	n place	Low	

LOOKING AT FUNGI			
APPENDIX 1 PAGE 3 OF 3			
IS THE RISK ADEQUATELY CONTROLLED?			
n precautions against the risks from For example, have you provided:-	WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK?		
] n	APPENDIX 1 PAGE 3 OF 3 EQUATELY CONTROLLED? precautions against the risks from		

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

 Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice? Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List existing controls here or note where the information may be found: 6 Class participation Collection from wild is a teacher managed activity (stock conservation) P1-3 collection should be a teacher only activity P4-7+ is a teacher and class activity Refer to the activity sheet and the general instructions (Health and Safety) The Fly Agaric should be handled by teacher only Follow the Scottish Office instruction on farm visits 7 Disposal Solids double wrap all material and place in the outside bin 8 Sharps Teacher only activity use a sharp vegetable knife and vegetable board. Ensure the equipment is washed before returning to store. 9 Hygiene Wash hands after the activity

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

List the risks which are not adequately controlled and the action you will take where it is reasonably practicable to do more. You are entitled to take cost into account, unless the risk is high:			
Risk rating with all controls in place			
High Med Low X			

COUNCIL

RISK ASSESSMENT

WORK SHEET

THE GOOD, THE BAD AND THE FUNGI

APPENDIX 2

SPORE PRINTS



Service:	
Activity Details:	MAKING A SPORE PRINT
Date:	2 August 2002
	APPENDIX 2 PAGE 1 OF 3

HAZARD

Look only for hazards which you could reasonably expect to result in significant harm under the conditions in your workplace. Use the following list:-

Electrical 15. Animals Lifting and Moving Outside Activities 2. 16. 3. Chemicals 17. Violence Dusts/Fumes/Mists/Vapours Slips and Trips 18. **Biological Agents** 5. 19. Radiation Work Equipment and Its Use 20. Fire General Environment Working Over or Near Water 8. Display Screen Equipment 22. Falling Objects and Workstations Confined Spaces 23. Sharp Instruments Excavations Hot and Cold Surfaces Working On Your Own 10. 25. Pressurised Flammable Gas 26a. Projects/Experiments/Processes 11. Systems 26b. Workshops/Coaching Sessions Food Hygiene Vehicle Interface Working From Height 28. Pedestrian Traffic Routes 13.

29.

Driving

Noise

WHO MIGHT BE HARMED?

There is no need to list individuals by name - just think about groups of people doing similar work or who may be affected, e.g.:-

- Office staffMaintenance personnelOperatorsCleaners
- Contractors
 Members of the public
- People sharing your workplace

Pay particular attention to:-

Staff with disabilities
 Visitors
 Inexperienced staff
 Lone workers

They may be more vulnerable

List hazards here:			
1	Collecting		
2	Identification		
3	Poisons		
4	Allergy		
5	Ingestion		
6	Class participation		
7	Disposal		
8	Sharps		
9	Chemicals		
10	Hygiene		

List groups of people who are especially at risk from	the
significant hazards which you have identified:	

Service:				
Activity Details:	MAKING A SPORE PRINT			
Date:				
	APPENDIX 2 PAGE 2 OF 3			
IS THE RISK ADEQUATELY CONTROLLED?				
	aken precautions against the risks from	R ACTION IS NECESSARY TO		

the hazards you listed? For example, have you provided:-

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice? Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List existing controls here or note where the information may be found: 1 Collection Collection from wild is a teacher managed activity (stock conservation) P4-7+ supervised activity 1:8 recommended Seek landowners permission Purchase fungi from a reputable source such as a supermarket. Follow the Scottish Office instruction on farm visits Follow the country code Be aware of livestock Ensue someone knows where you are 2 Identification Follow the instructions as detailed for the activity 3 **Poisons** Follow the instructions on the activity sheet Do not ingest Keep hands out of the mouth and avoid rubbing the eyes Wash hands 4 Allergies Very slight risk of asthmatic irritation 5 Ingestion No material to be eaten If ingestion occurs seek medical assistance and bring a sample of the fungus with you to the doctors/hospital

CONTROL THE RISK?

