

Embercombe Risk Assessment

Using the Kitchen (includes food stores)

Description of main hazards and hazardous events:

Cutting injuries, using knives. Cutting injuries, washing up (knives or broken glass etc). Burning injuries, hot liquids, hot surfaces and steam. Slips and trips, causing physical injury or if combined with hot liquids burning.

Food poisoning, caused by the improper preparation or storage of food. Choking, small objects or broken glass going into food. Fire / explosion, hot oil ignites, flammable items stored incorrectly. Build up of gas could cause choking or gas explosion resulting in serious injuries such as burning of the skin, blindness, death.

Stressful postures, using the work surfaces. Lifting and handling, heavy pots of food or heavy sacks of dry goods. Fatigue or stress caused by demands of the work. Electrical shock, short circuit of appliances. Falling objects, food stored on high shelves.

Persons exposed: Employees Volunteers Clients / Public
Contractors Vulnerable groups

Existing controls:

The kitchen has a dedicated first aid kit. There are first aiders on site. People using the kitchen are made aware of the safety advice. Oven gloves and towels are provided for the handling of hot items. Floors are cleaned regularly and immediately after spillages. People who have been ill in the past 48 hours are not allowed to cook in the kitchen. Fridges are checked and leftover food is carefully labelled. Fire extinguishers are provided. Cooks are encouraged to manage their workload to allow for rest. If the cooker is being used the ventilation hood must be on.

Are there any further controls recommended?

Small objects that could cause choking should be removed from the kitchen. This would include the drawing pins on the notice board.

Summary of Safety Advice

Before using the kitchen wash your hands.

Aprons should be worn if you are preparing food.

Avoid hand to mouth contact whilst using the kitchen.

Do not run or play around people using the kitchen.

Do not drop sharp knives into the sink where people cannot see them.

Spills of water or oil should be cleaned up straight away.

If you smell gas call 0800 111 999. Emergency gas cut off is outside by the gas bottles.

Other risk assessments you should read; [General Site](#)

Assessment by: Rob Kendall

Job title: Site Manager

Signed:



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