

Risk Assessment

Risk Assessment Summary

Organisation:	Gravity Group		
Location:	Stratford (Max 1)	Address:	Gravity MAX Westfield Stratford City Montfichet Rd London E15 1AZ
RA Reference:	99.9	RA Created By:	Dalton Karle
RA Name:	Gravity Max - Activities	RA Created On:	30/04/25

Activity / Procedure / Area Being Assessed

Gravity Max - Activities

Overview

Gravity Active Entertainment | Gravity Trampoline Parks | Gravity Social | Gravity Newtons

This assessment identifies the control measures designed to eliminate, reduce or minimise the risks of loss, damage and (or) injury pertaining to the task, operation or activity it covers. The assessment will be reviewed and updated annually, at a minimum, to ensure that control measures identified are sufficient, relevant and achievable. The risk matrix reflects the assessment of the highest possible risk before control measures are taken, as well as the residual risk after control measures have been taken to reduce, or eliminate, the risks identified.

Risk Analysis No Action Taken

Based on operations, industry statistics and guidance, the overall risk rating for this risk assessment before any action is taken:

Impact



Major physical injury such as paralysis, loss of limb/sight or even death.

An injury requiring further medical assistance e.g. Paramedic or Hospital

Minor injury requiring first aid e.g. Cuts and Grazes

Medium Risk	High Risk	High Risk
Low Risk	Medium Risk	High Risk
Low Risk	Low Risk	Medium Risk

Unlikely that the event will happen Possible that the event will happen Very likely that the event will happen



No Risk

Probability

Risk Analysis With Action Taken

Following the successful review and implementation of actions set out in this risk assessment document, the overall risk rating for this risk assessment is:

Impact



Major physical injury such as paralysis, loss of limb/sight or even death.

An injury requiring further medical assistance e.g. Paramedic or Hospital

Minor injury requiring first aid e.g. Cuts and Grazes

Medium Risk	High Risk	High Risk
Low Risk	Medium Risk	High Risk
Low Risk	Low Risk	Medium Risk

Unlikely that the event will happen Possible that the event will happen Very likely that the event will happen



No Risk

Probability

What are the hazards?

Karting:

- Karts
- Loose articles on user
- Trapping/Crushing

- Dust
- Electrics
- Smoke/Fire
- Undisclosed medical conditions or injuries
- Slips, trips and falls
- Low hanging beams

Darts:

- Slips, trips and falls
- Darts
- Alcohol
- Aggression / Abuse / Violence

Golf:

- Slip, trips and fall
- Putters
- Balls
- Falling from height
- Smoke/Fire
- Aggression / violence / Assault

Escalators:

- Slips, Trips and falls
- Falling from height
- Suicide
- Trapping / Crushing
- Hit by a moving, falling or flying object
- Electric
- Machinery
- Smoke / Fire
- Aggressive or Distressed members of public

Goods and Passenger lifts:

- Slips, Trips
- Fall from height
- Crush injury
- Entrapment
- Fire
- Electrocutation

Kitchens / Food Preparation areas:

- Slips, Trips and Falls
- Manual Handling
- Substances Hazardous to Health
- Gas
- Electricity
- Food Handling
- Sharp objects
- Contact with hot surfaces, steam, oil or water
- Fire
- Machinery

Stage:

- Slips, trips and falls
- Falling from heights
- Manual Handling
- Electricity
- Fire / Smoke
- Dust
- Aggression / abusive / Violence

Bars (BoH)

- Slips, trips and falls
- Falling or flying objects
- Violence / aggression
- Manual Handling
- Gas
- Pressurised Systems
- Fire / Smoke
- Substances hazardous to health

Family Entertainment Centre (FEC):

- Falling from height
- Hit by a flying or falling object
- Lacerations to hands, fingers and arms with chance of amputation
- Repetitive strain injuries

- Slips, trips and falls
- Crushing
- Water
- Electrics

Who might be harmed?

- Customers
- Visitors/ Contractors
- Staff Members

How might they be harmed?

Karting:

- Impact injuries from Karts / long hanging beams
- Loss of concentration/direction
- Contact with / by flying, moving object or stationary article
- Musculoskeletal injuries
- Not wearing a seatbelt
- Unsuitable footwear / clothing
- Inhalation / exposure to dust
- Electric shocks
- Electrical fire
- Tripping over cabling / raised areas

Darts:

- Slipping on spillages
- Hit by a falling or flying object
- Repetitive strain injuries
- Impact injuries
- Musculoskeletal injuries
- Puncture injuries

Golf:

- Tripping / falling over lips / raised areas of the golf areas
- Slipping on balls
- Hit by a falling or moving object
- Electrical fires
- Physical attack with putters / throwing golf balls
- Aggressive swings
- Smoke inhalation / burns

Escalators:

- Tripping on the moving parts
- User jumping / dropping from or to the escalator
- Loose clothing/ articles getting stuck in escalator in motion
- Escalator failure
- Electric shock / Shocks from stored energy
- Mechanical injuries from moving parts
- Noise
- Struck by stuck / moving parts
- Musculoskeletal injuries
- Cuts, bruises and grazes

Goods and Passenger lifts:

- When the lift stops at a floor and it is not level with the floor outside then it is a trip hazard
- If the lift door sensors fail to operate correctly the lift may operate and trap a person causing a serious injury or loss of limb
- If the lift is not working correctly passengers may get trapped between floors
- If the lift is not switched off prior to any contractor works then it could result in a serious injury to the contractor or anyone using the lift
- If the lift fails to switch off in the event of a fire persons can be trapped inside the lift.

