

COMPASS GROUP UK & IRELAND – RISK ASSESSMENT

Ref. MAN 17	Task/Activity: Safety with Sharp Knives	Assessment date: 5/1/14
Unit No: 12345	Unit name/location: <i>Main Kitchen</i>	Assessed by: <i>A.Manager</i>
Hazard	Safety Risk	Safe System of Work / Control Measures
<p>Sharp, blunt, worn and damaged knives.</p> <p>Incorrect knife selection for task</p> <p>Unstable or slippery work surfaces.</p> <p>Cold and numb hands or fingers.</p> <p>Inadequate workspace.</p> <p>Poor lighting.</p>	<p>Cuts and lacerations</p> <p>Puncture wounds</p> <p>Amputation</p>	<ul style="list-style-type: none"> • Safety knife box openers to be used to open boxes, parcels and packages whenever possible to avoid the need to use sharp knives. • Knives to be used only by employees who are trained in their correct storage, selection and use, all knife users must complete the Preventing Cut Injuries Safety Conversation (SC_02) • Knife blades to be maintained in a sharp condition. • The condition of knives to be checked before use. Damaged knives must not be used and reported to a responsible person for repair or replacement. • Worn and damaged knives to be disposed of safely. • The correct knife to be selected for the task. • Only carry knives with the blade pointing downwards and never attempt to catch a falling knife. • When using a knife, hold with a firm grip and cut downwards and/or away from the body. • Avoid cutting items whilst being held in the palm of the hand. • Sharp knives must not be used to separate frozen items of food, e.g. burgers, chops. • Cutting boards to be placed on a flat, dry work surface. • Wheels on mobile worktables to be locked before carrying out work with knives. • Good lighting and adequate workspace to be provided in areas where knives are used. • Wash sharp knives individually and never place them into sinks. • Knives to be stored on suitable racks or magnetic holders; or neatly in a suitable container or drawer clearly marked "Sharp Knives". Knife drawers must not be used for storing any other items. • Implement the Safe System of Work/Control Measures in Equipment Washing in Sinks Risk Assessment, Ref. CAT 21. • If you are required to wear cut resistant gloves for this task (see sector specific controls below) please ensure that; <ul style="list-style-type: none"> • Wash your hands before and after wearing cut resistant gloves. • Always wear a clean single-use disposable food preparation glove over the cut resistant glove. • For Sector Specific Controls please review and complete the box below. <p>Please review the Sector Specific Guidance to determine if you are required to wear PPE. Where PPE is a requirement please record here the PPE required for the task and if it is not a requirement please tick the relevant box;</p> <p><input type="checkbox"/> PPE is not required for this task based on our Sector Risk Profile</p> <p><input checked="" type="checkbox"/> PPE is required for this task based on our Sector Risk Profile and the PPE to be issued is <u><i>Kutlass Kutblade BL or GR</i></u> Ensure all persons required to wear this PPE sign the PPE Record of Issue document and a copy of this is kept on their Personnel File.</p>
Who may be affected by the task/activity?(Tick all applicable boxes)		
Compass employees/Agency staff	<input checked="" type="checkbox"/>	
Customers / Client staff	<input type="checkbox"/>	
Visitors / Members of the Public	<input type="checkbox"/>	
Maintenance personnel	<input type="checkbox"/>	
Delivery personnel	<input type="checkbox"/>	
Other (specify below)	<input type="checkbox"/>	
<p>IMPORTANT - This risk assessment should be reviewed every 3 years, or whenever there is a significant change in the task or activity and following any accident or incident involving this task or activity. This risk assessment must be retained for a period of 6 years.</p>		