

Risk Assessment

LaserZone Castleford

Company Laser Escape Ltd

Version: 2025-11

Date of Assessment: 07/11/2025

Executive Responsibility: Site Manager

Day-to-day responsibility: Duty Supervisor

Address: LaserZone

Xscape

Colorado Way

Castleford

WF10 4TA

Health and safety law poster is displayed: In staff office

First-aid box is located: In staff office

| Hazards Present | Existing Control Measures | Persons at Risk | Worst Typical Outcome | Probability after control | Overall Risk Factor | Tolerable | Additional Controls Required |
|---|--|-------------------|-----------------------|---------------------------|---------------------|-----------|------------------------------|
| Electrical hazards | <ul style="list-style-type: none"> • Electrical installations have been installed to IEE Regulations. • Portable electrical appliances are tested/inspected annually. • An informal inspection to identify any electrical hazards is carried out prior to opening each day and following any reports of electrical incidents. • Fixed electrical inspection is carried out every 5 years. | Staff & Customers | 4 | 1 | 4 | Yes | No |
| Injuries on arcade machines | <ul style="list-style-type: none"> • Most of the arcade machines are maintained by an external company - any breakages are made safe and reported immediately. • Machines have been laid out in a certain way to minimise tripping hazards. • An inspection of the arcade machines is carried out prior to opening every day. | Customers | 2 | 1 | 2 | Yes | No |
| Falls from climbing on briefing room entrance theming | <ul style="list-style-type: none"> • Staff are advised to stop people from climbing on the rungs outside the briefing room entrance. • 'No climbing' signs installed. | Customers | 2 | 1 | 2 | Yes | No |
| Collisions between participants or with scenery during laser tag game | <ul style="list-style-type: none"> • Physical contact and running is prohibited. • A video assisted briefing is conducted prior to each game to explain the game rules. • A marshal monitors participants behaviour and may intervene if necessary. • A detailed inspection of the game arena is conducted prior opening each day. • Nozzles of phasers are covered with rubber protectors and two hands are required to operate. | Staff & Customers | 3 | 1 | 3 | Yes | No |
| Damage to eyes from lasers during laser tag game | <ul style="list-style-type: none"> • Low power class 2 lasers are used. • Laser has a safety shutdown to prevent illumination for more than 0.25s | Staff & Customers | 1 | 1 | 1 | Yes | No |

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| Fall from height during laser tag game | <ul style="list-style-type: none"> • Climbing is prohibited • A video assisted briefing is conducted prior to each game to explain the game rules. • All raised areas in the game arena are provided with complete guard rails at least 1.1m high, which do not allow a fall from height unless under abnormal circumstances. • A marshal monitors participants behaviour and may intervene if necessary (e.g. if an individual attempts to climb a guard rail). • A detailed inspection of the game arena is conducted prior to opening each day to identify damaged or defective guard rails. • Extra guard rails are installed to further block access to roofed areas. | Customers | 3 | 1 | 3 | Yes | No |
| Slips and trips during laser tag game | <ul style="list-style-type: none"> • Hazard check is carried out at the beginning of every day, part of which looks for any slip or trip hazards - if found they are made safe before opening. • Running and crawling is prohibited. • A video assisted briefing is conducted prior to each game to explain the game rules. • Participants are required to wear sensible footwear. • Anti-slip tape is applied to ramps. • Food and drink is not allowed in the game arena. • A marshal monitors participants behaviour and may intervene if necessary. • A detailed inspection of the game arena is conducted prior to opening each day to identify slip/trip hazards. • A marshal will inspect the game arena for slip/trip hazards whilst monitoring the game. • Staff are instructed to ensure that a high standard of housekeeping is maintained. • Game arena is designed to eliminate trip hazards (no steps etc.) • Staff must not mop in games arena unless absolutely necessary. If it is necessary then the area must be cordoned off until dry. | Staff & Customers | 3 | 2 | 6 | Yes | No |

