

Risk Assessment		Food Preparation & Hygiene			Last Updated: Feb 2017
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Activity	Hazard	Nature of Injuries	Who May Be Harmed	Control Measures	
Food preparation & storage.	Misuse of food products throughout the supply chain.	Food poisoning, cross-contamination of food.	All	Venues to be inspected and assessed prior to group use. Food to be kept in appropriate storage containers. Fridges, freezers & food preparation areas kept clean, tidy and at the correct temperatures. Regular thorough handwashing.	
	Misuse of blades.	Cuts, bleeding.		Knives kept sharp, use kept to a minimum by staff or students under close supervision, first aid kit available.	
Drinking/eating food in the outdoors.	Bacterial contamination.	Food poisoning.	All	Hand-wash / gel available, edible foodstuffs well identified, hazards indicated & washed in fresh water before consumption.	
Transporting food between shop & venues.	Thawing food, infestation.	Food poisoning, contamination.	All	Food moved at last available opportunity. Cold foods kept in iceboxes. Gloves available.	
Waste Disposal.	Infestation.	Food poisoning, contamination.	All	Regular removal, bin bagging or burying. Infestations treated before group use.	
Cooking in tents /bunkhouses.	Fire, gassing. Stove flares.	Burns, illness, fatalities.	All	Fire extinguisher in kitchens, flammable & COSHH substances kept secure. Cooking outside of open tent doorways – cookers in a central position whenever possible.	