#### **Overview**

A Risk Management Program for Parishes

#### Plan

Developing a Risk Management Plan

#### Module 1

People Movement, Emergency Evacuation and Fire (incl. Diocesan notification procedure for specific parish incidents)

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Building Environment 1 Hazards - Electrical, Liquids, Glass, Noise

### Module 3

Building Environment 2
Asbestos

### Module 4

Building Environment 3 Work Areas, Playgrounds, First Aid, Building Access

## Module 5

Food Safety

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#### **Contacts**

Useful Contacts List

for detailed contents see over

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