Assessor Job Title Assessment task: Working in a Catering Kitchen Persons at risk Frequency Details

Hz No.	Hazard description	How are persons affected?
1	Slips, trips and falls	Wet or slippery floor from f and drink spillages
2	Falling objects	Poorly stacked food or d containers can fall caus injury
3	Musculo-skeletal injuries	Injuries to staff through progression manual handling techniques

Staff

Authorised Visitors

Probability (P)	5=very likely, 4=likely, 3=quite possible, 2=possible, 1=unlikely
Severity (S)	5=fatal, 4=severe, 3=moderate, 2=slight, 1=negligible
Risk (R)	0-8=low risk, no action required. 9-15=medium risk, adequate

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		RA Ref No:
Assessme	ent Date	Review Dates / Initials
cation:		<u> </u>
y disabled?		Comments
□ No		
□ No		
Existin	ng controls	Further controls / action
nsure any sp p and slipper eaned up im		
nsure con afely – like w	ntainers stacked ith like.	Ensure so far as possible that heaviest containers are at mid height
eaviest conte eight.	r as possible that ainers are at mid	Ensure suitable manual handling training for all staff.

ossible to move bulk ontainers/deliveries

h risk, stop operation & implement control measures	

Hz No.	Hazard description	How are persons affected?
4	Burns and scalds	Hot surfaces and/or liquids cause serious burns/scalds staff
5	Cuts	Knives and other cutting to can cause injury to users
	Entanglement with machinery	Users can get hands/fing caught in moving parts machinery – mixers etc
	Fire	Hot cooking oils igniting, kitc cloths catching over na flames etc
		Fire exits blocked can hir emergency exit
		Fire extinguishers not availa or accessible
		Extinguishers not serviced in not work if needed
		Electrical circuits overloa can overheat and ignite
		Smoking in areas wha flammable materials stored

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be freely available around the ork area. nives not left unattended in ashing up water loves supplied Inly trained personnel to use quipment. ot oils or food on hob not to be eft unattended. Fire retardant librics to be used when working ear naked flames. uitable fire extinguishers to be ositioned around the workplace Remove obstruction, ensure xit is kept clear at all times e-locate or supply xtinguishers suitable to area nsure service contract set up or regular servicing ave electrical system checked Increase number of fixed sockets	Existing controls	Further controls / action
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e-locate or supply xtinguishers suitable to area nsure service contract set up or regular servicing ave electrical system checked Increase number of fixed sockets nsure staff use designated	nattended. Fire retardant to be used when working aked flames. le fire extinguishers to be	
nsure service contract set up or regular servicing ave electrical system checked Increase number of fixed sockets nsure staff use designated		
ave electrical system checked Increase number of fixed sockets nsure staff use designated	11 7 1	
nsure staff use designated	•	
	electrical system checked	Increase number of fixed sockets
	e staff use designated	

h risk, stop operation & implement control measures

Hz No.	Hazard description	How are persons affected?
	Electric shock	Damaged casings or cables electrical equipment
		Electrical equipment position near to kitchen sinks
	Occupational dermatitis	Repeated exposure to clear fluids etc can cause problems

Existing controls	Further controls / action
emove/quarantine damaged quipment for repair or eplacement	
eposition appliances away om sink.	
II staff to be aware of ccupational dermatitis through aining.	Staff to have access to non latex gloves

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