RISK ASSESSMENT
FOOD & DRINK PREPARATION
Sweets, Do-Nuts & Slush



Sweets & slush

Risk assessment for Food and Drink preparation

What are the hazards?	Who might be harmed and how	What are you already doing?	What further action Is necessary?
Slips and trips.	Kitchen/food service staff and customers may be injured if they trip over objects or slip on spillages.	Good housekeeping – work areas kept tidy, goods stored suitably etc. Kitchen equipment maintained to prevent leaks onto floor. equipment faults leading to leaks reported promptly to manager. Drainage channels and drip trays provided where spills more likely. Staff clean up spillages (including dry spills) immediately using suitable methods and leave the floor dry. Suitable cleaning materials available. Good lighting in all areas including cold storage areas. No trailing cables or obstruction in walkways. Steps and changes in level highlighted	Consider whether it is appropriate to change floor surface with better surface roughness. Remind staff to maintain good standard. Of housekeeping Ensure suitable footwear with good grip worn by staff.
Manual handling Handling heavy items.	staff may suffer injuries such as strains or bruising from handling heavy/bulky objects.	Ingredients bought in package sizes that are light enough for easy handling. Commonly used items and heavy stock stored on shelves at waist height. Suitable mobile steps provided, and staff trained to use them safely. Handling aids provided for movement of large/heavy items. Sink at good height to avoid stooping. Staff trained in how to lift safely.	Ensure team working for moving heavier items.
Food allergies	Customers may be allergic to certain foodstuffs	Ingredients clearly labelled.	Signage placed advising customers to declare any allergies

Sweets, Donuts & Stuff

What are the hazards?	Who might be harmed and how	What are you already doing?	What further action Is necessary?
Contact with steam, hot water, hot oil and hot surfaces.	staff may suffer scalding or burns injuries.	Staff trained in risks of hot oils and on procedure for emptying/cleaning fryers. Staff trained in risks of release of steam. Water mixer taps provided. All staff told to wear long sleeves. Heat-resistant gloves/cloths/aprons provided.	Display 'hot water' signs at sinks and 'hot surface' signs at hot plates. Ensure handles on pans maintained.
Knives	Staff involved in food preparation and service could suffer cuts from Contact with blade	Staff trained to handle knives Knives suitably stored when not in use. First-aid box provided and nominated. First Aider always on site.	Tell staff not to use knives to remove packaging.
Food handling	Frequent hand washing can cause skin damage. Some foods can cause some staff to develop skin allergies	Where possible and sensible, staff use tools (cutlery, tongs scoops etc) to handle food rather than hands. Food grade, single-use, non-latex gloves are used for tasks that can cause skin problems. Where handling cannot be avoided hands are rinsed promptly after finishing the task.	Staff reminded to thoroughly dry hands after washing. Provide non-taint, nut-oil-free cream for staff to apply regularly to replace the moisture 'stripped' by frequent washing. Remind staff to check for dry, red or itchy skin and to tell manager if this occurs.

Sweets, Do-Nuts & Slush

What are the hazards?	Who might be harmed and how	What are you already doing?	What further action Is necessary?
Contact with bleach and other cleaning and washing chemical.	Prolonged contact with water, particularly in combination with 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	If possible, Dishwasher used instead of washing up by hand. All containers clearly labelled. Where possible, cleaning products marked 'irritant' not purchased and milder alternatives bought instead. Long-handled mops and brushes, and strong rubber gloves, provided and used. Staff wash rubber gloves after using them and store them in a clean place	Staff reminded to thoroughly dry hands after washing. Provide non-taint, nut-oil-free cream for staff to apply regularly to replace the moisture 'stripped' by frequent washing. Remind staff to check for dry, red or itchy skin on their hands and to tell manager if this occurs. .
Electrical	Staff could suffer serious/fatal injuries as a result of electric shock.	Visually inspects the system once a year and is competent to do so. System inspected and tested by an electrician every five years. Staff trained to check equipment before use and to report any defective plugs, discoloured sockets or damaged cable and e Staff know where fuse box is and how to safely switch off electricity in an emergency. Plugs, sockets etc suitable for kitchen environment. Access to fuse box kept clear. Residual current devices (RCDs) installed on supplies to hand-held and portable appliances.	Inspect plugs, cables etc regularly. Get electrician to inspect electrical equipment and advise on how often these should be inspected and tested.