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

List the risks wh the action you we practicable to do account, unless t	ill take where it more. You are	is reasonably	
Risk rating with a	ll controls in plac	ce	
High	Med	Low	

Service:	
Activity Details:	MAKING A SPORE PRINT
Date:	
	APPENDIX 2 PAGE 3 OF 3

Have you already taken precautions against the risks from the hazards you listed? For example, have you provided:-

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

 Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice?
 Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List existing controls here or note where the information may be found:

Class participation
Collection from wild is a teacher managed activity
Spore printing is a P1-3+ activity
Refer to the activity sheet and the general
instructions (Health and Safety)
Follow the Scottish Office instruction on farm
visits

7 Disposal Solids double wrap all material and place in the

outside bin

8 Sharps

Teacher only activity use a sharp vegetable knife and vegetable board.

Ensure they are washed before returning to store.

9 Chemicals

Hair spray

Teacher only activity

Domestic pack safety instructions on the can

10 Hygiene

Wash hands after the activity

WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK?

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

the actio	n you will	take who	ere it is re u are enti	ely controllo asonably tled to take	
Risk ratio	ng with all	controls i	n place		
High		Med		Low	X

COUNCIL

RISK ASSESSMENT

WORK SHEET

THE GOOD, THE BAD AND THE FUNGI

APPENDIX 3

WHERE DO FUNGI GROW? MAKING A HABITAT COLLAGE



Service:	
Activity Details:	WHERE DO FUNGI GROW? MAKING A HABITAT COLLAGE
Date:	2 August 2002
	APPENDIX 3 PAGE 1 OF 3

HAZARD

Look only for hazards that you could reasonably expect to result in significant harm under the conditions in your workplace. Use the following list:-

Electrical 15. Animals Lifting and Moving Outside Activities 2. 16. 3. Chemicals 17. Violence Dusts/Fumes/Mists/Vapours Slips and Trips 18. **Biological Agents** 5. 19. Radiation Work Equipment and Its Use 20. Fire General Environment Working Over or Near Water 8. Display Screen Equipment 22. Falling Objects and Workstations 23. Confined Spaces Sharp Instruments Excavations Hot and Cold Surfaces Working On Your Own 10. 25. Pressurised Flammable Gas 26a. Projects/Experiments/Processes 11.

 Hot and Cold Surfaces
 Pressurised Flammable Gas Systems
 Food Hygiene
 Working On Your Own
 Projects/Experiments/Processes
 Workshops/Coaching Sessions
 Vehicle Interface
 Working From Height
 Noise
 Driving

WHO MIGHT BE HARMED?

There is no need to list individuals by name - just think about groups of people doing similar work or who may be affected, e.g.:-

Office staffMaintenance personnelCleaners

Contractors • Members of the public

People sharing your workplace

Pay particular attention to:-

Staff with disabilities

Visitors

• Inexperienced staff
• Lone workers

They may be more vulnerable

List ha	zards here:
1	Collection
2	Identification
3	Poisons
4	Allergy
5	Ingestion
6	Class participation
7	Disposal
8	Sharps
9	Hygiene

List groups of people v	who are	especially	at risk fro	m the
significant hazards wh	ich you	have ident	tified:	

Service:	
Activity Details:	WHERE DO FUNGI GROW? MAKING A HABITAT COLLAGE
Date:	
	APPENDIX 3 PAGE 2 OF 3

Have you already taken precautions against the risks from the hazards you listed? For example, have you provided:-

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

 Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice?
 Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List existing controls here or note where the information may be found: 1 Collection Collection from wild is a teacher managed activity (stock conservation) P4-5+ supervised activity 1-8 recommended Seek landowners permission Follow the Scottish Office instruction on farm visits Follow the country code Be aware of livestock Ensue someone knows where you are 2 Identification Follow the instructions as detailed for the activity 3 **Poisons** Follow the instructions on the activity sheet Do not ingest Keep hands out of the mouth and avoid rubbing the eyes Wash hands Allergies 4 Very slight risk of asthmatic irritation 5 Ingestion No material to be eaten If ingestion occurs seek medical assistance and bring a sample of the fungus with you to the doctors/hospital

WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK?

