



RISK ASSESSMENT ROCHDALE RRUFC Activity Assessed: Kitchen Safety

Assessment Date: 24/11/2017

Reference:RA02

Name of Assessor: RG Fitton CMIOSH

Review Date: 24/11/2018

Ref No.	Hazard	Persons at Risk and How They Might be Harmed	Controls Currently in Place	Further Controls Recommended	Risk Rating	Action by Whom	Action by Date	Completed Date
	Slips Trips and Falls	Employees, Volunteers Contractors Children Injury due to slipping or tripping (bruises cuts etc.)	Floors in good condition and provided with non-slip surfaces Slipping and tripping hazards removed Spillage procedure in place Wet floor signs available All food preparation and storage areas are subject to routine cleaning, including spillage procedures to ensure that they are free from slipping and tripping hazards. Kitchen area is restricted to authorised staff only. Children are not allowed in kitchen areas.		Low	N/A		
	Electrical	Employees Volunteers Contractors Children Injury from electrocution, shock fire, burns	All equipment in good condition and good working order. All equipment tested and maintained as required. Portable appliance testing on kitchen equipment has been carried out	PAT testing to be carried out	Medium	Safety Advisor	Nov 2015	Aug 2017
	Gas	Employees Volunteers Contractors Children Injury from explosion and fire	Gas appliances inspected annually by a competent person (e.g. Gas Safe registered engineer) and record kept available. Employees and volunteers know what to do if there is a gas leak and where isolation point is.		Low			

	Fire	Employees Volunteers Contractors Children Injury from, burns, smoke inhalation	Suitable fire extinguisher (CO2) or Wet Chemical and fire blanket provided Extractors for cookers are cleaned on a regular basis. Staff are suitably trained in fire safety procedures. A specific fire risk assessment has been carried out. (See general areas assessment for more information)	See separate FRA	Low	Safety Advisor		
	Hot oil	Employees Volunteers Children Injury from scalds and burns	Adequate oven gloves/cloths are provided for handling.		Low			
	Hot surfaces	Employees Volunteers Children Injury from burns	Adequate oven gloves/cloths are provided for handling Adequate warning signs displayed where relevant.		Low			
	Hot liquids	Employees Volunteers Children Injury from scalds and burns	Adequate oven gloves/cloths are provided for handling hot pans etc. Hot surfaces are provided with adequate warning signage. First aid kit available (suitable for kitchen use) and at least one person on site trained to give first aid.		Low			
	Sharps	Employees Volunteers Children Injury from cuts and infection	Kitchen knives are stored safely. Broken glass cleaned up using dustpan and brush or suitable gloves (leather) and disposed off in marked containers (not placed in general kitchen waste bins)		Low			
	Hazardous Substances	Employees Volunteers Children Injury from inhalation, swallowing or coming into contact with harmful substances.	Cleaning materials used by authorised staff only and secured away when not in use. All substances are in correctly marked containers. (See general areas assessment for more information)		Low			
	Manual Handling	Employees Volunteers Injury to fingers, hands and back.	Heavy loads avoided when possible. Employees and volunteers given basic manual handling training. Kitchen staff only carry what they can comfortably lift. Mechanical assistance is provided (such as a trolley) when needed.		Low			

This assessment does not cover food safety and a specific assessment will need to be carried out. Further information can be obtained from <http://www.food.gov.uk/business-industry/caterers/sfbb/#.UayoudJzG84>

Risk Rating Key

High	Death or permanent disability likely
Medium	Serious but reversible injury or health effect likely
Low	Minor injury or health effect likely