Cunadoodle doe '22

RISK ASSESSMENT FORM - KITCHEN

Potential Hazard	Hazard Effect	Severity*	Probability*	Risk**	Actions to minimise risk
Terrain					
Slippery floors (spilled liquids/dropped food/grease/washing up water)	Injury to body & head Possible burns/scalds	3	3	9	Catering team to ensure that kitchen and wash room floors are clean and dry Catering team to clear up major spills and food debris as soon as possible Catering team to position as necessary warning signs/cones over floors left wet after mopping
Long term exposure to heat in room	Dehydration	3	3	9	Ensure all kitchen staff have regular breaks and are encouraged to drink water throughout the day
Bacterial contamination	D & V	ų	1	4	Caterer to ensure that all surfaces and handles (e.g. door, fridges) are thoroughly cleaned and sanitised every day. Caterer to ensure all washing up done correctly and in suitable hot water and detergent. If unwell, kitchen staff members must be 48 hours symptom free before re-entering the kitchen. Cover any open wounds with a blue plaster
Contact with steam, hot water, hot oil and hot surfaces	Injury to body	5	2	10	Ensure staff aware of all 'hot hazard' areas in kitchen (water boilers, warming plates as well as obvious things like stove tops). Use warning signs where appropriate and inform wash up staff when delivering a hot item for washing.
Equipment					

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Lifting and moving heavy pans and hot liquids	Burns/Scalds/Back injuries	4	2	8	Caterer to ensure safe lifting of pans from cooker/oven to prep table/serving areas. Do not overfill pans
Handling sharp knives and other equipment	Cuts and lacerations	3	2	6	Caterer to ensure all knives stored correctly All catering team members to ensure knives are safely passed for wash-up i.e. not left at bottom of washing up bowl
Ineffective food storage	D&V	4	l	4	Caterer to ensure all fridges and freezers are clean and operating within the correct temperature range. Caterer to ensure all food is covered, labelled and stored in appropriate order in fridge — i.e. raw meat on bottom shelf in case of transfer/drips. Do not re-freeze food after thawing
Gas appliances	Serious/fatal injuries as result of gas explosion/release of gas	5	1	5	Ensure team know where isolation tap is and how to turn off a supply in an emergency. Receive handover/training from venue supplier
Electrical appliances	Serious/fatal injuries as result of electric shock	5	1	5	Visually inspect all items, particularly cables to ensure no damage Team to know where the fuse box is and how to safely switch off electricity in an emergency
Fire	Serious/fatal injuries as result of burns/smoke inhalation	5	· - [5	Ensure flammable materials (e.g. oils, tea towels etc.) are not left near naked flames. Ensure team members are aware of fire drill and plan and know location of fire extinguishers and fire blanket

^{* 1 =} slight, 5 = high** Severity x Probability = Risk

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Preparation and cooking					
Allergen and bacterial contamination	Allergic reaction D & V	5	١	5	Caterer to ID any points where cross-contamination could occur and eliminate (e.g. storage, serving implements, preparation utensils etc.) All goods to be suitably enclosed and ensure all labels are retained
					Kitchen team to use appropriate colour coded chopping boards for preparing ingredients.
Misuse of specialist equipment	Cuts, burns, large insurance bill	3	1	3	Ensure anyone using a specialist item has been trained on its use.
Your kitchen team					
Foreign Bodies in food	Choking	2	1	7	Caterer to ensure all kitchen staff ties back hair and remove jewellery (plain wedding band allowed).
			•		Al kitchen staff to wear clean clothing each day, in particular not items worn for outside activities.
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Other					
Hot food and drinks	Burns/scalds	3	J	3	Caterer to ensure hot food and drinks are not served at a temperature likely to burn or scald team members if spilled
Contact with bleach and other cleaning and washing chemicals	Skin damage, skin and eye irritation.	2	1	2	Remind people to dry hands thoroughly Remind people to check for dry, red or itchy skin and tell Caterer is this occurs.
	Vapours may cause breathing problems	6	•	6	tell Cateren is this occurs.

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