

HAZARDS	RISKS	HOW IS THE RISK CONTROLLED?
<b>8 Kitchen</b>		
<b>8.1 General Kitchen Operations</b>	Injury  Cross Contamination	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. Staff training. Hands washed each time enter kitchen. Hand wash sink operated with knee tap. Specific footwear and clothing required when in kitchen. Correct handling methods used. Correct use of chopping boards. Wash as you go policy. Supervision by head chief.
<b>8.2 Gas Appliances</b> (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. No Deep Frying of any item allowed within Rockley Premises Including Kitchens, staff & rented accommodation
<b>8.3 Wet Floor</b>	Slips & Trips	Use wet floor warning cone. Clean as you go.
<b>8.4 Contamination of Food</b> (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. 100g Evening food sample to be frozen and kept for one week.
<b>8.5 Electrical Equipment</b> (fridges, freezers, small appliances)	Electric shock	Staff only to use. Careful operation. Check leads, sockets & connections regularly. Follow correct loading/storage guidelines for fridges/freezers. Only trained, competent staff to use small electric appliances. No over loading of sockets.
<b>8.6 Knives</b>	Injury	Proper training in the use of knives. First aid kit in kitchen. Use of Blue plasters. Kitchen accident book.

**Risk Assessments**  
(Updated & revised JAN 2009)



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<b>8.7 Chemicals</b> (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.
<b>8.8 Lifting of Heavy Items</b>	Back injuries	Training in manual handling techniques.
<b>8.9 Pests</b>	Food Contamination leading to food poisoning	Proper refuse clearance and a regular cleaning schedules. Pest control contract.
<b>8.10 Food Storage Shelving</b>	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.
<b>8.11 Spillages</b>	Injury	Correct methods of disposal set out by manufacture. Use of warning cones.
<b>8.12 Hot Water</b>	Burns & Scolds	Staff Training. Hot water caution signs put up by sinks.