Risk Assessment for Cook your own lunch

Hazard/Risk	Who could be affected by hazard.	Likelihood of being affected	Worst consequence of being affected	Risk Level	How hazard/risk is mitigated	Residual risk level
Burn or scald from hot food, induction hob or cooking pot/equipment.	FST VSA VC	5	5	25	• Only small amounts of food to cooked at any one time to avoid excessive weight or over balancing. • Only induction hobs, rather than electric type rings to be used. • Induction hobs to be positioned close to electric socket avoiding risk of anyone tripping on flex, or pulling hot pans, food etc onto anyone. • Each Hob to be directly supervised by FST and/or VSA. • No running or rushing in cooking areas.	LOW
Stomach upset or illness caused by eating food. Including hedgerow and garden provisions.	FST VSA VC	2	20	40	• FST, VSA and VC to wash hands with anti-bac soap and water prior to cooking and handling all foodstuffs. • Any open cuts or injuries to be covered before handling foodstuffs with blue detectable plasters and surgical glove if necessary. • All food to be thoroughly cooked prior to eating. • All ingredients (common use e.g. flour and sugar) to be changed regularly, and if content is uncertain after use. • FST and assistants to ensure all foodstuffs are kept in suitable conditions to prevent deterioration and/or contamination. • All cooking equipment to be washed thoroughly after use and storage. • All tables and floors to be washed down and swept. Regular cleaning with anti-bac spray.	LOW
Slip or fall on water or foodstuffs.	FST VSA ,VC CGS	2	20	40	• FST to warn of danger, no running or rushing in cooking areas. • Cleaning resources available in each work area to immediately clear away any spillage.	LOW

					• FST to ensure clear and unobstructed walk ways in cooking areas at all times.	
Food allergy, or other reaction, causing allergic reaction or anaphylactic shock.	FST VSA VC	1	75	75	• FST to check group file prior to session and ensures foodstuff removed from working areas. • FST and office staff to clearly mark on group program to food allergies in red pen to make as obvious as possible. • All foodstuffs of similar type to be stored separately in sealed containers to avoid any cross contamination. • Hooke Court to try and ensure all common allergy foodstuffs are not commonly used in cooking activities.	LOW
Knives or other sharp utensils causing cut or other type of injury, including in Poly tunnel.	FST VSA VC	8	5	40	• FST to warn of danger and to demonstrate the safe method for using a knife, sawing on steady protected surface, no stabbing or chopping. • Knives to be counted out and counted in. • Only blunt edge type utensils to be used where possible. • Domestic table knife or peelers, to be used to prepare vegetables etc if possible but sharp knives may be used at the discretion of the FST. • No running or rushing in cooking areas. • Utensils to be kept on tables during session. Only removed to be washed up. • All HC CGS to ensure that any sharps, pruning tools etc. are removed from the poly tunnel.	LOW

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