



**RISK ASSESSMENT ROCHDALE RRUFC Activity Assessed: Kitchen Safety**

**Assessment Date: 12.2.2019**

**Reference:RA02**

**Name of Assessor: RG Fitton CMIOSH**

**Review Date: 12.02.2020**

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		Medium			
	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)		Low			
	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**

<b>High</b>	Death or permanent disability likely
<b>Medium</b>	Serious but reversible injury or health effect likely
<b>Low</b>	Minor injury or health effect likely