# Risk Assessment Catering

Directorate: <Enter Directorate> Service/Location: <Enter team and location> Task: <enter task>

| Hazard:Activity/Equipment/Process | Possible injury/ harm | To whom | Before Controls Likelihood | Severity | Risk Rating | Existing Controls | After Controls Likelihood | Severity | Risk Rating | Further Controls | By whom and when  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Work equipment ;** **Lifting Equipment**  | Death & Serious Injury, from collapse, trapping & falling objects  | User and others | **2** | **5** | **10** | * Training, instruction & supervision;
* Maintenance & inspection (detail):
* Separation of work area from others;
* SOP (list)
* PPE (list)
* Signage
 |  |  |  |  |  |
| **Powered Equipment**  | Serious Injury, from amputation, trapping, electrocution & cut | User | **3** | **3** | **9** | * Training, instruction & supervision
* Maintenance & Inspection (detail)
* Isolators & emergency stops
* Separation of work area and pedestrians;
* Method statements (list)
* PPE (list)
* Signage.
 |  |  |  |  |  |
| **Hand Equipment** | Injury from cuts | Users | **4** | **2** | **8** | * Training, instruction & supervision;
* Maintenance (detail)
* SOP (list)
* PPE (list)
 |  |  |  |  |  |
| **Manual Handling** | Musculoskeletal Injuries | Staff | **4** | **2** | **8** | * Training, instruction & supervision;
* Substitution with mechanical handling (detail):
* Smaller loads;
* Reduction in frequency of lifting (detail)
* SOP (list)
* PEE (list)
 |  |  |  |  |  |
| **Hazardous Substances: e.g. cleaning chemicals** | Serious injury from long and short-term exposure, burns, dermatitis, breathing problems, fire and explosion. | Staff  | **3** | **3** | **9** | * Training, instruction & supervision;
* Inspection (detail):
* Use of specialist contractors (detail):
* Substitution of substance with less hazardous product (detail);
* COSHH assessments;
* Storage (detail):
* Separation of work area;
* SOP (list):
* PPE (list)
* Signage
 |  |  |  |  |  |
| **Handling of hot food & equipment** | Burns and scalds | Staff | **5** | **3** | **15** | * Training, instruction & supervision;
* Inspection and maintenance (detail);
* SOP (list):
* PPE (list)
* Signage.
 |  |  |  |  |  |
| **Movement around work area**  | Slips, trips & falls | Staff | **5** | **3** | **15** | * Training, instruction & supervision;
* Inspection and maintenance (detail):
* SOP (list):
* PPE (list):
* Signage
 |  |  |  |  |  |
| **Environment** | Injury and discomfort from, heat, cold, & tiredness. | Staff | **5** | **2** | **10** | * Training, instruction & supervision;
* Provision of welfare facilities;
* Ventilation;
* SOP (list)
* PPE (list)
 |  |  |  |  |  |
| **Infectious Diseases** | Sickness and ill health | Customers/Clients | **2** | **2** | **4** | * Training, instruction & supervision
* Hazard analysis assessments
* Good food hygiene practices
* Infectious disease protocols
* Temporary exclusion of unwell staff
 |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |

**Name of Assessor:** <enter name>  **Date:** <enter date>

**Position:** <enter title> **Review Date:** <enter date>

**Managers Signature:** <enter signature / managers name>  **Date**: <enter date>