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

List the risks which are not adequately the action you will take where it is reas practicable to do more. You are entitl account, unless the risk is high:	sonably
Risk rating with all controls in place High Med	Low

Service:	
Activity Details:	WHERE DO FUNGI GROW? MAKING A HABITAT COLLAGE
Date:	
	APPENDIX 3 PAGE 3 OF 3

Have you already taken precautions against the risks from the hazards you listed? For example, have you provided:-

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

 Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice? Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List existing controls here or note where the information may be found: 6 Class participation Collage P1-3+ activity Collecting P4-7+ activity Refer to the activity sheet and the general instructions (Health and Safety) Follow the Scottish Office instruction on farm Fly agarics teacher only handling activity 7 Disposal All material and place in the outside bin 8 Teacher only activity use a sharp vegetable knife Children may use blunt nosed scissors Ensure equipment is washed before returning to store. 9. Hygiene Wash hands after the activity

WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK?

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

the action	you will le to do n	take wher nore. You	ndequately e it is reas are entitle gh:	onably	
Risk rating	g with all	controls in	place		
High		Med		Low	X

COUNCIL

RISK ASSESSMENT

WORK SHEET

THE GOOD, THE BAD AND THE FUNGI

APPENDIX 4
GROWING MUSHROOMS



Service:	
Activity Details:	GROWING MUSHROOMS
Date:	2 August 2002
	APPENDIX 4 PAGE 1 OF 3

HAZARD

Look only for hazards which you could reasonably expect to result in significant harm under the conditions in your workplace. Use the following list:-

Electrical 15. Animals 2. Lifting and Moving 16. Outside Activities Violence Chemicals 17. Dusts/Fumes/Mists/Vapours 18. Slips and Trips 19. **Biological Agents** Radiation 6. Work Equipment and Its Use 20. Fire Working Over or Near Water 7. General Environment 21. 8. Display Screen Equipment 22. Falling Objects and Workstations Confined Spaces 23. 9. Sharp Instruments 24. Excavations 10. Hot and Cold Surfaces 25. Working On Your Own Pressurised Flammable Gas 26a. Projects/Experiments/Processes 11. 26b. Workshops/Coaching Sessions Systems Food Hygiene 2.7 Vehicle Interface Working From Height 28. Pedestrian Traffic Routes

29. Driving

Noise

WHO MIGHT BE HARMED?

There is no need to list individuals by name - just think about groups of people doing similar work or who may be affected, e.g.:-

- Office staffMaintenance personnelCleaners
- Contractors Members of the public
- People sharing your workplace

Pay particular attention to:-

Staff with disabilities
 Visitors
 Inexperienced staff
 Lone workers

They may be more vulnerable

List ha	azards here:
1	Collecting
2	Identification
3	Poisons
4	Allergy
5	Ingestion
6	Class participation
7	Disposal
8	Sharps
9	Chemicals
10	Hygiene

List	groups of people	who are	especially	at risk from	the
signi	ificant hazards wl	hich vou	have ident	tified:	

Service:	
Activity Details:	GROWING MUSHROOMS
Date:	
	APPENDIX 4 PAGE 2 OF 3

Have you already taken precautions against the risks from the hazards you listed? For example, have you provided:-

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

 Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice?
 Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List existing controls here or note where the information may be found: 1 Collection Only grow mushrooms from a reputable supplier such as Anne Miller Greenbank, Meiklewartle, Inverurie AB51 5AA 2 Identification Follow the instructions as detailed on the pack 3 **Poisons** No poisons risk but for hygiene risk do not eat Do not ingest Keep hands out of the mouth and avoid rubbing the eyes Wash hands 4 Allergies Very slight risk of asthmatic irritation 5 Ingestion No material to be eaten If ingestion occurs seek medical assistance and bring a sample of the fungus with you to the doctors/hospital

WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK?

