

WFA Wine Industry Tourism Toolkit

Risk management steps

Step 1	<p>Identify the hazards</p> <ul style="list-style-type: none"> - Do you know what to look for? -
Step 2	<p>Assess the possible risks</p> <ul style="list-style-type: none"> - Who might be harmed and how? - What is the nature of the harm? - How likely is the harm? -
Step 3	<p>Determine the control measures</p> <ul style="list-style-type: none"> - Is there a regulation or code of practice that covers any of the identified hazards? - What are the existing controls? - What is the priority order of controls? - Are they sufficient to address the hazard if it occurs? - Do the controls protect everyone exposed to harm? - What additional controls are required? -
Step 4	<p>Put controls in place</p> <ul style="list-style-type: none"> - Develop a plan for improving controls - What systems and procedures need to be documented? - Are all personnel thoroughly trained to respond appropriately? - Implement the plan -
Step 5	<p>Review the controls</p> <ul style="list-style-type: none"> - Seek feedback - Are the controls working? - Have any new problems been identified - Amend controls as required