

Below is a typical risk assessment for activities within a kitchen. There are several alternative methods of conducting a risk assessment advocated by numerous organisations which secure legal compliance and would be acceptable to Peterborough City Council’s Environmental Health Department

Kitchen Scenario – Example Risk assessment

Please note this should act as an example risk assessment only and is not an exhaustive list of all hazards and control measures present in the kitchen environment. In addition it does not assess individual risks associated with the specific design of individual kitchens.

Hazard arising from.	Hazard	Who might be Harmed	Existing Control Measures	Current level of Risk (Likelihood x Severity of injury x Number of persons exposed)	Further Action required
Storage of Hazardous Chemicals	<ul style="list-style-type: none"> • Spillage of hazardous chemicals. • Misuse of chemicals. 	<ul style="list-style-type: none"> • Staff 	<ul style="list-style-type: none"> • COSHH assessment undertaken for chemicals – but not all controls followed. • Staff provided with COSHH training 4 years ago. 	Likely Severe Many High Risk	<ul style="list-style-type: none"> • Review COSHH assessment Can chemical be substituted for less harmful products. • Ensure hazardous chemicals kept in locked cupboard. • Ensure all new staff trained in COSHH and refresher training given to those who need it. • Ensure COSHH assessment findings are adhered to.
Use of Hazardous Chemicals	<ul style="list-style-type: none"> • Dermatitis to hands. • Chemical burn to 	<ul style="list-style-type: none"> • Cleaner • Staff 	<ul style="list-style-type: none"> • COSHH assessment undertaken for chemicals – but not all controls 	Likely Severe	<ul style="list-style-type: none"> • Ensure COSHH assessment findings are adhered to.

	<ul style="list-style-type: none"> skin/eyes. Inhalation of toxic fumes. 		<ul style="list-style-type: none"> followed. Staff provided with COSHH training. 	<p>Many</p> <p>High Risk</p>	<ul style="list-style-type: none"> Ensure staff use PPE. Ensure all new staff trained in COSHH and refresher training given to those who need it.
Hot surfaces/liquids	<ul style="list-style-type: none"> fat burns to hands and arms Steam 	<ul style="list-style-type: none"> Kitchen staff 	<ul style="list-style-type: none"> Avoid carrying hot liquids and materials if there is a risk of spillage 	<p>Likely</p> <p>Severe</p> <p>Many</p> <p>High Risk</p>	<ul style="list-style-type: none"> Ensure gloves are use when handling hot pans. Implement safe system of work for the cleaning and draining of fat fryers
Manual Handling	<ul style="list-style-type: none"> Musculo-skeletal injury to staff. 	<ul style="list-style-type: none"> Staff 	<ul style="list-style-type: none"> Limit use of large pots and pans 	<p>Likely</p> <p>Severe</p> <p>Many</p> <p>High Risk</p>	<ul style="list-style-type: none"> Undertake manual handling assessment for kitchen Ensure staff training in manual handling techniques. Avoid lifting items that are too heavy. Seek assistance from colleagues.
Slips	<ul style="list-style-type: none"> Injury to limbs Falls 	<ul style="list-style-type: none"> Staff 	<ul style="list-style-type: none"> Cleaning undertaken when catering is not in progress Non Slip footwear 	<p>Likely</p> <p>Severe</p> <p>Many</p> <p>High Risk</p>	<ul style="list-style-type: none"> Ensure spillage's are cleared up immediately Ensure cleaning signs are used and located in prominent place
Falls	<ul style="list-style-type: none"> Injuries to arms and legs 	<ul style="list-style-type: none"> Staff 	<ul style="list-style-type: none"> Provision of step ladder 	<p>Quite Likely</p> <p>Severe</p> <p>Few</p> <p>Medium Risk</p>	<ul style="list-style-type: none"> Ensure staff use mechanical aids Training of staff in correct procedure for the retrieval of items from high level racking
Trips	<ul style="list-style-type: none"> Tripping over items in walkways 	<ul style="list-style-type: none"> Staff Delivery staff 	<ul style="list-style-type: none"> Sensible footwear 	<p>Likely</p> <p>Severe</p> <p>Many</p> <p>Medium Risk</p>	<ul style="list-style-type: none"> Remove items (mop, bucket and brush) from walkways.

Electrical and Gas installation	<ul style="list-style-type: none"> • Fire • Explosion 	<ul style="list-style-type: none"> • Staff 	<ul style="list-style-type: none"> • Regular visual inspection of gas and electrical appliances. • Awareness of staff 	<p>Quite Probable Severe Many</p> <p>Medium Risk</p>	<ul style="list-style-type: none"> • Maintenance of gas appliances by CORGI engineer annually • Electrical Installation inspected by NICEIC engineer every 5 years.
Use of electrical goods in the kitchen	<ul style="list-style-type: none"> • Electric Shock due to contact with water 	<ul style="list-style-type: none"> • Staff 	<ul style="list-style-type: none"> • All electrical items are PAT tested. 	<p>Quite Probable Severe Many</p> <p>High Risk</p>	<ul style="list-style-type: none"> • Avoid use of extension leads. • Do not locate electrical equipment near water sources.
Use of hand tools (knives)	<ul style="list-style-type: none"> • Cuts to fingers and hands 	<ul style="list-style-type: none"> • Staff 	<ul style="list-style-type: none"> • Awareness by staff of risks 	<p>Quite Probable Severe Many</p> <p>High Risk</p>	<ul style="list-style-type: none"> • Ensure knives are not left lying around or left in washing up water. Training of staff • Storage of knives in suitable racks or sheaths
Use of Machinery	<ul style="list-style-type: none"> • Entanglement in dough mixer • Amputation of fingers from food slicer 	<ul style="list-style-type: none"> • Staff • Young persons 	<ul style="list-style-type: none"> • None 	<p>Likely Severe Many</p> <p>High Risk</p>	<ul style="list-style-type: none"> • Ensure fixed guard to food slicer is in place at all times. • Conduct a risk assessment for the use of dangerous machinery • Provide appropriate training to operatives of machinery • Prevent the use of dangerous pieces of machinery by young persons and unauthorised users • Ensure loose clothing is removed prior to commencing work. And clothing is not near moving parts of machinery.

Ventilation	<ul style="list-style-type: none"> • Accidents due to dizziness and fainting 	<ul style="list-style-type: none"> • Staff 	<ul style="list-style-type: none"> • Extraction canopy • Openable windows 	<p>Unlikely Minor Few Low Risk</p>	<ul style="list-style-type: none"> • Ensure provision of cold drinks and appropriate rest breaks for staff. • Maintenance of extraction equipment to ensure adequate air changes and adequate movement of air.
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