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| Slips and trips in other areas | <ul style="list-style-type: none"> • Hazard check is carried out at the beginning of every day, part of which looks for any slip or trip hazards - if found they are made safe before opening. • Staff must put wet floor signs out before they start mopping in any area. | Staff & Customers | 3 | 2 | 6 | Yes | No |
| Risks regarding epilepsy | <ul style="list-style-type: none"> • Visitors can be given some information about the conditions in the playing environment, either by staff, on the website or in our general policy to allow them to make a decision as to whether it would be suitable for epileptics. • With regards to photosensitive epilepsy, there is no strobe lighting used within the arena, however the laser packs have low power flashing LEDs on them and fire a low powered LED laser. • We advise seeking further professional advice if anyone is in doubt about playing with epilepsy. | Staff & Customers | 3 | 1 | 3 | Yes | No |
| Risks regarding pacemakers | <ul style="list-style-type: none"> • LaserZone should not be played by anyone with a pacemaker. The electronic vests have a radio transceiver which could potentially interfere with pacemakers. Some pacemakers are certified safe to use with laser tag equipment. Pacemaker manufacturers may be able to give further advice. | Customers | N/A | N/A | N/A | N/A | No |
| Risks regarding pregnant people | <ul style="list-style-type: none"> • LaserZone should not be played by anyone who is pregnant. Whilst there is no known risk posed by the electronic vests or lasers, LaserZone is a physical activity and there is a risk of being bumped into or tripping in the low lighting inside the playing arena. | Customers | N/A | N/A | N/A | N/A | No |
| Risks regarding people with asthma | <ul style="list-style-type: none"> • Visitors can be given some information about the conditions in the playing environment, either by staff, on the website or in our general policy to allow them to make a decision as to whether it would be suitable for someone with asthma. • Artificial smoke can remove moisture from the air. Symptoms of over-exposure to the artificial smoke will possibly include: dry mouth, dry throat and/or dry eyes. If you feel any of these effects please alert a member of staff, exit the arena, seek fresh air and sip water. | Customers | N/A | N/A | N/A | N/A | No |

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| Risks regarding people wearing a cast | <ul style="list-style-type: none"> Recommended for customers not to play if wearing a cast as could cause further injury. | Customers | N/A | N/A | N/A | N/A | No |
| Falls from ladders | <ul style="list-style-type: none"> Only competent and able staff authorised by the site manager are permitted to use ladders. Authorised staff members must follow HSE Safe Use of Ladders and Stepladders guidance. | Staff | 4 | 1 | 4 | Yes | No |
| Accidents & medical emergencies | <ul style="list-style-type: none"> Trained first aiders and first aid equipment are available. Key staff are trained on use of an AED and AED equipment is provided or located nearby. | Staff & Customers | N/A | N/A | N/A | N/A | No |
| Risks regarding cleaning materials | <ul style="list-style-type: none"> All potentially hazardous cleaning materials are kept in a locked cupboard to prevent unauthorised use or access by children. Only authorised and competent staff are permitted to use cleaning materials. Staff members must not leave any cleaning materials unattended. Personal protective equipment is provided to staff members, e.g. impervious gloves. | Staff & Customers | 3 | 1 | 3 | Yes | No |
| Contractor operations | <ul style="list-style-type: none"> Contractors may work on site to carry out a range of tasks. The risk from these undertakings varies according to the circumstances and the following control measures are in place: <ol style="list-style-type: none"> So far as is practicable all contractor work takes place outside of opening hours. All contractors must sign a declaration prior to starting work to confirm that they: <ol style="list-style-type: none"> Hold full public liability insurance to cover the work Will operate safely and cleanly Will not leave any tools, equipment, chemicals or any potentially dangerous objects unsupervised or within customer reach. Will ensure everything is left clean and tidy and all tools/equipment will be packed away when finished. | Contractors, Staff & Customers | N/A | N/A | N/A | N/A | No |

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| Burns/scalds from hot food preparation | <ul style="list-style-type: none"> • Only authorised and competent staff permitted to work in the kitchen area. • Retractable barrier and no entry signage placed on entry to the kitchen area. • Appropriate kitchen utensils provided to staff working in the kitchen area. | Staff | 3 | 2 | 6 | Yes | No |
| Injury from discarded needlesticks/sharps | <ul style="list-style-type: none"> • Staff must not reach into concealed areas without first inspecting them to ensure the area is free of danger - e.g. toilet cisterns. • Staff must handle refuse carefully in case discarded sharps are present. • Staff must avoid direct contact with discarded sharps by using tools to handle them. If tools are for repeat use, they must be suitably disinfected before being used again. • Staff must not attempt to dismantle syringes. • Sharps must be moved to a safe and secure place prior to final disposal, e.g. a strong, labelled and sealed container could be used. • Any discovery of sharps must be logged and the Manager must be informed to enable future reviews of safety procedures. • If any injuries occur from contact with sharps, the local A&E department must be contacted without delay. If possible, the needle & syringe (or blade etc) should be taken in a secure container with them to the A&E department. • If blood has been spilt, a suitable spillage kit must be used. | Staff & Customers | 4 | 1 | 4 | Yes | No |
| Scalding from hot drinks/hot drink preparation | <ul style="list-style-type: none"> • Staff advised not to touch or have hands near hot liquid outlets. • Coffee machine automatically fills correct levels of fluid into each cup. • Lids are provided for hot drinks cups. • If customers wish to decant hot water to another container, e.g. to heat baby bottles, staff must advise them to do this away from others to avoid any risks associated with accidental spilling. | Staff & Customers | 3 | 2 | 6 | Yes | No |

