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	
	 hot pans/dishes 	Contact with hot pots or pan- will cause burns and may ca hot food or liquid to be dropp
	hobs/hotplates or ovens	Touching hot parts of the cooker will cause burns
	 hot foods 	Hot foodstuffs splashing or being dropped can cause burns, some liquid foods car stick to clothing or skin
2	Scalds from	5
	 hot liquids – water/oils/fats etc 	Hot liquids can splash and cause painful scalds
	 hot foods - steam 	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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Assessment Date

y disabled? Comments No Existing controls Further controls / action

RA Ref No:

Review Dates / Initials

/arning lights are all working.
taff are all instructed not to
eave anything on the hob

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

Iloves and mittens are supplied

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

p operation & implement control measures

3	Entanglement	Users can suffer serious inju if 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

o loose ties to be worn air to be tied back/ worn in ets o loose sleeved clothing to be orn pillages are mopped up nmediately.
o leads are left draping across isles

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

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