

Work Health and Safety Assessment

for the community environmental group's office

Area inspected	Date of inspection	Time of inspection	

Risk management involves thinking about what could happen if someone is exposed to a hazard and how likely it is to happen.

You should always aim to eliminate risks. If you can't, you must minimise risks so far as is reasonably practicable.

Instructions

Person inspecting (1)

- 1. Physically inspect your workplace using the checklist below. For any hazards not listed, add them to the blank section at the bottom of the checklist. Where a hazard exists, tick the NO box.
- 2. For those areas marked NO, use the risk assessment matrix on page 3 to determine the risk score.
- 3. Once the risk score is calculated, use the legend at the end of the matrix to determine what further action is required.
- 4. For hazards which require further action, identify and document corrective actions. Use the Hierarchy of Controls to guide which actions will eliminate or minimise the risk of the hazard (including the allocation of the responsibility for implementing the corrective action and the timeframe for completion).
- 5. Once corrective actions have been fully implemented, the workplace inspection can be signed off and then distributed to the relevant parties.

General Work Environment	Yes	No	N/A	Risk Score	Comments / Actions Required
Ambient temperature is comfortable					
Lighting is adequate and lights in good working order (including stairways, amenities, etc)					
There is adequate ventilation (area is not too stuffy; no uncomfortable draft)					
Noise levels are not excessive					
Stairs are in good condition and anti-slip tread on steps					
Electrical cords are tag tested, adequately bundled and stored so as to prevent tripping, and are in good repair					
Electrical power points are in good repair and not overloaded					
There is adequate storage space to prevent clutter around the workplace					
Walkways, hallways and stairs are kept tidy and free from obstructions					
Area underneath workspaces / desks is kept free					

from objects and clutter so as to allow unrestricted movement around the workspace					
Filing cabinets and shelves are secure and not likely	П				
to tip over					
Work areas uncluttered and free of rubbish					
There are adequate provisions for waste disposal					
Storage designed to minimise manual handling					
problems (heavy items and frequently used items					
located between knee and shoulder height	V	NI -	NI / A	Distriction	Community / Astrono Dominal
General Work Environment	Yes	No	N/A	Risk Score	Comments / Actions Required
Loud photocopiers and printers area reasonable distance away from workers					
Photocopier and print cartridges properly disposed					
(or recycled where possible)					
Work Station	Υ	N	N/A	Risk Score	Comments / Actions required
Ergonomic workspace: standing desk or chairs with					
adjustable height, back tilt and lumbar support are provided for workstations					
Desktop space is sufficient					
Desktop set up allows the user to sit directly in front					
of the computer monitor without twisting or					
bending					
Frequently used items are located within easy					
reaching distance Computer monitors are positioned away from direct					
glare (of sunlight, reflections, etc)					
Computer screens are clear, legible and stable (ie,					
do not flicker)					
Laptop docking stations and / or external keyboard,					
mouse and monitors are provided for laptop users		_			
lalanhana haadcate ara nravidad tar tradijant					
Telephone headsets are provided for frequent telephone users					
	Υ	N	N/A	Risk Score	Comments / Actions required
telephone users				Risk Score	Comments / Actions required
First Aid and Amenities Appropriate First Aid kit(s) available and easily locatable for staff	Y	N	N/A	Risk Score	Comments / Actions required
telephone users First Aid and Amenities Appropriate First Aid kit(s) available and easily locatable for staff First aid supplies and injuries are monitored	Υ	N	N/A	Risk Score	Comments / Actions required
First Aid and Amenities Appropriate First Aid kit(s) available and easily locatable for staff First aid supplies and injuries are monitored Emergency telephone numbers and names of first	Y	N	N/A	Risk Score	Comments / Actions required
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diagram displaying the location of emergency exits, escape routes and assembly areas)					
Other identified hazards	Υ	N	N/A	Risk Score	Comments / Actions required
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Risk Assessment Matrix

Risk Score = Consequence x Likelihood

	CONSEQUENCE					
LIKELIHOOD	MAJOR (A) Permanent injury or fatality, high financial loss, significant property or equipment damage long term environmental harm	MODERATE (B) Lost time injury or restricted capacity for work injury, medium financial loss, medium property or equipment damage, short term environmental harm	MINOR (C) First aid or medical treatment only injury, low financial loss, minimal property or equipment damage, no environmental harm			
LIKELY (1) Could occur frequently	High Risk	High Risk	Medium Risk			
MODERATE (2) Could occur occasionally	High Risk	Medium Risk	Low Risk			
UNLIKELY (3) Could occur at some time	Medium Risk	Low Risk	Low Risk			

Legend:

Low risk: Acceptable risk and no further action required as long as risk has been minimised as much as possible

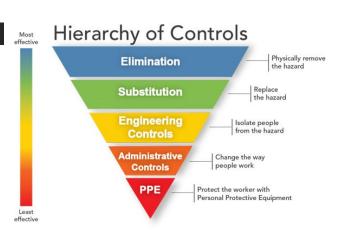
Medium risk: Further action required to minimise risk

High risk: Unacceptable risk and further URGENT attention required to minimise risk.

Hierarchy of Controls for Corrective Actions

You should always aim to eliminate risks, as this is the best way to manage risks. Where this is not possible, you must minimise risks so far as is reasonably practicable.

To control risks, you can follow the hierarchy of control measures, which are ranked from the highest level of protection and reliability to the lowest.



Recommended Corrective Actions for Identified Hazards

ſ	Hazard identified	Corrective Action Required	Risk	Management	Person	Target	Date
			Rating	Approval	Responsible	Completion	Completed
l						Date	
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Workplace Inspection Closed

A workplace inspection can only be closed once the corrective actions have been implemented and monitored.

Name:	Position:
Signature:	Date:

Other Resources

Safe Work Australia https://www.safeworkaustralia.gov.au/doc/model-whs-regulations

WorkSafe QLD https://www.worksafe.qld.gov.au/

DISCLAIMER: The information contained in this publication is based on knowledge and understanding at the time of Jan 2024. However, because of advances in knowledge, users are reminded of the need to ensure that information upon which they rely is up to date and to check currency of the information with the appropriate officer of QWALC or the user's independent advisor.

Landcare in a Box: was an initiative in 2016 of the National Landcare Network resourced by Landcare NSW and funded originally by NSW DPI.









