To assist schools participating in the AMGA Mushrooms in Schools program, we have developed an EXAMPLE Workplace Health and Safety Risk Assessment. This can be used by teachers as a draft when reviewing the risk and developing you’re their own assessment document.

|  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- |
| **WHS RISK MATRIX** | | | **SEVERITY** | | | | |
| **Catastrophic** | **Severe** | **Major** | **Moderate** | **Minor** |
| Many injuries, fatalities, widespread medical attention required | Extensive injuries, hospitalisation, possible fatalities, long term disability | Medical treatment required but no fatalities | Minor injuries no fatalities, first aid required | No injuries or fatalities, little or now personal support required |
| **A** | **B** | **C** | **D** | **E** |
| **LIKELIHOOD** | **Certain** | 1 | **EXTREME** | **EXTREME** | **HIGH** | **MEDIUM** | **LOW** |
| Every time, expected to occur on every occasion |
| **Very Likely** | 2 | **EXTREME** | **HIGH** | **HIGH** | **MEDIUM** | **LOW** |
| 1 in 5, will probably occur in most instances |
| **Possible** | 3 | **EXTREME** | **HIGH** | **MEDIUM** | **LOW** | **LOW** |
| 1 in 50, might occur occasionally |
| **Unlikely** | 4 | **HIGH** | **MEDIUM** | **LOW** | **LOW** | **LOW** |
| 1 in 100, could happen at some time |

|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| **AMGA Mushrooms in Schools Program – Risk Assessment EXAMPLE** | | | | | | |
| **Hazard & Risk Description** | **Control Measures** | | | **Likelihood** | **Severity** | **Residual Risk** |
| **What** | **Who** | **When** |  |
| *What is the hazard and what possible risk does it pose?* | *What control measures need to be implemented to mitigate risk? Can the risk be eliminated completely?* | *Who is responsible for implementing controls?* | *When must it be implemented?* | *Risk rating once controls are implemented* |
| Handling compost block and casing soil: Risk of skin irritation or allergic reaction | * Gloves must be worn when handling materials * Wash hands thoroughly after use | Teachers & Students (supervised) | During setup and daily checks | 3 | D | **LOW** |
| Dust inhalation from dry compost: Risk of respiratory irritation or allergic reaction | * Ensure compost stays moist to prevent dust * Handle with care * Wear mask * Students with respiratory conditions to avoid handling | Teacher | Daily monitoring | 3 | D | **LOW** |
| Cross-contamination / hygiene issues: Potential contamination of classroom surfaces or food areas | * Kits should be placed in non-food areas * Hands washed before/after touching kits * Gloves worn during handling | Teacher | Ongoing | 3 | E | **LOW** |
| Allergic reaction to mushroom spores | * Students with known allergies should not closely interact with growing kits * Kit placement should allow for good ventilation * Parental permission to be provided | Teacher / School Staff | As needed | 3 | C | **MEDIUM** |
| Slips from water spillage during misting | * Use spray bottles gently * Place kit on waterproof surface or tray * Wipe up excess water immediately | Students (supervised), Teachers | Daily | 3 | E | **LOW** |
| Improper disposal of kit after harvest: Risk of odour or mould growth | * Remove kit from classroom after use * Dispose of all organic components in green waste, general waste bin or into the school garden * Clean surfaces after removal | Teacher | End of growing period | 3 | E | **LOW** |
| Curious behaviour / ingestion: Students handling compost or mushrooms without permission | * Supervision at all times * Educate students not to touch unless supervised | Teacher | Daily | 3 | E | **LOW** |
| Curious behaviour / ingestion: Students handling or consumer wild mushrooms during outdoor observation excursion | * Students should be supervised at all times * Ensure students have completed the ‘*Which Mushrooms are Safe to Eat”* lesson plan. * Ensure students are aware to look and do not touch wild mushrooms | Teacher | During excursion activity | 3 | B | **HIGH** |
| Cuts or burns from cooking activities | * Conduct a safety briefing before commencing cooking activities * Supervision at all times * Educate students not to touch cooking equipment or knives unless supervised | Teacher | During activity | 3 | C | **MEDIUM** |

## **Notes & Additional Precautions:**

* The kit contains composted and pasteurised organic material based primarily on wheaten straw and contains live microbiological organisms.
* The compost production process includes a pasteurisation step, where the temperature of the substrate is increased up to 70 degrees, and held for a period of time. This process eliminates human pathogens and competing fungi, to produce a safe, nutrient rich organic substrate for mushroom production.
* Commercially produced mushroom (*Agaricus bisporus*) spawn is then ‘spawn run’ through the compost, controlling the species to be grown.
* The commercial *Agaricus bisporus* species produces significantly less spores than other varieties of mushrooms such as *Pleurotus* (Oyster mushrooms)
* White mushrooms (buttons, cups and flats) and Brown mushrooms (Swiss Brown and Portobello) are all of the *Agaricus bisporus* species. This species is non-toxic and edible but should not be consumed unless harvested by an adult and properly cooked.
* The casing soil may contain peat, coir or organic matter and should be treated like soil in a school garden.
* The kit should be kept away from direct heat or high humidity areas and never stored in food preparation zones.
* Always store the kit out of reach of very young children when not being observed.