Kitchens / Food Preparation areas:

- Slipping or falling over objects
- Musculoskeletal injuries
- Scalding or burns
- Cuts
- Occupational health
- Electrical shocks
- Smoke inhalation
- Contact with machinery

Stage:

- Slipping / Tripping on stage / Loose cabling / loose clothing articles
- Falling from stage

- Lifting equipment on to the stage
- Electric shocks from music equipment
- Smoke inhalation caused by fire
- Spillages

Bars (BoH):

- Musculoskeletal injuries
- Trapped or crushed by falling objects
- Physical injuries or Stress caused by abuse
- Explosions from pressurised systems or burns from fire
- CO2 intoxication
- Chemical burns or occupational health issues from cleaning chemicals
- Smoke inhalation

FEC:

- Basketballs can be thrown at other users
- Mallets hitting fingers instead of whack a moles in whack a mole game
- Fingers/arms getting trapped inside machines
- Machines falling on top of users
- Table Hockey puck hitting user.
- Water cannons in FEC
- Electrical Shocks

What are we doing already? (Action we are taking)

Karting:

- Limiting the speed of Karts into four categories. Family, Adult and two settings for Gravity to use only
- Karts use SMS app and speeds can be lowered and ultimate stopped in case of an accident.
- Lights around the track are RGB changeable lights. The colours set are:
Green (resume normal racing)
Yellow (caution on track, reduce speed)
Red (Stop racing)
Blue (Backmarker, backmarker must allow car to pass.)
- Karting Marshalls are located around the track monitoring racing
- Karting Marshalls give a video briefing before users can drive karts
- Full face helmets and Balaclavas are worn at all times whilst on track.
- Safety Agreement put in place and users are to sign before using it.
- Users are asked to remove any loose clothing items or accessories from person before using karts
- Users are asked to wear closed footwear and flat footwear
- Appropriate clothing must worn at all time (e.g no loose clothing)
- Users with pre-existing medical conditions must seek medical advice before taking part.
- Users are child bearing must not take part in karting.
- Karting is a non-contact sport and users are told intentional contact is zero tolerance. Any users making intentional contact are removed from the track.
- No-one can go on track whilst Karts are in use. Karts will be stopped then Marshalls can enter track.
- No speeding in the pit lane.

Darts:

- Darts are thrown one at a time, by one person at a time
- The darting area will be adequately lit
- Darts are magnetised reducing puncture injuries
- Intoxicated people will be refused any sales of Alcohol
- Adopted a Zero-tolerance policy and any form of violence will not be tolerated
- Security on-site during trading hours

Golf:

- Raised areas golf holes are illuminated
- Users where ever possible use avoid standing near golf balls
- Person(s) not taking shot should stand clear of shot taker
- Electrical installations are EICR certificated
- Smoke extraction in place in case of fire
- We adopt a zero-tolerance policy on any form of aggression towards staff.
- Security on-site during operating hours

Escalators:

- If Escalator(s) stop working, they are closed for general public and cornered off - a Qualified Person(s) will be called to inspect escalator before usage
- Visible signage on escalators are visible where possible to help reduce snagging of clothing / loose articles
- First aid is available throughout the site if injuries occur
- Regular maintenance from an approved contractor is conducted

Goods and Passenger lifts:

- Only competent lift engineers are permitted to work on lifts and lifting systems.
- Lift system are inspected and maintained on a periodic basis by a competent lift engineer.
- Copies of all documentation are held and can be supplied upon request to any relevant authority
- Ensure that all Staff Members are instructed in the correct operation of the lift/small lift/

- Make sure that if the lift becomes faulty it must not be used and is clearly signed "faulty do not use", until repaired by an engineer
- Make sure that Staff Members never attempt to carry out release procedure that involves manual winding of the lift car or entering the lift shaft. If this is required – wait for the engineer or fire and rescue service.
- Carry out a daily visual inspection to ensure lift is operating correctly and levels with the floor
- Ensure the Weekly Safety checks are completed
- Control and monitor contractors working on lifts; including Permit to Work.
- Ensure that Contractors use barriers and signage during works.
- Make sure that the lift motor room is kept locked at all times and never used for storage.