Sweets, Donuts & Sushi

What are the hazards?	Who might be harmed and how	What are you already doing?	What further action Is necessary?
Fire	Staff, customers could suffer serious/fatal injuries from burns/smoke inhalation	Fire risk assessment done and necessary action taken.	None
Machinery	Staff risk serious injury from contact with dangerous/moving parts on machinery.	Staff trained in cleaning, assembly and operating procedures. All dangerous parts to machinery suitably guarded. Daily checks of machinery guards before use. Staff trained to spot and report any defective machinery. Safety-critical repairs carried out by competent person. Operating Instructions easy to locate.	Remind staff to always isolate (switch off from power supply) machinery before carrying out maintenance or cleaning work
Falls from height.	Staff risk serious injury (e.g., fractures) from a fall from any height.	Suitable stepladder provided for changing light bulbs and for retrieving items from racking or shelves. Staff trained in safe use of stepladder.	None
Pressure systems Steam pipes, pressure fryers	Staff may suffer serious/fatal injury from explosion.	Thorough examination carried out by qualified engineer	None
Workplace temperature	Staff may suffer ill health when they overheat in hot working conditions.	Fans and extractors provided where necessary to control air temperature. Staff encouraged to take rest breaks in cooler conditions when required	Encourage staff to take regular drinks of water.

Sweets, Do Nuts & Slush

Slush Machines

Ref	Hazard	Existing control measures	Risk	Risk after control measures
1	Electric shock	Pat test is current. Cables all checked before use. Check electric supply has RCD	High	Low
2	Lifting	Operator should not lift the slush machines if they have back problems. Always lift with at least 2 people	High	Low
3	Food poisoning	Ensure seals are correctly fitted before filling. Never fill above maximum mark on hopper Supervised by staff	High	Low
4	Falling of the machine	Ensure machine is securely fastened down. Check chosen surface is level and stable for weight	High	Low
5	Operation of equipment on site, injury to operator. Injury to spectator. Injury to participants,	Staff trained in operation and maintenance equipment	High	Low
6	User safety	Public not allowed to operate or use equipment	Medium	Low
7	Allergens	Allergic reaction, signs displaying a list of ingredients is prominently displayed, product has proven safety record, no instances have been recorded	Medium	Low
8	Unruly Customers	Close slush/slush machines if customers appear inebriated.	Medium	Low

Ref	Hazard	Further controls to reduce risk
9	Electric shock	Do not use it in wet conditions. Switch off machines when unsupervised and take plug out of socket
10	Lifting	Gloves are always available
11	Food poisoning	Don't use any product out of sell by date. Use only clean water
12	Mess on floor	Serve everyone individually.
13	Falling of machine	Strap to secure attachment if there is any movement to standing area

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RISK ASSESSMENT
SAFETY IN CATERING UNITS

Listed below are some of the hazards associated with mobile catering units and examples of the precautionary measures, which could be taken to prevent accidents caused by these hazards.
The list is by no means exhaustive and will vary according to your own particular operation.

Main Types of Risk

Electrical Safety
Risk of fire or electric shock.
Inadequate earthing.
Inadequate protection of conductors.
Inadequate maintenance.
Improper use of generators.

Managing the Risk

Electrical Safety

- **Ensure that your electrical system (whether 12 volt or 240 volt) is properly maintained.**
- **Use a qualified electrical contractor to carry out repairs and to check the safety of the entire system.**
- **If you use a 240-volt supply taken from another premises (either domestic or commercial) you should ensure that:**
- **Your supply is protected by a 30mA Residual Current Device (RCD).**
- **All exposed metal parts (e.g., worktops or the walls of the unit) are bonded and earthed.**

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Fire Safety

Fire may be caused by:
Electrical faults, Burning fat and grease, Fumes, Scalding/Burning
• Ensure supply cables are well insulated, protected and supported to prevent physical damage.
• Take great care with portable generators.
Precautions depend on the type of generator, but include, earthing, equipotential bonding and adequate protection and insulation of cables.
• Provide suitable fire extinguishers and fire blankets.
• CO2 for electrical fires.
• Foam or fire blanket for chip pan fires.
• If unit is trailer or vehicle mounted do not light equipment until vehicle is stationary.
• Ensure the unit is well ventilated and generators are placed so as to prevent exhaust fumes being drawn into the workspace.
• If necessary, Provide extraction canopies over fryers.
• Ensure deep fat fryers and other equipment holding hot liquid are properly secured.

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