

S A M P

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 tools can cause injury to users
	Entanglement with machinery	Users can get hands/fingers caught in moving parts machinery – mixers etc
	Fire	<p>Hot cooking oils igniting, kitchen cloths catching over naked flames etc</p> <p>Fire exits blocked can hinder emergency exit</p> <p>Fire extinguishers not available or accessible</p> <p>Extinguishers not serviced or not work if needed</p> <p>Electrical circuits overloaded can overheat and ignite</p> <p>Smoking in areas where flammable materials stored</p>

Existing controls	Further controls / action
Heat resistant gloves/mittens etc to be freely available around the work area.	Hot materials to be carried minimal distances
Knives not left unattended in washing up water Gloves supplied	Ensure all knives are sharp to avoid slippage. Ensure all knives are returned 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 fabrics to be used when working near naked flames. Adequate fire extinguishers to be positioned around the workplace	Staff to be trained to use extinguishers
Remove obstruction, ensure exit is kept clear at all times	
Re-locate or supply 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 areas	

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

High risk, stop operation & implement control measures

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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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