

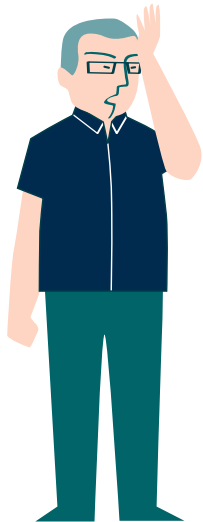
DEALING WITH HEALTH & SAFETY



A film night is a nice idea but would we need all sorts of licences? Would the community centre be safe?

A pop-up café is a great idea but what about hygiene? And are kettles risky with the kids? It's not going to be much of a café if we can't make cakes or serve hot drinks!

I bet the first person who made a fire from rubbing two sticks together was told to put it out before someone got hurt!



We can section off a seated area for the hot drinks and remind parents to keep an eye on their children. Food hygiene isn't rocket science. I'm sure Dave has a hygiene certificate, so can remind us of the basics.

'Can Do' Community Centre have been showing films. Samina will run through how they did it – she said there's not much red tape.



Remember

- There are lots of myths about what you can and can't do. Paperwork isn't needed as often as you think so check out the facts before being put off.
- Talk to someone who has already had a go at what you want to do.
- Consider linking up with another local group; they may have already dealt with some of the red tape.
- Be flexible (as well as persistent!). You may need to make changes or do things in smaller steps towards achieving your main goal.
- If you provide food only occasionally, or in very limited ways, you will need only simple procedures and records.
- Insurance is useful in certain cases, for guidance see [Community Matters*](#).

Have a look at the Volunteering Code of Practice at [Volunteering England*](#) for tips and a reminder that volunteering is not a generally risky activity.

To find out more see [Community Matters*](#) who provide information and telephone advice.

*click the text to go to the website

