



Monday Meals at St Martin's - Risk Assessment 41

Date of Risk Assessment: February 2023 Date of Review: February 2024

Potential Hazards	Additional Information	Action required	Action by whom
To serve meals in an environment that is not in accordance with Environmental Health Requirements	To work in line with Food Safety Standards and with Cromer Church Health and Safety Policy.	To complete the Food Safety Guidance Handbook for each Monday when Monday Meals are served. To ask the wardens for support, advice or help if any aspect of the requirements become difficult to maintain. To follow this Risk Assessment	M M Leaders M M Leaders Volunteers on duty
Scalding when using hot water and serving hot drinks.	Use of kettles	All volunteers need to be made aware of risks during induction and training sessions. All volunteers need to exercise care	M M Leaders Volunteers on duty
Falls caused by wet floors due to spillages.	Floor in kitchen can be slippery when wet.	All spillages of liquids or food should be cleared up immediately.	Volunteers on duty
Injury when lifting heavy weights.	Fully laden basket in dishwasher is heavy to lift out.	Individual items should be unloaded separately or the basket should be lifted by two people.	Volunteers on duty
Food poisoning caused by contaminated food due to poor hygiene.	Germs and bacteria can be spread to food from hands, utensils and surfaces.	All staff will be trained in hand washing routines and cleaning procedures. Antibacterial spray will used regularly on all surfaces.	M M Leaders Volunteers on duty
Food poisoning caused by storing food at incorrect temperatures.	Bacteria naturally found in certain foods can multiply to dangerous levels if fridges and freezers are not kept at correct temperatures.	As part of our routines fridge and freezer temperatures will be checked. The upmost care re: temperatures and storage will be taken when meals are transported out to people at their home.	M M Leaders Volunteers on duty

<p>Food poisoning caused by not observing use-by-dates on packaged food.</p>	<p>Fresh food will not stay fresh indefinitely.</p>	<p>All packaged food will be labelled with use-by-dates and these will be checked for expiry as part of the on-going monitoring of stored food.</p>	<p>M M Leaders Volunteers</p>
<p>Severe illness or death due to lack of awareness of food allergen risks.</p>	<p>Most of the food we serve contains one or more ingredients which may cause severe reaction in some people.</p>	<p>All staff will be instructed as to where information about the allergens in non-packaged food can be found and the importance of providing this to customers when asked.</p> <p>All people donating items of food must provide a complete list of allergens contained in that food.</p> <p>A list of allergens in the food served will be clearly displayed</p>	<p>MM Leaders all volunteers.</p> <p>Volunteers who have made food at home</p> <p>M M Leaders</p>