Kitchen / Food Preparation areas:

- Good back of house keeping is in place with goods stored suitably
- Kitchen equipment is maintained to prevent leaks - if leak occurs, reported to F&B manager
- Staff clean spillages promptly
- Only cleaning chemicals with COSHH and SDS can be used on Gravity sites
- Grease traps are maintained by approved contractor
- Ingredients are bought in packaging which makes easy to carry
- Heavy items are stored at waist height for easy access
- Mobile steps / Step ups are provided if required
- Staff are trained in risks of hot water / oil
- Staff are trained in releasing steam
- Mixer taps are available
- Staff are trained to use knives
- Separate "Knives" risk assessment is available
- First Aid box provided
- Good hand washing technique shown
- Single use, food grade gloves openly available for chefs to use.
- Daily inspection of Gas hobs
- Qualified Person(s) will complete a Gas safety check once every 12 months
- Staff know where the isolation tap is located and how to turn off tap
- ANSUL system installed

Stage:

- Running cabling is taped to the floor or covered. Wherever possible cabling is kept out of general areas
- Stage is well lit
- Manual handling training is given as part of Gravity Academy training
- Music performers have Public Liability of at least £5million
- Any damaged cabling is not used and repairs are done by a Qualified Person
- Smoke machines are intermittently used to allow smoke to disperse to avoid build up
- Smoke extraction in place and monitors CO2 build up
- Spillages are dealt promptly and drinks are kept away from electrical equipment
- Site security during trading hours

Bars (BoH):

- Staff clean up spillages immediately using suitable methods and leave the floor dry.
- Bar floor areas only washed out of hours staff know about proper use of detergents, correct detergent rates to avoid residue – wash, leave, rinse etc.
- Good housekeeping – work areas kept tidy, goods stored suitably etc.
- Drainage channels and drip trays provided where spills likely.
- Equipment maintained to prevent leaks onto floor.
- Good lighting in all areas including steps outside or access to cellar areas.
- Ensure door to cellar is kept locked and key controlled so only authorised staff can get access.
- Ensure stairways are not obstructed.
- Carpets firmly secured.
- Doormats for wet weather.
- No trailing cables or obstructions in walkways.
- Cable covers used for all electrical cables, especially when hosting bands or DJs.
- Staff adhere to legal requirement not to sell alcohol to intoxicated customers.
- Staff trained in good, polite behaviour and how to avoid confrontation following violence policy when to call police etc.
- Incident log kept and filled out as soon as possible after incident
- Staff made aware of barred customers.
- Information sharing scheme with police and other licensed premises in the area – member of local Pubwatch.
- Regular glass collection – 'glass policy' implemented for very busy events or as appropriate.
- Gaming machines emptied after closing.
- Cashing up done after hours/out of customers' sight.
- Behind the bar kegs/casks barrels rolled onto trolley and wheeled around.
- Staff training in rolling and stillaging casks.
- Sack trucks and trolleys available for beer and bottle crates etc.
- Staff training in lifting techniques and posture for items behind the bar.
- Only staff trained by the brewery or pub company, manager, partner and named staff member, change barrels.
- Safe working practice, in line with BBPA guidance.
- Cellar well ventilated with adequate, low-level, ventilation.

Pressurised systems:

- designed, installed and maintained in line with BBPA's Code of Practice 2006, installation certificate obtained (copy at pub, owner holds original);
- only trained staff – manager, partner and named member of staff who have undergone training to use the system;

- cleaning containers suitable to accept system's maximum pressure and labelled to avoid confusion over detergents and flushing water;
- system inspected by competent engineer every five years or to schedule produced by the competent engineer;
- certificate displayed stating date of next inspection; and
- any damage reported immediately.

Gas cylinders:

- only obtained from reputable suppliers;
- numbers kept to absolute minimum;
- moved and stored properly to prevent damage;
- stored in cages, chained up or laid flat and chocked (with supplier's agreement) away from heat sources, in a dry area with the valves closed; and
- used in an upright position in a safe, secure, dry place.
- All products' safety data sheets checked to see what gloves, eye protection is necessary for use with the chemicals.
- Chemicals used reviewed with reps/supplier every six months to see if 'safer' alternative available.
- Staff told about skin care when washing glasses, handling dishwasher chemicals etc.
- Chemicals always kept in original labelled containers, any containers for decanted chemicals clearly marked.
- PPE – gloves and eye protection available when using, decanting or diluting chemicals.

FEC:

- Suitable fire extinguishers are accessible in case of a fire.
- Means of escape and fire exits are not blocked by equipment.
- Equipment is tested before the supplier leaves the site.
- Equipment legs/ stands are level to the floor and secure to the equipment
- Correct PPE to be used when moving equipment.
- All electronic equipment is regularly PAT Tested.
- Equipment inspections are completed daily.
- In case of injury caused by a machine, staff members across the site are first aid trained.
- Mallets are attached to the equipment.
- Mallets are made of soft equipment to reduce the chances of injuring fingers.
- All liquids are shot at a waterproof screen and recollected in the tray below.
- Cannons that fire water are locked forward facing.

Review Record

User	Reviewed Date
Dalton Karle	30/04/25

End of Report