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| Cuts from knives | <ul style="list-style-type: none"> • Only authorised and competent staff permitted to work in the kitchen. • Knives are only to be used by staff and only in the kitchen area. • Customer knives are not to be used and must be safely stored away either in the customers bag or in a cupboard. | Staff | 3 | 1 | 3 | Yes | No |
| Second hand smoke/fire risk from smoking | <ul style="list-style-type: none"> • Smoking within LaserZone is illegal. • The use of e-cigarettes/vapourisers ('vaping') is prohibited in all parts of LaserZone - including toilets. | Staff & Customers | 1 | 1 | 1 | Yes | No |
| Risk of infection from cleaning bodily fluids, e.g. vomit, blood, saliva etc. | <ul style="list-style-type: none"> • Biohazard spill kits are provided with instructions. These contain various chemicals and personal protective equipment such as haz tab granules and aprons to assist in the safe clean up of biohazard spills. • Staff must section off and/or clean up bodily fluid spills as quick as possible. | Staff & Customers | 3 | 1 | 3 | Yes | No |
| Fire | <ul style="list-style-type: none"> • Reduction of fire risks is generally achieved by controlling sources of ignition: <ul style="list-style-type: none"> i) Electrical - see above. ii) Cooking - thermostatic cut outs provided. lii) Malicious - general security arrangements. • Participants instructed on emergency procedures during briefing. • Automatic fire alarm system installed. • Fire extinguishers and fire blanket provided. • All staff are given regular on-site fire and safety training. | Staff & Customers | 5 | 1 | 5 | Yes | No |
| Trapped fingers in door hinges | <ul style="list-style-type: none"> • Hinge guards are fitted to all customer area doors | Customers | 1 | 1 | 1 | Yes | No |
| Falling debris from external signage | <ul style="list-style-type: none"> • Staff carry out regular informal visual inspections of the external signage. • Signage inspections are carried out at an appropriate interval by an external signage company. | Staff & Customers | 4 | 1 | 4 | Yes | No |
| Risks to disabled participants | <ul style="list-style-type: none"> • Wheelchair users are not permitted to use the upper levels of the arena because of the ramp gradients. • Helpers are permitted into the arena to assist disabled participants. | Customers | 3 | 1 | 3 | Yes | No |

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| Customer malice towards staff | • Staff must follow Marshal Policy guidelines, including the use of the emergency panic fob. | Staff | 3 | 1 | 3 | Yes | No |
| Terrorist attack | • Staff must follow government guidelines as posted in the staff office. | Staff & Customers | 5 | 1 | 5 | Yes | No |
| Food Allergies - From the main 14 allergens the food we serve contains: wheat, sesame, soya, celery, milk, oats, sulphur dioxide and sulphates. Food may contain or made in the same factory as nuts. | <ul style="list-style-type: none"> •All staff must complete a level 2 food hygiene online course at the start of employment and cannot be allowed to work in the kitchen unsupervised until this course is completed. •All supervisors are to complete the online FSA food allergy and intolerance training course. •A list of all the allergens in the food we supply is available in the kitchen folder and the Health and Safety folder in the office. These are checked every month for changes. •Packaging of food available to check allergens on day. •Allergies written on a yellow wristband for the child with the allergy. •Yellow food order slips to indicate an allergy. •All allergies or dietary preference food orders to be signed off by a supervisor. •Separate yellow cooking equipment for all allergy/intolerance and dietary preference food orders. •All equipment and cooking areas to be cleaned and wiped down between uses and kept separate from other food. | Staff & Customers | 4 | 1 | 4 | Yes | No |

| Monitoring Required | | | | | | | |
|--|---------------|--------------------|--|--|--|--|--|
| At all times it is the responsibility of the Duty Supervisor to ensure that the control measures identified by this risk assessment are maintained. In the event of deviation from standard operating conditions a further risk assessment must be conducted | | | | | | | |
| Assessor | Andrew Ashton | Date of Assessment | | | | | |
| Countersigned | Sami Lavene | | | | | | |