

Cromer Parish Hall Kitchen Cornerstone Café Cooking - Risk Assessment 39

Potential Hazards	Additional Information	Action required	Action by whom	Completed (date and name)
Burns or scalds when removing items from the oven or pans off the hob		All volunteers need to be made aware of risks during induction and training sessions. Provide poster giving advice on First Aid treatment of burns and scalds All volunteers need to exercise care	Catering Manager. Catering Manager Individual volunteers	
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.	Individual volunteers.	
Risk of injury from sharp knives	Blunt knives can also cause injury	Care should be taken when using or carrying knives. Knives should be sharpened frequently. Ensure First Aid Kit is kept supplied with food safe plasters. All accidents which occur while working in the kitchen should be recorded in the Accident Book	Volunteers on duty. Catering Manager Catering Manager Individual volunteer	
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 surfaces.	Catering Manager. 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 daily routines fridge and freezer temperatures will be checked.	Volunteer team members carrying out opening checks.	
Food poisoning caused by not observing use-by-dates on packaged food.	Fresh food will not stay fresh indefinitely.	All ingredients should be checked that they are within use-by-date	Café Manager and volunteers on duty.	

Severe illness or death due to lack of awareness of food allergen risks.	Most of the food we serve in the Cafe contains one or more ingredients which may cause severe reaction in some people.	All food we prepack for direct sale will be labelled with all ingredients and with all allergens shown in bold type.	Catering Manager and all volunteers.	
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Date of Risk Assessment: September 2022

Review due: September 2023