

# S A M P L

**Kitchen Risk Assessment**

<b>Assessor</b>	<b>Job Title</b>

<b>Assessment task:</b>	Working in a Catering Kitchen
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<b>Persons at risk</b>	<b>Frequency</b>	<b>Details</b>
Staff		
Authorised Visitors		

H <sub>z</sub> No.	Hazard description	How are persons affected?
1	Slips, trips and falls	Wet or slippery floor from food and drink spillages
2	Falling objects	Poorly stacked food or drink containers can fall causing injury
3	Musculo-skeletal injuries	Injuries to staff through poor manual handling techniques

<i>Probability (P)</i>	<i>5=very likely, 4=likely, 3=quite possible, 2=possible, 1=unlikely</i>
<i>Severity (S)</i>	<i>5=fatal, 4=severe, 3=moderate, 2=slight, 1=negligible</i>
<i>Risk (R)</i>	<i>0-8=low risk, no action required. 9-15=medium risk, adequate control measures required. 16-25=high risk, stop operation &amp; implement control measures</i>

RA Ref No:

<b>Assessment Date</b>	<b>Review Dates / Initials</b>

<b>Location:</b>	
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<b>Any disabled?</b>	<b>Comments</b>
<input type="checkbox"/> No	
<input type="checkbox"/> No	

Existing controls	Further controls / action
Ensure any spillages mopped up and slippery residues cleaned up immediately	
Ensure containers stacked safely – like with like.	Ensure so far as possible that heaviest containers are at mid height
Ensure so far as possible that heaviest containers are at mid height. Use mechanical aids wherever possible to move bulk containers/deliveries	Ensure suitable manual handling training for all staff.


# S A M P .

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

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Existing controls	Further controls / action
Heat resistant gloves/mittens etc to be freely available around the work area.	Hot materials to be carried at minimal distances
Knives not left unattended in sink, washing up water available, gloves supplied	Ensure all knives are sharp to avoid slippage. Ensure all knives are returned to their storage area after use.
Only trained personnel to use equipment.	All staff to be aware of loose clothing around mixers etc
Hot oils or food on hob not to be left unattended. Fire retardant cloths to be used when working near naked flames. Suitable fire extinguishers to be positioned around the workplace	Staff to be trained to use extinguishers
Remove obstruction, ensure fire exit is kept clear at all times	
Re-locate or supply fire extinguishers suitable to area	
Ensure service contract set up for regular servicing	
Have electrical system checked	Increase number of fixed sockets
Ensure staff use designated smoking areas	


# S A M P L

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

Existing controls	Further controls / action
Remove/quarantine damaged equipment for repair or replacement  Reposition appliances away from sink.	
All staff to be aware of occupational dermatitis through training.	Staff to have access to non latex gloves

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