

AFC Emley Risk Assessment

What are the hazards?	Who might be harmed and how?	What are you doing already?	What further action is necessary?	Action by who?	Action by when?	Done
Slips and trips	Kitchen/food service staff and hospitality customers may be injured if they trip over objects or slip on spillages	Good housekeeping- work areas kept tidy Equipment maintained to prevent leaks onto floor-any leaks reported promptly and cleaned up immediately Drip trays provided where spills ar likely Suitable cleaning materials provided Good lighting in all areas No trailing cables or obstruction in walkways Steps and changes in floor level highlighted	None	Manager		
			Remind new staff to keep good standards of housekeeping	Manager		
			Ensure staff wear suitable footwear	Manager		
Contact with steam, hot water, hot oil or hot surfaces	Kitchen or food service staff may suffer burns or scalding injuries	Staff trained in risks of hot oils and on procedure of emptying/cleaning fryers Staff trained in risks of hot water and release of steam All staff told to wear long sleeves Heat resistant gloves/cloths and aprons provided	Display "hot water" signs at sinks and "hot surface" signs at hot plates	Manager		
			Ensure pan handles are maintained	Manager		
			Ensure staff are trained in use of water boiler	Manager		
Knives/Scissors	Staff involved in preparation of food may suffer cuts from contact with blades	Staff trained to handle knives/scissors Knives/scissors suitably stored when not in use First aid box provided	Train staff to use suitable cutters for opening packages	Manager		

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Food handling	Frequent hand washing can cause skin damage. Some foods can cause some staff to develop skin allergies	Where possible and sensible staff should use tools provided to handle food Food grade, single use, non-latex gloves should be used for tasks that can cause skin problems	None Tools and gloves already supplied and used Ask staff to regularly check for signs of red or itchy skin	Manager		
Contact with bleach and other cleaning and washing chemicals	Prolonged contact with water and detergents can cause skin damage Staff cleaning premises risk skin irritation or eye damage from direct contact with bleach and other cleaning products Vapour may cause breathing problems	Rubber gloves and aprons are provided Harmful products are kept in a cupboard and training on use of these products are given Hot soapy water is usually sufficient for all our equipment along with soft scrubbing pads Long handled brooms and mops are used for floors Staff use rubber gloves, wash them after use and store them in a clean place	None The deep cleaning is done by people who are not catering staff	Manager		
			Ask staff to report any breathing difficulties immediately	Manager		

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Electrical	Staff and hospitality customers could suffer severe/fatal injuries as a result of electric shock	Manager visually inspects equipment before each use. System is checked every five years by a qualified electrician Staff trained to check cables and equipment and report any faults Staff know where fuse box is and how to switch off electric in an emergency Plugs and sockets suitable for kitchen environment Safe step ladders kept in close proximity in case electric needs to be turned off	None Regular testing is done by a qualified electrician			
Fire	Staff and hospitality customers could suffer serious/fatal injuries from burns/smoke inhalation	Fire risk assessment done	None			
Falls from height	Staff may suffer serious/fatal injuries from a fall from any height	no staff is asked to climb step ladders. Maintenance staff change lights etc. Nothing that we use is stored above head height	None			