

## Distillery Hazard Report

You are an employee at a distillery, responsible for monitoring the fermentation process. One day, during a routine inspection, you notice something unusual in the fermentation area.

While conducting your routine check in the fermentation area, you observe that one of the fermentation vessels has a significant leak at the base. A substantial amount of fermenting liquid is pooling on the floor around the vessel. You immediately recognise this as a serious hazard for several reasons:

1. The liquid on the floor presents a slip hazard to anyone walking in the area.
2. The leakage could lead to contamination of the product.

Complete the below hazard report form on the following page to record and make recommendations to address the hazards.

## Distillery Hazard Report

<b>Employee Details:</b>	
Name:	
Job Title:	
Date:	
<b>Hazard Details:</b>	
Date and time of observation:	
Location:	
Description of Hazard:	
Immediate Actions Taken:	
<b>Assessment:</b>	
Potential Risks:	
Severity (Low, medium, high)	
Likelihood (Low, medium, high)	
Date and time of observation:	
<b>Corrective Actions</b>	
Recommendations:	
<b>Reported to:</b>	
Supervisor/Safety Officer:	
Date and time of report:	