

Cooking – Community Preserving Workshops

Risk Assessment

Hazard	Who could be harmed	Risk Level	Precautions and Control Measures in the cooking area and vicinity	Check	Any further action needed?
Tripping, slipping, falling	Adults (attendees and staff)	Medium	<ol style="list-style-type: none"> 1. Floor area to be clear of unnecessary furniture, boxes, toys, wires or anything else likely to cause tripping 2. Floor area to be clean and dry 3. Warning everyone about appropriate behaviour, eg no running/rushing 4. People using wheelchairs or with restricted movement to be carefully positioned. 		Consider safe positioning of wheelchair users to avoid risk
Food contamination caused by clothing	Adults (attendees, staff), anyone who eats the food	Low	<ol style="list-style-type: none"> 1. All participants to bring their own clean aprons. Vicki to have spares. 2. Any PVC aprons cleaned with hot soapy water before use. 3. Aprons only worn in cooking area and removed when leaving it for any purpose. 4. Long sleeves to be rolled up. 5. Outdoor clothing to be removed in the cooking area. 		
Food contamination caused by hair, nail polish, rings, bacteria on hands	Adults (attendees, staff), anyone who eats the food	Low	<ol style="list-style-type: none"> 1. Hair to be fastened back if appropriate 2. Nails to be polish-free or food prep gloves worn 3. Hands to be washed using hot water and soap and dried on clean towels. 		
Food contamination caused by cuts, boils, sores, dressings	Adults (attendees, staff), anyone who eats the food	Low to medium	<ol style="list-style-type: none"> 1. Blue plasters used to cover cuts and sores 2. More extensive/existing injuries to be covered with food prep gloves 		
Food contamination caused by bacteria spread by illness	Adults (attendees, staff), anyone who eats the food	Medium	<ol style="list-style-type: none"> 1. No participant suffering or recently recovered from sickness/diarrhoea to be allowed in cooking area. 2. No participant feeling sick or unwell to be allowed in cooking area. 		

Food contamination caused by bacteria from equipment and/or surfaces	Adults (attendees, staff), anyone who eats the food	Medium	<ol style="list-style-type: none"> 1. Surfaces to be cleaned with appropriate disposable cloth 2. No outdoor equipment to be placed on cooking/preparation surfaces 3. Equipment to be inspected regularly for food particles or mould growth 4. Equipment to be hot-washed and thoroughly dried before putting away. 5. Cleaning agents and cloths to never be stored with equipment. 		
Food contamination caused by bacterial growth due to incorrect storage	Adults (attendees, staff), anyone who eats the food	Low to medium	<ol style="list-style-type: none"> 1. All preserving equipment to be thoroughly clean and storage jars to be sterile before jarring 2. New lids to be used for all jars. 3. Participants to be taught how to check for good seal on home-made preserves 4. Participants taught how to prolong the shelf life of home-made preserves through correct storage. 5. Participants told to always check homemade preserves before eating by smell, sight and taste. 		
Food contamination contracted through soil or other growing medium.	Adults (attendees, staff), anyone who eats the food	Low	<ol style="list-style-type: none"> 1. Soil and other growing media to be removed by washing prior to food preparation. 		
Food contamination contracted through waste on tables/bins/floor	Adults (attendees, staff), anyone who eats the food	Low	<ol style="list-style-type: none"> 1. Waste bowls provided on tables and emptied promptly 2. Accidental spillages to be wiped up and the floor washed after cooking activity 3. Bags and outdoor clothing never to be placed on cooking and preparation surfaces 		
Dangers from hobs and other electrical appliances	Adults (attendees, staff), anyone who eats the food	Low to medium	<ol style="list-style-type: none"> 1. Flammable materials not be stored near cookers 2. Emergency evacuation procedures to be made known to all participants. 3. Emergency exits to be kept clear at all times. 4. Assembly point to be identified and 		

			<p>communicated to all participants</p> <ol style="list-style-type: none"> 5. A fire blanket to be available 6. All electrical equipment to be certified fit for use by authorised person or body. 7. Suspect equipment not to be used. 		
Burns from equipment, liquids or food stuffs	Adults (attendees, staff), anyone who eats the food	Low to medium	<ol style="list-style-type: none"> 1. Oven gloves to be used to carry hot pans 2. Pans in use to never be left unattended 		
Cuts from knives and other equipment	Adults (attendees, staff), anyone who eats the food	Medium	<ol style="list-style-type: none"> 1. Knives to be counted in and out 2. Chopping boards always to be used in conjunction with knives 3. Knives to be washed up immediately and never left in the sink 		
Reactions to food/cleaning products: allergy or intolerance	Adults (attendees, staff), anyone who eats the food	Medium to high	<ol style="list-style-type: none"> 1. Participants to provide detailed information to known allergies/intolerances to food stuffs or cleaning agents. 		