Kitchen Task I

Assessor	Job Title

Assessment task: Using knives

Persons at risk	Frequency	Details
Staff		

Hz No	Hazard description	How are persons affected	
1	Cuts or blisters whilst using knives etc	Knives or similar equipment cut users. Incorrect handling damaged handles can cablisters	
2	Cuts to hands while washing up	Bladed equipment can cause cuts if hidden in soapy water	
3	Musculo-skeletal injuries/Repetitive Strain Injuries	Injuries to hands or wrists through continuous cutting o chopping	
4	Knives falling from work surfaces	Falling blades can cause injuries to legs or feet, and c become trip/slip hazards	
5	Cross contamination	Cross contamination of foodstuffs can spread bacter	

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 contr

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Assessment Date

y disabled? Comments

RA Ref No:

Review Dates / Initials

Existing controls	Further controls / action
nsure all knives are sharp to void slippage. User to ensure ley use the correct knife	Ensure damaged items are removed from use. Wear mesh gloves
nives not to be left unattended washing up water	
imit amount of time spent on ne type of works	Use mechanical means for bulk chopping
nsure all knives are returned ieir storage area/rack after use	Take care not to leave knives close to the edges of worktops
nsure knives are cleaned loroughly before use. Knives re not to be used for raw foods om different groups	Ensure all users are aware of cross contamination

op operation & implement control measures