

Risk Assessments

(Updated & revised Dec 2007)



HAZARDS	RISKS	HOW IS THE RISK CONTROLLED?
8 Kitchen		
8.1 General Kitchen Operations	Injury	Only kitchen staff allowed access. Training given in safe operating procedures. First aid kit kept in kitchen. Signs identifying kitchen hazards. Welcome talk to clients.
8.2 Gas Appliances (heaters & cookers)	Fire	Gas equipment serviced regularly. Fire extinguishers and blankets present in and around kitchen. Electrical equipment checked regularly. Heat extractors provided. Particular care with hot fat. Rockley staff training.
8.3 Wet Floor	Slips & Trips	Use wet floor warning cone. Clean as you go.
8.4 Contamination of Food (physical, biological, chemical)	Food Poisoning	Reputable food suppliers. Correct food preparation, handling & storage. All staff given appropriate training. Minimum requirement of Basic Health & Hygiene certificate. Hand wash facilities. Use of blue plasters. Meat/chilled foods delivery checked to ensure below +4°C on arrival & logged in kitchen diary. Frozen food delivery checked to ensure below -18°C on arrival & logged in kitchen diary. Fridge/freezer temperatures monitored daily. Cook out temperatures of prepared/reheated foods monitored and recorded. Clean as you go.
8.5 Electrical Equipment (fridges, freezers, small appliances)	Electric shock	Staff only to use. Careful operation. Check flexes, sockets & connections regularly. Follow correct loading/storage guidelines for fridges/freezers. Only trained, competent staff to use small electric appliances.
8.6 Knives	Injury	Proper training in the use of knives. First aid kit in kitchen. Use of Blue plasters.
8.7 Chemicals (COSHH)	Injury	Use of protective clothing where appropriate. Follow manufacturers instructions for correct, safe use. Correct storage. Training for all relevant staff. Substances to be stored in separate well ventilated storage area.
8.8 Lifting of Heavy Items	Back injuries	Training in manual handling techniques.

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8.9 Pests	Food Contamination leading to food poisoning	Proper refuse clearance and a regular cleaning schedules.
8.10 Food Storage Shelving	Falling items leading to injuries	Staff follow correct storage guidelines. Regular stock checks to ensure we are not carrying too much stock. Adequate storage areas. Procedure for maintenance programme. Staff training.
8.11 Spillages	Injury	Correct methods of disposal set out by manufacture. Use of warning cones.
8.12 Hot Water	Burns & Scolds	Staff Training. Hot water caution signs put up by sinks.