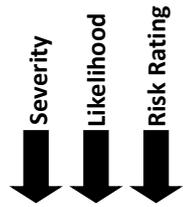
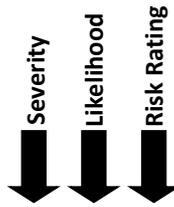


## Kitchen Risk Assessment

| SEVERITY       |   | LIKLIHOOD |
|----------------|---|-----------|
| No Injury      | 1 | Never     |
| Minor Injury   | 2 | Seldom    |
| Injury         | 3 | Possible  |
| Serious Injury | 4 | Probable  |
| Death          | 5 | Always    |

| X | 5  | 4  | 3  | 2  | 1 |
|---|----|----|----|----|---|
| 5 | 25 | 20 | 15 | 10 | 5 |
| 4 | 20 | 16 | 12 | 8  | 4 |
| 3 | 15 | 12 | 9  | 6  | 3 |
| 2 | 10 | 8  | 6  | 4  | 2 |
| 1 | 5  | 4  | 3  | 2  | 1 |



| Hazard                                | Risk  |   |   |   | Control Measure  |   |   |   |
|---------------------------------------|---|---|---|---|--|---|---|---|
| Chemicals, Sprays, Cleaning Materials | Personal injury, serious injury/death                 | 3 | 3 | 9 | <p>Only recognised, often branded, cleaning materials are used. Manufacturer COSHH records are available.</p> <p>PPE provided, Training and guidance provided in use. First Aid and Eye Wash are available for use.</p>  | 3 | 2 | 6 |
| Food Handling                         | Cause serious injury/death<br>Infection/contamination | 3 | 3 | 9 | Appropriate food handling training for all kitchen users. Maintenance of such training, knowledge of food dating cycles, and minimum heat requirements (a reference to Food Standards Agency guidelines)   | 2 | 2 | 4 |
| Allergic Reaction                     | Cause serious injury/death<br>Infection/contamination | 3 | 3 | 9 | Warning signage is posted at strategic locations, allergen information is available. Food products largely avoided key allergen items (nuts etc). Gluten-free items are available.   | 2 | 2 | 2 |
| Waste Management / Bins               | Serious injury  | 3 | 3 | 9 | <p>Removal of black sacks and cardboard boxes to be conducted when not overloaded. Safe transit to authorised waste collection point by vehicle.</p> <p>Waste is generally of a domestic nature so unlikely to cause extensive injury unless by weight of sacks.</p> | 2 | 2 | 4 |

|                          |                            |   |   |   |   |   |   |   |
|--------------------------|----------------------------|---|---|---|---|---|---|---|
| Sharps                   | Cause serious injury/death | 3 | 3 | 9 | Knives stored safely, handling awareness, competent users only  | 2 | 2 | 4 |
| Equipment (Hot Surfaces) | Cause serious injury/death | 3 | 3 | 9 | Kitchen occupants should be made aware of hot surfaces, a limited number of individuals in the kitchen facility. Hot surfaces should be identified to users.  | 2 | 2 | 4 |
| Equipment (Electrical)   | Cause serious injury/death | 3 | 3 | 9 | Electrical/gas equipment should have the appropriate annual testing. Equipment should not be used if there are clear signs of excessive wear and tear. Equipment should not be used where exposed cabling is present.<br><br><b>Note:</b> Newbury Soup Kitchen is not currently responsible for the maintenance or upkeep of any equipment on the premises. | 2 | 2 | 4 |

Dated: 10<sup>th</sup> October 2023

Assessed by: CEO Meryl Prail