## Kitchen Task I

Assessor	Job Title

Assessment task: Using kitchen machinery/equipment

Persons at risk	Frequency	Details
Staff		

Hz No	Hazard description	How are persons affected
1	Burns from	
	<ul> <li>hot pans/dishes</li> </ul>	Contact with hot pots or panswill cause burns and may can hot food or liquid to be dropp
	hobs/hotplates or ovens	Touching hot parts of the cooker will cause burns
	<ul> <li>hot foods</li> </ul>	Hot foodstuffs splashing or being dropped can cause burns, some liquid foods car stick to clothing or skin
2	•	
	<ul> <li>hot liquids – water/oils/fats etc</li> </ul>	Hot liquids can splash and cause painful scalds
	<ul> <li>hot foods - steam</li> </ul>	Steam escaping from hot pa or kettles etc can cause serio scalding to exposed skin

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 contro

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y disabled?		Comments
☐ No		
Existin	g controls	Further controls / action
loves and mi	ittens are supplied	
/arning lights are all working. taff are all instructed not to eave anything on the hob		

RA Ref No:

**Review Dates / Initials** 

loves and mittens are supplied

ands.

Il staff are aware of hot foods. eavy pans are carried in two

**Assessment Date** 

loves and mittens are upplied. All staff are aware of azards from steam

p operation & implement control measures

3	Entanglement	Users can suffer serious injuif they are caught in spinning/turning equipment
4	Slips and trips	Staff can injure if they slip or split food/drink etc or trip ove lead themselves. They can a injure others if they are carry hot food or drink etc

S

pillages are mopped up nmediately. o leads are left draping across isles

o loose ties to be worn

ets

air to be tied back/ worn in

o loose sleeved clothing to be

All users to have training before they are allowed to use machinery Safety 'cut outs' to be fully accessible at all times

Fit extra sockets to take away need for cables across aisles

A

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P

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