VINEYARD/WINERY HEALTH AND SAFETY MANAGEMENT SELF-ASSESSMENT TABLE

ASSESS YOUR VINEYARD/WINERIES HEALTH AND SAFETY SYSTEM		
Involve workers in health and safety discussions		
Health and safety is always openly discussed with workers and vineyard/winery owners and/or managers		
We have regular discussions where health and safety is dealt with		
Records are kept of the key issues raised, and action taken from health and safety discussions		
Workers are actively encouraged to contribute to better health and safety		
Identify risks created by work		
We make sure everyone contributes to understanding the risks at work		
Risks are formally recorded in a risk register		
The risk register is regularly reviewed		
New risks are added to the register as soon as they arise		
Assess risks at your vineyard/winery		
The level of risk posed by activity at work is assessed by the likelihood of harm occurring and the potential severity of harm		
New risks are formally assessed and documented		
Control and manage risks at your vineyard/winery		
There is a process for controlling all risks at work		
Controls are clearly documented		
The system is regularly reviewed with everyone involved		
Significant hazards are regularly monitored		
All people at the vineyard/winery are made aware of risks that affect them		
We make sure that everyone working or visiting the vineyard/winery are aware of the risks		
We make sure we understand the risk our work poses to others and the risk others pose to us. We work to mitigate this		
There is training, information, supervision and use of personal protective equipment on site		
We check staff have the information, skills and equipment they need to do each task		
There is a clear process of providing all people working at the vineyard/winery with information, training and supervision		
There are checks to make sure the right personal protective equipment is always used when required and used properly		
The process includes contractors, visitors and family members, as appropriate		
There are emergency plans in place at the vineyard/winery		
We have assessed possible emergencies and have clear procedures in place to manage all emergencies		
Everyone knows what to do in the case of an emergency		
There is a list of emergency contact numbers		
We have first aid kits and people at the vineyard/winery have first aid training		
There are safety procedures for staff working alone		

ASSESS YOUR VINEYARD/WINERIES HEALTH AND SAFETY SYSTEM		
Worker health and risks at the vineyard/winery are monitored		
All risk to worker health has been identified and assessed		
Risks that may impact worker health are proactively monitored and managed		
Health is monitored to make sure workers are fit for work		
There are clear rules and policies to help manage health issues		
Injuries and near-misses at the vineyard/winery are reported		
There is a clear process of reporting injuries or near-misses and understanding the causes		
All injuries or near-misses are recorded in an incident register and investigated		
Results are discussed with others to make sure lessons are shared		
When required we change the way we do things		
Notifiable injuries or events and if required, exposure levels are reported to WorkSafe		
There are safety inspections at the vineyard/winery		
Regular safety inspections are part of the vineyard/wineries safety system		
Outcomes of inspections are formally recorded and shared with others working on site		
Workers are supervised to make sure everyone is following safety rules		
Vehicle equipment and building maintenance at the vineyard/winery is managed		
Maintenance is planned and regularly completed		
Clear records of completed maintenance is kept		
We only use qualified people to complete repairs		
We have rules about looking after equipment and vehicles		
Health and safety legal duties are understood		
I am confident that I know the duties, rights and responsibilities that apply to me and others at the vineyard/ winery, including workers, contractors and visitors		

KEEP SAFE, KEEP FARMING