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

List the risks which are not adequately controlled and the action you will take where it is reasonably practicable to do more. You are entitled to take cost into account, unless the risk is high:				
Risk rating w	ith all controls in	ı place		
High [Med		Low	

Service:		
Activity Details:	GROWING MUSHROOMS	
Date:		
	APPENDIX 4 PAGE 3 OF 3	
IS THE RISK ADEQUATELY CONTROLLED? Have you already taken precautions against the risks from the hazards you listed? For example, have you provided: • Adequate information, instruction or training? • Adequate systems or procedures? Do the precautions:- • Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice? Reduce risk as far as reasonably practicable? If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.		WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK? What more could you reasonably do for those risks which you found were not adequately controlled? You will need to give priority to those risks which affect large numbers of people and / or could result in serious harm. Apply the principles below when taking further action, if possible in the following order:- Remove the risk completely Try a less risky option Prevent access to the hazard (e.g. by guarding) Organise work to reduce exposure to the hazard Issue personal protective equipment
List existing controls here or note where the information may be found:		 Issue personal protective equipment Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)
		List the risks which are not adequately controlled and the action you will take where it is reasonably practicable to do more. You are entitled to take cost into account, unless the risk is high:
7 Disposal Solids double outside bin	e wrap all material and place in the	
and vegetabl	activity use a sharp vegetable knife e board. Soment is washed before returning to	
9 Hygiene Wash hands	after the activity	Risk rating with all controls in place

High

Med

Low

COUNCIL

RISK ASSESSMENT

WORK SHEET

THE GOOD, THE BAD AND THE FUNGI

APPENDIX 5

EXPERIMENTING WITH FUNGI (INCLUDING COSHH)



Service:	
Activity Details:	EXPERIMENTING WITH FUNGI
Date:	7 August 2002
	APPENDIX 5 PAGE 1 OF 5

HAZARD

Look only for hazards which you could reasonably expect to result in significant harm under the conditions in your workplace. Use the following list:-

Electrical 15. Animals Lifting and Moving Outside Activities 2. 16. 3. Chemicals 17. Violence Dusts/Fumes/Mists/Vapours 4. Slips and Trips 18. 5. Biological Agents 19 Radiation Work Equipment and Its Use 20. General Environment Working Over or Near Water 21. Display Screen Equipment Falling Objects 8. 22. Confined Spaces and Workstations 23. Sharp Instruments Excavations 10. Hot and Cold Surfaces 25. Working On Your Own

Pressurised Flammable Gas 26a. Projects/Experiments/Processes 11. Systems 26b. Workshops/Coaching Sessions Food Hygiene 27. Vehicle Interface 28. Pedestrian Traffic Routes

Working From Height 13. 14. Noise 29. Driving

There is no need to list individuals by name - just think about groups of people doing similar work or who may be affected, e.g.:-

WHO MIGHT BE HARMED?

Office staff Operators Maintenance personnel Cleaners

Contractors Members of the public

People sharing your workplace

Pay particular attention to:-

Staff with disabilities Inexperienced staff Lone workers Visitors

They may be more vulnerable

List hazards here:		
1	Collection	
2	Identification	
3	Poisons	
4	Allergy	
5	Ingestion	
6	Class participation	
7	Disposal	
8	Sharps	
9	Chemicals	
10	Hygiene	

List groups of people who are especially at risk from the
significant hazards which you have identified:

Service:	
Activity Details:	EXPERIMENTING WITH FUNGI
Date:	
	APPENDIX 5 PAGE 2 OF 5

Have you already taken precautions against the risks from the hazards you listed? For example, have you provided:-

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

 Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice?
 Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List existing controls here or note where the information may be found:

1 Collection

Collection from wild is a teacher managed activity (stock conservation)

P4-7+ supervised activity 1:8 recommended Seek landowners permission

Follow the Scottish Office instruction on farm visits

Follow the country code

Be aware of livestock

Ensue someone knows where you are

2 Identification

Follow the instructions as detailed for the activity Only grow fungi / mushrooms from a reputable supplier

3 Poisons

Follow the instructions on the activity sheet

Only collect the listed examples

Do not ingest

Keep hands out of the mouth and avoid rubbing the eyes

Wash hands

- 4 Allergies
- 5 Ingestion

If ingestion occurs seek medical assistance and bring a sample of the fungus and a copy of the COSHH sheet with you to the doctors/hospital

WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK?

