

RISK ASSESSMENT

RAFI'S SPICEBOX

SITE: Pop Up St Malton food Festival

ADDRESS: YO17 7LX

REVIEW DATE DUE: 13.10.20

TASK/ ACTIVITY/ HAZARD	WHO MIGHT BE HARMED AND HOW	WHAT ARE WE ALREADY DOING	FURTHER ACTION NEEDED?	H/M/L	ACTION DUE DATE	DONE
<p>MANUAL HANDLING - LOADING AND UNLOADING OF SHOW EQUIPMENT. MOVEMENT OF BOXES, PANS, FOOD INGREDIENTS, SETTING UP OF SHOW EQUIPMENT.</p>	<p>Team members and other stall holders</p>	<p>* BOXES PACKED TO A MANAGABLE SIZE AND WEIGHT * WHEELED TROLLEY PROVIDED FOR MOVEMENT OF LARGE ITEMS * STAFF TRAINED IN HOW TO LIFT SAFELY</p>	<p>N/A</p>	<p>LOW</p>	<p>N/A</p>	<p>N/A</p>
<p>HEAT - CONTACT WITH HOT FOOD, STEAM, AND HOT SURFACES/ SCALDING OR BURN INJURIES</p>	<p>Team members</p>	<p>* STAFF TRAINED ON RISK HOT FOOD HANDLING * STAFF TRAINED ON THE RELEASE OF STEAM FROM PANS * APRONS PROVIDED</p>	<p>N/A</p>	<p>LOW</p>	<p>N/A</p>	
<p>SLIPS/ TRIPS/ FALLS - STAFF MAY BE INJURED IF THEY TRIP OR SLIP OVER OBJECTS OR SPILLAGES</p>	<p>TEAM MEMBERS</p>	<p>*STAFF TRAINED IN CLEAN AS YOU GO ROUTINES * SUITABLE CLEANING MATERIALS PROVIDED * LEAKS/ SPILLAGES REPORTED IMMEDIATELY * STAFF TRAINED TO CLEA UP SPILLAGES IMMEDIATELY LEAVING FLOOR DRY * GOOD LIGHTING PROVIDED</p>	<p>* REMIND STAFF TO MAINTAIN HIGH STANDARD OF HOUSEKEEPING * ENSURE STAFF ARE WEARING SUITABLE FOOTWEAR</p>	<p>LOW</p>	<p>ONGOING</p>	<p>YES</p>

RISK ASSESSMENT

RAFI'S SPICEBOX

SITE: Pop Up St Malton food Festival

ADDRESS: YO17 7LX

REVIEW DATE DUE: 13.10.20

TASK/ ACTIVITY/ HAZARD	WHO MIGHT BE HARMED AND HOW	WHAT ARE WE ALREADY DOING	FURTHER ACTION NEEDED?	H/M/L	ACTION DUE DATE	DONE
KNIVES - STAFF INVOLVED WITH FOOD PREPARATION COULD SUFFER CUTS FROM BLADES	TEAM MEMBERS	* STAFF TRAINED TO HANDLE KNIVES * KNIVES SUITABLY STORED WHEN NOT IN USE * FIRST AID BOX TO HAND	* KNIVES NOT TO BE USED FOR REMOVAL OF PACKAGING	LOW	IMMEDIATELY	YES
FOOD HANDLING - FREQUENT HANDWASHING CAN DAMAGE SKIN. SOME FOODS CAN CAUSE SKIN ALLERGIES	TEAM MEMBERS	* WHEREVER POSSIBLE, STAFF TO USE TOOLS/ EQUIPMENT FOR THE HANDLING OF FOOD (TONGS, CUTLERY/ SCOOPS ETC) * ALL STAFF TRAINED AND QUALIFIED IN "FOOD SAFETY AT WORK LEVEL 2" * GLOVES PROVIDED FOR TASKS THAT CAN CAUSE SKIN PROBLEMS * HANDS RINSED BETWEEN TASKED * ALCOHOL GEL PROVIDED	* REMIND STAFF TO DRY HANDS PROPERLY AFTER WASHING * REMIND STAFF TO CHECK THERE HANDS FOR SIGNS OF IRRITANTS AND REPORT AS NECESSARY	LOW	N/A	N/A
CLEANING CHEMICALS - PROLONGED CONTACT WITH DETERGENTS CAN CAUSE SKIN DAMAGE. STAFF RISK SKIN OR EYE IRRITATION FROM DIRECT CONTACT WITH CLEANING PRODUCTS. VAPOUR MAY CAUSE BREATHING PROBLEMS.	TEAM MEMBERS	* DISH WASHER USED IF AVAILABLE INSTEAD OF BY HAND * ALL CHEMICALS LABELLED IN ACCORDANCE WITH COSHH REGULATIONS * Milder alternatives are used * RUBBER GLOVES PROVIDED	* REMIND STAFF TO WASH HANDS AFTER USE OF CHEMICALS * REMIND STAFF TO CHECK FOR SIGNS OF IRRITANTS AND REPORT AS NECESSARY	LOW	ONGOING	YES

RISK ASSESSMENT

RAFI'S SPICEBOX

SITE: Pop Up St Malton food Festival

ADDRESS: YO17 7LX

REVIEW DATE DUE: 13.10.20

TASK/ ACTIVITY/ HAZARD	WHO MIGHT BE HARMED AND HOW	WHAT ARE WE ALREADY DOING	FURTHER ACTION NEEDED?	H/M/L	ACTION DUE DATE	DONE
PRODUCT TASTERS.	GENERAL PUBLIC	HEATING INGREDIENTS CORRECTLY * REGULAR	*MAKE SURE TEAM ARE UP TO DATE ON TRAINING FOR TASTER AND HAVE APPROPRIATE EQUIPMENT	MED	ONGOING	YES
ELECTRICITY AND ELECTRICAL EQUIPMENT - SLOWCOOKER	TEAM MEMBERS	* ALL EQUIPMENT CHECKED AND PAT TESTED * ALL STAFF FULLY TRAINED IN USE AND SETTING UP OF ELECTRICAL EQUIPMENT	* CONTINUE TO MAINTAIN EQUIPMENT AND KEEP IN GOOD WORKING ORDER	Low	ONGOING	N/A