



Risk Assessment / Method Statement

For

3Generate NEC 5th October 2024

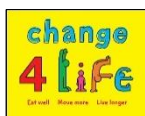
Description of Works

GreenApe are offering visitors to the above events the opportunity to pedal their way to a free smoothie sample on GreenApe's static pedal powered smoothie bike.

Method

1. GreenApe will provide and transport the chilled fruit and fruit juice in closed cool boxes to the event on a daily basis. (1-3 x 40 litre cool boxes will be in use during the day.)
2. 1 pedal powered smoothie bike will be delivered and assembled by GreenApe prior to the start of the show.
3. It will take GreenApe approximately 4-6 journeys from the vehicle to the stand to unload all necessary equipment during the day.
4. If the event is to be outdoors GreenApe will provide a 3m x 3m Waterproof gazebo. Before erection of the gazebo GreenApe will ensure that it will be on level and firm ground. The gazebo will be erected in accordance with the manufacturer's guidelines. The gazebo will be weighted down with metal gazebo weights (and pegged guide ropes if required).
5. GreenApe will establish that their smoothie bike will be on level and solid ground to ensure it is safe for riders.
6. Ingredients will be kept at an ambient temperature by using reusable freezing blocks in the cool boxes. The lids of the cool boxes will be kept shut to save spoil or damage of the goods. Only GreenApe staff may open these.
7. GreenApe will provide a folding table which will be erected in accordance with the manufacturer's guidelines. The table will house 2 large plastic bowls (1 for approximately 10-20 loose bananas and the other for the mixed fruit), a chopping board, plastic chopping knives, approximately 3 x 1litre fruit juice bottles and space for the storage of some plastic cups, lid and straws.
8. Only GreenApe staff are allowed in the preparation area.
9. Before offering the ingredients to the visitors GreenApe will advise them what ingredients are being used and ask them if they have any known allergies or any preferred fruit they would not like to go into the smoothie.
10. GreenApe will peel and chop the bananas (using plastic chopping knives and plastic chopping boards), measure in the mixed fruit (using a plastic measuring spoon) and pour the fruit juice into each plastic cup as required on an individual basis.
11. GreenApe will then pour the contents of the cup into the plastic smoothie blender, screw the smoothie blender head lid on tight before it is then inverted and is secured onto the smoothie blender base (by a twist, lock action) which is attached to the front of the bike.
12. GreenApe will then ask the visitor if they know of any reasons why they should not undertake mild exercise and ask them if they have ever ridden a bicycle before.

GreenApe supports-



Green Ape - the fun way to your 5 a day!



GreenApe only uses
FairTrade bananas



13. GreenApe will introduce the visitor to the basic controls of the bike such as gears, saddle, brake, handlebars and will highlight areas such as the protruding leg stabilizers and as there are moving parts on the bike, feet and hands should be kept in the correct positions at all times.
14. GreenApe can adjust the gears, saddle and handlebar positions to suit the size/ age of the rider if required, before asking the visitor to climb on to the bike.
15. GreenApe staff will then monitor and supervise the visitor as they pedal for approximately 45-60 seconds until the smoothie has been blended to a satisfactory consistency.
16. GreenApe reserves the right to immediately terminate the operation of the bike if a rider is not adhering to instructions/ proper use of the bike.
17. GreenApe will then request the visitor to stop pedalling.
18. GreenApe will then unlock the smoothie from the smoothie blender and carefully pour it in to a sampler cup for the rider.
19. GreenApe will supervise as the visitor gets off the bicycle, before handing them the smoothie.
20. GreenApe recommends that the visitor is stationary as they consume their smoothie.
21. GreenApe will periodically rinse clean the smoothie blender, plastic beaker, smoothie blender head, plastic chopping board and plastic chopping knife using moist disposable kitchen towels and dispose of these as well as any banana skins in plastic bags. (These will need to be disposed of periodically during the day.)
22. GreenApe will periodically need to rinse the plastic smoothie blender jug, the smoothie blender head unit, chopping boards and plastic chopping knives during the day to prevent staining and prevent food contamination. Access to a sink and water supply should be offered to GreenApe wherever possible near the location.
23. GreenApe will remove all materials (bike, cool boxes, consumables, etc.) from the stand on a daily basis.

Risks

1. Site Awareness
2. Trips and falls
3. Obstacles
4. Spillages
5. Food Contamination

End