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

List the risks which are not adequately controlled and the action you will take where it is reasonably practicable to do more. You are entitled to take cost into account, unless the risk is high:			

Service:	
Activity Details:	EXPERIMENTING WITH FUNGI
Date:	
	APPENDIX 5 PAGE 3 OF 5

Have you already taken precautions against the risks from the hazards you listed? For example, have you provided:-

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

 Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice?
 Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List existing controls here or note where the information may be found: 6 Class participation P4-7 supervised activity Refer to the activity sheet and the general instructions (Health and Safety) Follow the Scottish Office instruction on farm visits 7 Disposal Chemical destruction as described in the Health and safety section using marogold gloves and Microsol, Virkon or Bleach. (see COSHH sheets) Double wrap all material and place in the outside bin 8 Teacher only activity use a sharp vegetable knife and vegetable board. Ensure equipment is washed before returning to store. 9 Chemicals Microsol (see manufactures safety notes) Virkon (see manufactures safety notes) Bleach (see enclosed COSHH sheet) 10 Hygiene Wash hands after the activity

WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK?

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

List the risks which are not adequately controlled and the action you will take where it is reasonably practicable to do more. You are entitled to take cost into account, unless the risk is high:					
Risk rating with all controls in place					
High		Med		Low	X



COUNCIL CONTROL OF SUBSTANCES HAZARDOUS TO HEALTH - ASSESSMENT

COMPILED BY: DATE:

	SUBSTANCES USED	WORK ACTIVITY AND END PRODUCTS	
BLEACH (BLUE RAM)	Disinfection	
Composition Sodium Hypochlorite solution			
	HAZARDS IDENTIFIED	PERSONS AT RISK	
Stability	Corrosive, oxidising agent	Staff, Third parties, Cleaners, Ground maintenance	
Eyes:	Sever irritant may cause permanent damage		
Skin:	Irritant		
Ingestion:	Sever irritant / toxic		
Inhalation:			
	STORAGE	SPILLAGE	
Store in orig	inal containers, upright in a cool dry place	Dilute with copious amounts of water and flush to drain	
Avoid sunlig	ght and extremes of temperature	Do not permit to enter water courses or ponds	
	te from other chemicals especially acids give off if mixed with acid	Wash out empty containers and dispose as normal waste	
Keep out of	children's reach		
	FIRS	ΓAID	
Eyes:	Flush the copious amounts of water, see	k immediate medical assistance	
Skin:	Wash off		
Ingestion:	Seek medical assistance treat as chloring	e poisoning	
Inhalation:	Remove to fresh air		
	CONT	ROLS	
Teacher only	y use, use marigold gloves and consider eye p	rotection	
Dilute to manufactures recommendations			
Signature:		Date:	
-		Review Date:	

APPENDIX 5 PAGE 5 OF 5

QUANTITIES US	SED	METHODS C	F EXPOSURE
LARGE MEDIUM SMALL		INHALATION ABSORBED/SKIN SWALLOWED	YES NO X X
EXPOSURE			
	DAYS HIGH	HOURS MEDIUM	MINUTES LOW
ARE THERE MELS/OES FOR TH	IE SUBSTANCES	YES No	$o \square$
IS THERE A NEED TO MONITO	R/MEASURE EXPOS	URE YES NO	
IS THERE A NEED FOR HEALT.	H SURVEILLANCE	YES NO	
EXISTING/POTENTIAL EXPOSU	RE (Controls in place)	NO SIGNIFICANT	RISK
EXISTING/POTENTIAL EXPOSU	JRE (Controls in place	e) SIGNIFICA	NT RISK
MEASURES TO PREVENT OR COL	NTROL EXPOSURE		
CHANGE WORK PROCESS CHANGE CHEMICAL VENTILATION PPE (Marigold gloves) PPE	YES NO X RESPIRATORY EYE FACE SKIN BODY		YES NO X X Gety glasses or goggles
WHEN THIS SHEET IS COMPLETE	ED, DECIDE RISK TH	EN INSERT CONTROL MEAS	SURES IN FRONT PAGE

COUNCIL

RISK ASSESSMENT

WORK SHEET

THE GOOD, THE BAD AND THE FUNGI

APPENDIX 6

MAKING PAPER WITH FUNGI



Service:	
Activity Details:	MAKING PAPER WITH FUNGI
Date:	7August 2002
	APPENDIX 6 PAGE 1 OF 3

HAZARD

Look only for hazards which you could reasonably expect to result in significant harm under the conditions in your workplace. Use the following list:-

Electrical 15. Animals Lifting and Moving 2. 16. 3. Chemicals 17. Violence Dusts/Fumes/Mists/Vapours Slips and Trips 18. **Biological Agents** 5. 19. Radiation Work Equipment and Its Use 20. Fire

General Environment 8. Display Screen Equipment and Workstations

Sharp Instruments Hot and Cold Surfaces 10. Pressurised Flammable Gas 11.

