



CANDY FLOSS RISK ASSESSMENT

Company: Sundorne Bouncy Castles

Location: Various *(as specified by customer)*

Activity Overview:

Operating a candyfloss machine at parties and events. The machine will be run by a trained operator, who prepares candyfloss for guests.

Hazard	People At Risk	Action Taken	Risk Level
Electrical hazard	Operator and nearby guests (risk of shock)	<ul style="list-style-type: none">- Machine tested and PAT certified- Operator visually inspects machine for damage before use.	Low
Hot surfaces	Operator (burns)	<ul style="list-style-type: none">- Machine has clear labelling on hot surfaces.- Operator trained to avoid contact with heated elements.- Machine positioned away from guest access.	Low
Moving parts	Operator (risk of hand injury)	<ul style="list-style-type: none">- Operator trained on correct operation and machine safety procedures.- Machine has protective casing over moving parts.	Low
Food allergies	Guests (potential allergic reaction)	<ul style="list-style-type: none">- Operator informs guests of ingredients (sugar, possible food colouring).- Option to make plain, uncoloured candyfloss if requested.	Low
Slips, trips, and falls	Guests and operator	<ul style="list-style-type: none">- Cables and cords secured away from walkways.- Machine positioned on stable, level ground.- Area around machine kept tidy and dry.	Low
Sugar dust and inhalation	Operator and nearby guests	<ul style="list-style-type: none">- Operator to monitor machine to prevent excess airborne sugar particles.- Machine positioned in a ventilated area.	Low
Crowd control	Guests (especially children)	<ul style="list-style-type: none">- Operator to manage line to avoid overcrowding near machine.- Machine positioned to maintain safe distance from guests.- Pop up gazebo is available with a front crowd barrier to isolate machine from reach.	Low

Review Date: 08/11/2025

Name of Assessor: Philip Lack