

Health Protection & Development

HP1 – Clinical disease (not food borne)- Prevention of Legionella in showers/spa facilities, spread of infectious disease from multi user equipment etc. Also risk of infection if beauty treatments (manicures etc) offered.

HP4 - Improving Health & Well being - exercise on prescription scheme, personal health & fitness planning, 'fitkids' schemes etc

Environmental Protection

P4 Safety of Drinking water – sampling of drinking fountains

P7 Emergency Planning – Audit of emergency evacuation plans – fire etc. Audit of plans for cardiac arrest etc

HEALTH AND FITNESS CLUB

Health & Safety

S1 Preventative Interventions – audit of induction training, in service training, procedures re: chemicals (pool/spa dosing and cleaning), sunbeds etc.

S2 Managing Occ. Health – pre-employment health screening, in service training, manual handling etc training, specific equipment updating, illness screening

S3 Audit of high risk process – identify and audit any High Risk Processes – inc. movement of equipment, use of chemicals

S4 Interface of H&S with the public – consideration of any of the places in which the public/users interface with potential H&S risks (depends in nature of premises)

S5 – Determining effectiveness of SMS – audit of SMS re use of : swimming pool/spa facilities, sauna /steam rooms, sunbeds, lone training, use of equipment and free weights. Car park management.

S6 Work related illness : Audits of illnesses suffered by professional staff and trainers. e.g. Musculo- skeletal, stress. Consider also receptionist, catering staff, bar staff, staff in associated premises – beauty salon etc.

S7 – Accident Investigation – Investigation of any accident (reportable or non-reportable) to staff or users.

Food

F1 Contamination of food – prevention of contamination in food served/stored/prepared

F3 HACCP – HACCP audit of any food production processes carried out (depends on nature of premises)

F4 Fitness of food – audit of pre-delivery checks. Audit of storage regime, stock rotation etc

F5 – Audit of food premises – audit of kitchen (if applicable)

F6 – Food Standards – labelling of food – nutritional supplements (health claims)

F7 Food borne illness – investigation of any alleged outbreak of food borne illness related to premises