Systems Food Hygiene

Working From Height 13.

14. Noise

Outside Activities

Working Over or Near Water

22. Falling Objects Confined Spaces 23.

Excavations Working On Your Own 25.

26a. Projects/Experiments/Processes

26b. Workshops/Coaching Sessions Vehicle Interface

28. Pedestrian Traffic Routes

29. Driving

WHO MIGHT BE HARMED?

There is no need to list individuals by name - just think about groups of people doing similar work or who may be affected, e.g.:-

Office staff

Operators

Maintenance personnel

Cleaners

Contractors

Members of the public

People sharing your workplace

Pay particular attention to:-

Staff with disabilities

Inexperienced staff

Visitors

Lone workers

They may be more vulnerable

List hazards here:		
1	Collection	
2	Identification	
3	Poisons	
4	Allergy	
5	Ingestion	
6	Class participation	
7	Disposal	
8	Sharps	
9	Hygiene	

List grou	ps of peop	le who ar	e especially	y at risk f	rom the
significan	t hazards	which yo	u have ider	ntified:	

Service:	
Activity Details:	MAKING PAPER WITH FUNGI
Date:	
	APPENDIX 6 PAGE 2 OF 3

Have you already taken precautions against the risks from the hazards you listed? For example, have you provided:-

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice? Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List existing controls here or note where the information may be found:

1 Collection

> Collection from wild is a teacher managed activity (stock conservation)

S1+ activity

Seek landowners permission

Follow the Scottish Office instruction on farm visits

Follow the country code

Be aware of livestock

Ensue someone knows where you are

Fungi grow on rotten Birch trees caution required.

Younger fruit bodies are recommended

2 Identification

Follow the instructions as detailed for the activity

3 **Poisons**

Follow the instructions on the activity sheet (low

Keep hands out of the mouth and avoid rubbing the eyes

Do not ingest

Wash hands

4 Allergies

Very slight risk of asthmatic irritation

5 Ingestion

No material to be eaten

If ingestion occurs seek medical assistance and bring a sample of the fungus with you to the doctors/hospital

WHAT FURTHER ACTION IS NECESSARY TO **CONTROL THE RISK?**

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

the action you practicable to d	will take where it is	ately controlled and reasonably ntitled to take cost into

Service:	
Activity Details:	MAKING PAPER WITH FUNGI
Date:	
	APPENDIX 6 PAGE 3 OF 3

Have you already taken precautions against the risks from the hazards you listed? For example, have you provided:-

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

 Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice?
 Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List existing controls here or note where the information may be found:

- 6 Class participation
 Preparation ,Teacher only activity
 P4-7, S1+ activity
 Refer to the activity sheet and the general instructions (Health and Safety)
 Follow the Scottish Office instruction on farm visits
- Disposal
 Liquid flush down drain
 Solids double wrap all material and place in the outside bin
- 8 Sharps

Teacher only activity

Use a small saw, sharp vegetable knife and vegetable board to chop into pieces of approx one inch in size.

Then use a blender to reduce to curd Care is need as the blades are sharp. Disconnect the blender before adjusting the blades

Ensure the equipment is washed before returning to store.

1 Hygiene

Wash hands and equipment thoroughly

2

WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK?

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

List the risks which are not adequately controlled and the action you will take where it is reasonably practicable to do more. You are entitled to take cost into account, unless the risk is high:
Risk rating with all controls in place
High Med Low X

COUNCIL

RISK ASSESSMENT

WORK SHEET

THE GOOD, THE BAD AND THE FUNGI

APPENDIX 7

DYEING WOOL WITH FUNGI



Service:	
Activity Details:	DYING WOOL WITH FUNGI
Date:	7 August 2002
	APPENDIX 7 PAGE 1 OF 3

HAZARD

Look only for hazards which you could reasonably expect to result in significant harm under the conditions in your workplace. Use the following list:-

Electrical 15. Animals Lifting and Moving Outside Activities 2. 16. 3. Chemicals 17. Violence Dusts/Fumes/Mists/Vapours 4. Slips and Trips 18. 5. Biological Agents 19 Radiation Work Equipment and Its Use 20. General Environment Working Over or Near Water 21. Display Screen Equipment Falling Objects 8. 22. Confined Spaces and Workstations 23. Sharp Instruments Excavations 10. Hot and Cold Surfaces 25. Working On Your Own Pressurised Flammable Gas 26a. Projects/Experiments/Processes 11.

