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| **Name of activity, event, and location** | **Family Camp - Cafe** | **Date of risk assessment** | **12/04/2024** | **Name of person doing this risk assessment** | **Ann-Marie Vinnicombe** |
| **Date of next review** | **12/04/2025** |

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| **What hazard have you identified? What are the risks from it?** | **Who is at risk?** | **How are the risks already controlled?**  **What extra controls are needed?** | **What has changed that needs to be thought about and controlled?** |
| Fire Hazards – due to incorrect use or fault.  Risk – injury particularly burns | All Café Staff | Ensure all users are instructed how to use equipment in the kitchen.  Ensure cooker is turn off when not in use.  Ensure flammable liquids are kept away from flame.  Ensure fire extinguishers are available and users know where they are. |  |
| Slips, trips and Falls – wet, untidy floors and surfaces  Risk : injury to users | All Café staff | Ensure all spills are cleaned up immediately.  Allocate working space for each person.  Tidy up as go along.  Only have the minimum number of users in the kitchen at 1 time.  Ensure drawers/cupboards/fridges are closed when not in use.  Ensure everyone knows where the first aid kit is. |  |
| Foodborne Illness – through food contamination  Risk; food poisoning | All Café staff | Allocate working space for each type of food – cooked meat, uncooked meat, vegetables etc.  Do not cross contaminate utensils.  Ensure all equipment is clean |  |
| Allergens – reactions to cross contamination or lack of knowledge as to ingredients  Risk: allergic reaction | All Café staff | Ensure if an allergen is identified, the ingredients are checked before serving.  Allocate working space for each type of food – cooked meat, uncooked meat, vegetables etc.  Do not cross contaminate utensils.  Ensure all equipment is clean. |  |
| Cuts and Laceration – through working with knives and sharp objects  Risk - injury | All café staff | Ensure everyone knows how to use sharp equipment.  Ensure no one is cutting with wet hands.  Ensure sharp waste is thrown away safely.  Ensure everyone knows where the first aid kit is.  Ensure wounds are deal with quickly. |  |