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|  | **Risk Assessment** | | |
| **CAT01** | **Catering Services** | | |
| **Unit Address** | |  | |
| **Risk Assessment Completed** | | Date | Signed |
| **1st review** | | Date | Signed |
| **2nd review** | | Date | Signed |
| **3rd review** | | Date | Signed |

**Note** - Risk assessments must be reviewed every 3 years, whenever there is a significant change in the activity, and following any incident involving the activity. Risk assessments must be retained for a period of 6 years.

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| **Step 1 - Workplace Safety Hazards** | | | |
| **What are the hazards?** | **Who might be harmed?** | **How might they be harmed?** | **What are you already doing to control the risks?** |
| Cuts | Compass employees/agency staff | Cuts from knives, blades, broken glass, or machinery | Staff induction  Task specific Safety Task Cards  Safety Task Card training  Monthly Safety Moments/Toolbox talks  COSHH Product Inventory (MAN01)  COSHH Product Assessments  Fire Safety Risk Assessment (MAN06)  First Aid Needs Assessment (MAN07)  Floor Safety Risk Assessment (MAN08)  General and task specific Manual Handling Assessments (MAN09 & MAN10)  Personal Protective Equipment Assessment (MAN16)  Young Persons Risk Assessments (MAN01 & MAN18)  Work Equipment Register and Inspection (MAN12) |
| Burns/scalds | Compass employees/agency staff | Burns from hot surfaces or oil  Scalds from hot water or steam |
| Slips/trips | Compass employees/agency staff, customers, visitors, maintenance operatives, delivery operatives | Slips or trips over objects, uneven surfaces, wet or icy surfaces |
| Electrocution | Compass employees/agency staff, maintenance operatives, | Contact with live electrical contacts |
| Fall from height | Compass employees/agency staff, maintenance operatives | Fall from steps, ladders or unprotected edges |
| Fire/explosion | Compass employees/agency staff, maintenance operatives | Ignition of flammable materials |
| Entrapment | Compass employees/agency staff, maintenance operatives | Trapping/crushing of limbs, fingers or toes between objects, in machinery or moving surfaces such as doors. |
| Falling objects | Compass employees/agency staff, maintenance operatives | Objects falling on to persons from higher surfaces such as shelving |
| Other: |  |  |  |

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| **Step 2 – Task Specific Control Measures**  What are you already doing? Tick the Safety Task Cards in place for this activity | | | | | |
| CAT01 | Baby & Infants (Feeding / Table Service / Highchairs) | 🞏 | **CAT retail 1** | **Use and cleaning of pressurised frothing machine** | 🞏 |
| **CAT02** | **Bag & Sandwich Sealers** | 🞏 | **CAT retail 2** | **Use and cleaning of drink blending machine** | 🞏 |
| **CAT03** | **Beverage Dispensers** | 🞏 | **CAT retail 3** | **Cold Brew process large volume** | 🞏 |
| **CAT04** | **Brat Pans / Boiling Pans / Tilting Kettles / Pasta Boilers** | 🞏 |  |  | 🞏 |
| **CAT05** | **Bonzer Can Openers** | 🞏 |  |  | 🞏 |
| **CAT06** | **Cash Register** | 🞏 |  |  | 🞏 |
| **CAT07** | **Combination Ovens** | 🞏 |  |  | 🞏 |
| **CAT08** | **Cooking & Cooking Ranges** | 🞏 |  |  | 🞏 |
| **CAT09** | **Contact Grills Panini / Sandwich Toasters / Griddles/ Salamanders / Crepes & Waffle Makers** | 🞏 |  |  | 🞏 |
| **CAT10** | **Deep Fat Fryers** | 🞏 |  |  | 🞏 |
| **CAT11** | **Dishwashing & Dishwashers** | 🞏 |  |  | 🞏 |
| **CAT12** | **Food Mixers & Processors** | 🞏 |  |  | 🞏 |
| **CAT13** | **Hot Water Urns / Water Boilers** | 🞏 |  |  | 🞏 |
| **CAT14** | **Hand Held Food Blenders (add to 24)** | 🞏 |  |  | 🞏 |
| **CAT15** | **Hot Food Service Equipment / Jacket Potato Oven / Soup Kettle** | 🞏 |  |  | 🞏 |
| **CAT16** | **Microwave Ovens** | 🞏 |  |  | 🞏 |
| **CAT17** | **Pizza Ovens** | 🞏 |  |  | 🞏 |
| **CAT18** | **Potato Peeling Machine / Rumbler** | 🞏 |  |  | 🞏 |
| **CAT19** | **Slicers – Bagel Saber / Tomato Witch / Mandolin / Bread Slicer** | 🞏 |  |  | 🞏 |
| **CAT20** | **Steaming Ovens (Steamers)** | 🞏 |  |  | 🞏 |
| **CAT21** | **Sterilising Sinks** | 🞏 |  |  | 🞏 |
| **CAT22** | **Toasters (Pop-up, Rotary and Tunnel Toasters)** | 🞏 |  |  | 🞏 |
| **CAT23** | **Tray Conveyors and Carousels** | 🞏 |  |  | 🞏 |
| **CAT24** | **Vending Machines** | 🞏 |  |  | 🞏 |
| **CAT25** | **Working in Cold Rooms, Walk-in Chillers and Freezers** | 🞏 |  |  | 🞏 |
| **CAT26** | **Handling, Use and Cleaning of Glass, China & Crockery** | 🞏 |  |  | 🞏 |
| **CAT27** | Baby & Infants (Feeding / Table Service / Highchairs) | 🞏 |  |  | 🞏 |
| **CAT28** | **Use and clean of ultra kart** | 🞏 |  |  | 🞏 |
| **CAT 29** | **Use of Merry chef oven** | 🞏 |  |  | 🞏 |

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| **Step 3 - Additional Measures**  Do you need to do anything else to control this risk? | | | |
| **Additional Safety Task Cards Required** | **Action by who?** | **Action by when?** | **Done** |
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