

Wine Shop Risk Assessment Checklist

- Age verification system for buyers.
- Non-slip floors to prevent accidents.
- Adequate lighting in all sections.
- Clear product information for each wine.
- Safe storage conditions for wines.
- Clearly marked emergency exits.
- CCTV coverage in key areas for security.
- Accessible fire extinguishers.
- Regular staff training on wine knowledge and customer service.
- Stable shelving to prevent accidents.
- Temperature control systems for wine preservation.
- High standards of hygiene and cleanliness.
- Safe and controlled wine tasting area.
- Secure payment methods and data protection.
- Regular stock rotation to ensure freshness.
- Customer feedback system in place.
- Regular checks on delivery conditions.
- Accessible and updated First Aid kit.
- Safe handling and storage of glassware.
- Clear communication about member benefits and loyalty programmes.
- Transparent return and exchange policy.
- Adequate ventilation, especially in tasting areas.
- Prompt spill management procedures.
- Clean and accessible restroom facilities.
- Online information on products and services.
- Anti-theft measures in place.
- Frequent health and safety inspections.
- Clear signage for all sections and promotions.

Please remember: these are minimum precautions only and you should check with local regulations; and possibly industry experts; to ensure that you keep safe and stay within the law.