Systems 26b. Workshops/Coaching Sessions
12. Food Hygiene 27. Vehicle Interface
13. Working From Height 28. Pedestrian Traffic Routes
14. Noise 29. Driving

WHO MIGHT BE HARMED?

There is no need to list individuals by name - just think about groups of people doing similar work or who may be affected, e.g.:-

Office staffMaintenance personnelOperatorsCleaners

Contractors • Members of the public

• People sharing your workplace

Pay particular attention to:-

Staff with disabilities

Visitors

• Inexperienced staff
• Lone workers

They may be more vulnerable

List hazards here:	
1	Collection
2	Identification
3	Poisons
4	Allergy
5	Ingestion
6	Class participation
7	Disposal
8	Sharps
9	Chemicals
10	Hygiene

List groups of people who are especially at risk from the	e
significant hazards which you have identified:	

Service:	
Activity Details:	DYING WOOL WITH FUNGI
Date:	
	APPENDIX 7 PAGE 2 OF 3

Have you already taken precautions against the risks from the hazards you listed? For example, have you provided:-

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

 Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice?
 Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List exi may be	sting controls here or note where the information found:
1	Collection Collection from wild is a teacher managed activity (stock conservation) S1+ activity Seek landowners permission Follow the Scottish Office instruction on farm visits Follow the country code Be aware of livestock Ensue someone knows where you are
2	Identification Follow the instructions as detailed for the activity
3	Poisons Follow the instructions on the activity sheet Do not ingest Keep hands out of the mouth and avoid rubbing the eyes Wash hands
4	Allergies Very slight risk of asthmatic irritation
5	Ingestion No material to be eaten If ingestion occurs seek medical assistance and bring a sample of the fungus with you to the doctors/hospital

WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK?

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

List the risks which are not adequately controlled and the action you will take where it is reasonably practicable to do more. You are entitled to take cost into account, unless the risk is high:						
Risk rating with all controls in place						
High	Med		Low	X		

Service:	
Activity Details:	DYING WOOL WITH FUNGI
Date:	
	APPENDIX 7 PAGE 3 OF 3

Have you already taken precautions against the risks from the hazards you listed? For example, have you provided:-

- Adequate information, instruction or training?
- Adequate systems or procedures?

Do the precautions:-

 Meet the standards set by a legal requirement? Comply with a recognised industry standard? Represent good practice?
 Reduce risk as far as reasonably practicable?

If so, then the risks are adequately controlled, but you need to indicate the precautions you have in place. Refer to your generic risk assessment manual.

List existing controls here or note where the information may be found: 6 Class participation Teacher only activity (due to conservation implications) S1+ activity Refer to the activity sheet and the general instructions (Health and Safety) Follow the Scottish Office instruction on farm visits 7 Disposal Liquid flush down drain Solids double wrap all material and place in the outside bin 8 Sharps Teacher only activity use a sharp vegetable knife and vegetable board. Ensure they are washed before returning to store. 9 Hot surfaces / liquid Teacher activity only 10 Hygiene Wash hands and equipment after the activity

WHAT FURTHER ACTION IS NECESSARY TO CONTROL THE RISK?

What more could you reasonably do for those risks which you found were not adequately controlled?

- Remove the risk completely
- Try a less risky option
- Prevent access to the hazard (e.g. by guarding)
- Organise work to reduce exposure to the hazard
- Issue personal protective equipment
- Provide welfare facilities (e.g. washing facilities for removal of contamination and first-aid)

List the risks which are not adequately controlled and the action you will take where it is reasonably practicable to do more. You are entitled to take cost into account, unless the risk is high:				
Risk rating with all controls in place				
High Med	Low X			