

**RISK ASSESSMENT FINDINGS**

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| --- | --- |
| **Department/Service** |  |
| **Date** |  |
| **Assessor** |  |
| **Approved By** |  |
| **Review Date** |  |

**Relevant Legislation:**

The Management of Health and Safety at Work Regulations 1999

**RISK ASSESSMENT RECORD**

**ACTIVITY and/or ENVIRONMENT TO BE ASSESSED: Cookery**

**DATE:**

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| --- | --- | --- | --- | --- |
| **KEY (People at risk)** | **Likelihood (L)** | **Severity (S)** | **Risk Calculation** | **Risk Rating** |
| E = Employee YP = Young Persons  P = Public  C = Contractors  V = Visitors  EM = Expectant Mothers | 1. Very Low (rare/very unlikely)  2. Low (unlikely)  3. Medium (could occur/possible)  4. High (likely to occur/probable)  5. Very High (near certain to occur) | 1. Insignificant (nuisance/discomfort)  2. Minor (no lost time)  3. Moderate (time loss)  4. Significant (serious/incapacity to work)  5. Major (Death) | Likelihood x Severity  =  Rating | **1- 6** **LOW RISK** Monitor   * 1. **MEDIUM RISK** Monitor, review & reduce risk where possible   **14-25** **HIGH RISK** Further Action Required |

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| **1.Hazards Identified and potential harm it could cause** | **2. People**  **At Risk** | **3.Controls in Place** | **4.Risk Rating** | | | | **5. Further Action Required/ Recommendations** | **6.Target Date for Completion** |
| **L** | **S** | **Score** | **Risk** |

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| Hot surfaces / liquids – burns, scalds |  | * Adequate supervision of pupils, provision of protective gloves etc. * Safe working procedures in place |  |  |  |  |  |  |
| Sharp utensils – cuts |  | Controlled use and storage of sharp utensils |  |  |  |  |  |  |
| Gas – fire, explosion |  | * Gas equipment under planned maintenance * Fire risk assessment is completed * Procedure in place for evacuation e.g. gas leak/fire |  |  |  |  |  |  |
| Machinery – injury |  | Guards fitted and fully operational e.g. interlocks on mixers, blenders etc. |  |  |  |  |  |  |
| Slippery floors – slips, trips |  | * No obstacles on floors, walkways and work areas free from obstruction * Non slip floor surfaces * Prompt cleaning of spillages * Supervision of pupils |  |  |  |  |  |  |
| Electricity – electric shock |  | Equipment is subject to portable appliance testing, visual inspection and fixed appliance testing |  |  |  |  |  |  |
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