

Health and Safety Policy

Organization: Hindu Samaj Northstowe (CIO - 16936118)

Lead Responsibility: Mr. Ravi Chaliki

Effective Date: January 2026

Review Frequency: Annually

1. Statement of Intent

Hindu Samaj Northstowe (HSN) is committed to providing and maintaining a safe and healthy environment for all volunteers, participants, and visitors. Our goal is to minimize the risk of accidents and work-related ill health through proactive management and clear communication.

2. General Responsibilities

- **Overall Responsibility:** Mr. Ravi Chaliki holds primary responsibility for Health and Safety (H&S) oversight.
- **Volunteer Responsibility:** All volunteers are required to cooperate with H&S instructions, act with "housekeeping" awareness, and report any hazards or defects immediately to the Lead.

3. Operational Safety & Risk Management

- **Risk Assessments:** HSN conducts a formal risk assessment for all activities, ranging from small workshops to large-scale community festivals. These assessments identify potential hazards and implement control measures to reduce risk.
- **Fire Safety:** A "Housekeeping and Safety Announcement" is delivered at the start of all activities, ensuring all participants are aware of fire exits and emergency assembly points.
- **Equipment:** All electrical equipment undergoes visual inspections before use. Portable Appliance Testing (PAT) is carried out on equipment where legally required or deemed necessary.

4. First Aid and Accidents

- **Designated First Aiders:** A designated First Aider is present for all HSN-organized activities.
- **Provisions:** Fully stocked First Aid kits are readily available at all event locations.
- **Reporting:** All incidents, however minor, are recorded in a central **Accident Log** to ensure patterns are identified and future risks are mitigated.

5. Food Safety and Hygiene

- **Catering Standards:** To ensure the safe distribution of Prasad and catered food, those managing food preparation and service hold **Level 2 Food Hygiene Certificates**.
- **Allergens:** We are committed to transparency regarding food ingredients. Allergy notification signs are displayed at food service points to inform participants of potential allergens.

6. Sustainability and Maintenance

In line with our commitment to the Northstowe sustainability goals:

- **Cleaning:** We commit to using non-toxic, eco-friendly cleaning materials within our facilities.
- **Environment:** Maintenance of our future site (including green roofs and solar panels) will be conducted under specific safety protocols to protect both the workers and the local environment.

- **Contractors:** All external contractors are required to provide proof of Public Liability Insurance and relevant safety method statements before commencing work on HSN projects.