

RISK ASSESSMENT

Show Name: Malton Food Lovers Festival

Name of Person completing Risk Assessment: Justin Staal

Position: Owner of Staal Smokehouse

Location, Stand Number activity covered by this assessment: Malton Food Lovers Festival

Date of assessment: 30 April 2019

Date of activity: 25/26 May 2019

Hazard identified	Who's at Risk	Risk Level	Precautions/control	Further Action Required
Use of knife	Stand Operator	Medium	Place knife away after use. First Aid kit to hand.	Document any cuts and plaster issued
Temperature of products in storage.	Customers	Medium	Care must be taken to keep chiller boxes closed. Regular Temperature checks required with infra red thermometer.	Dispose of any product that is not usable.
Temperature of products in display fridge	Customers	Medium	Care must be taken ensure that the fridge unit is kept below 5C for the duration of the show. Regular Temperature checks required with infra red thermometer. Records kept.	Dispose of any product that is not usable.
Sampling of Products	Customers	Medium	Stand operator must ensure that products for samples are chilled either in cool boxes or from fridge unit. Hands need to be clean and sanitised and blue gloves worn when slicing up products for samples. Usage of knife as above Point One. Samples that have been left out for more than one hour to be disposed of. Plates regularly cleaned to ensure no cross contamination. Require customers use cocktail sticks where appropriate and separate sticks used for separate tastings. Used cocktail sticks to be disposed of after use.	Dispose of any product that is not usable. Dispose of any product that is not usable.