



RESTAURANTHUB OCCUPATIONAL RISK, HEALTH, AND SAFETY REGISTER.

- The Occupational Risk, Health, and Safety check is a monthly check done to ensure the safety of your team and your guest.
- The point of departure for this exercise is to appoint a Safety Representative who will be responsible to co-sign this document once completed.
- The Safety Rep can also double up as a Fire Marshal to have a comprehensive oversight regarding the health and safety of team members and guests.
- You want your premises and equipment to be in top tip condition so that none of the assets and or the condition of the assets can cause your team or guests any harm.
- Therefore a detailed monthly check needs to be completed and kept on file.
- If any faults are found the team member completing the document can note such and action the repair or corrective measure immediately.
- Proof of this documentation and actions are kept on file in the case of accidental or occupational injuries.
- Accidents do happen, therefore called accidents, proof of maintenance and upkeep will be material to show that it was not the owner or general manager's cause or neglect that was instrumental in an incident.
- If an incident occurs it is the responsibility of the Safety Representative to Complete The Occupational Risk, Health, and Safety Register.

RESTAURANTHUB OCCUPATIONAL RISK, HEALTH AND SAFETY REGISTER									
DATE AND TIME OF BREACH	SAFETY BREACH OR RISK EXPLAINED	PHOTO OR VIDEO LOGGED	INJURY OR IMPACT TO PERSONNEL	POTENTIAL IMPACT ON WORK	INCIDENT REGISTER COMPLETED	LIKELIHOOD OF REOCCURANCE	DATE	SIGNATURE	NAME AND SURNAME