

Embercombe Risk Assessment

Pizzas

Description of main hazards and hazardous events:

The preparation and serving areas for the pizzas is confined. If the area is too crowded or badly organised there is a risk of the burning of the skin either from contact with the hot ovens or hot implements or food.

The area has no electricity so lighting is provided by gas or paraffin lamps. This means when it is dark trip hazards or other hazards may be harder to spot. The gas and paraffin lamps are themselves hazards. Incorrect use of these lamps may result in burning injuries. Poorly lit food preparation areas may increase the likelihood of contamination of food resulting in food poisoning or illness.

The area around the pizza kitchen is muddy and the ground is uneven. There are also some trip hazards such as guy ropes. The pizza kitchen is an open kitchen and when it is not in use wildlife may be attracted to the area. Animal urine, faeces and mucus may contain disease and bacteria.

Persons exposed: Employees Volunteers Clients / Public
Contractors Vulnerable groups

Existing controls:

When the pizza kitchen is operation the correct number of people should be working there. The area where the pizzas are brought out is kept particularly clear of people. Everyone is warned about the pizzas coming out of the oven and the chef gives a verbal warning as they emerge.

Gas and paraffin lamps are secured with wire or chain to the structure and placed a suitably so that they are neither too near people or too near the building timbers.

Trip hazards in the area are minimised by keeping the area well organised.

The activity is classed as food preparation and all the measures in the **Using the Kitchen risk assessment** are relevant here.

All surfaces and equipment in the pizza kitchen should be well cleaned before use and after use equipment should be cleaned and stored in animal proof boxes. No food should be stored in the pizza kitchen.

Guidelines on ratios* 1/5

*Ratios may be increased for vulnerable groups

Are there any further controls recommended?

The muddy areas around the kitchen should be changed to a hard standing.

Summary of Safety Advice

Treat this activity as food preparation

The pizza kitchen should be well organised and not crowded

The area and equipment should be thoroughly cleaned before and after.

Do not store food in the pizza kitchen.

Other risk assessments you should read; **General Site, Using the Kitchen, Gardening, Log Splitting**

Assessment by: Rob Kendall

Job title: Site Manager

Signed:



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