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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 inductionTask specific Safety Task CardsSafety Task Card trainingMonthly Safety Moments/Toolbox talksCOSHH Product Inventory (MAN01)COSHH Product AssessmentsFire 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 oilScalds 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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