

Risk assessment – The Meat Thief

This is the statement of general policy and arrangements for:		The Meat Thief	
Natasha Boon		has overall and final responsibility for health and safety	
Jordan Boon		has day-to-day responsibility for ensuring this policy is put into practice	
Statement of general policy	Responsibility of: Name/Title	Action/Arrangements (What are you going to do?)	
Prevent accidents and cases of work-related ill health by managing the health and safety risks in the workplace	Manager	Appropriate staff training	
Provide clear instructions and information, and adequate training, to ensure employees are competent to do their work	Manager	Daily checks are made as well as updates throughout the day depending on weather and customers	
Engage and consult with employees on day-to-day health and safety conditions	Manager	Daily checks are made as well as updates throughout the day depending on weather and customers	
Implement emergency procedures – evacuation in case of fire or other significant incident.	Manager		
Maintain safe and healthy working conditions, provide and maintain plant, equipment and machinery, and ensure safe storage/use of substances	Manager	Daily checks are made as well as updates throughout the day depending on weather and customers	
Signed: * (Employer)	Natasha Boon	Date:	30/06/16

You should review your policy if you think it might no longer be valid, eg if circumstances change.
If you have fewer than five employees, you don't have to write down your policy.

Health and safety law poster is displayed at (location)	Van door & Gazibo Leg when trading
First-aid box is located:	Under Counter
Accident book is located:	Under Counter or in Van when traveling

Company name: **The Meat Thief**

Date of risk assessment: **30/06/16**

What are the hazards?	Who might be harmed and how?	What are you already doing?	Do you need to do anything else to control this risk?	Action by who?	Action by when?	Done
Slips and trips	Staff and customers may be injured if they trip over objects or slip on spillages.	No trailing leads or cables. Staff keep work areas clear, eg no boxes left on the floor, deliveries stored immediately. Any spillages wiped immediately.		Manager	30/06/16	30/06/16
Manual handling Handling heavy items such as flour sacks, ingredients, boxes of meat, trays of crockery, kegs etc	Kitchen staff and food service staff may suffer injuries such as strains or bruising from handling heavy/bulky objects.	Ingredients bought in package sizes that are light enough for easy handling Commonly used items and heavy stock stored on shelves at waist height. Suitable mobile steps provided and staff trained to use them safely. Handling aids provided for movement of large/heavy items. Sink at good height to avoid stooping. Staff trained in how to lift safely	Ensure team working for moving heavier items (eg pots)	Manager	30/06/16	30/06/16
Contact with steam, hot water, hot oil and hot surfaces	Kitchen staff, food service staff may suffer scalding or burns injuries	Staff trained in risks of hot oils and on procedure for emptying/cleaning Bbq grill, hot water steamers Staff trained in risks of release of steam. Water mixer taps provided. All staff told to wear long sleeves. Heat-resistant gloves/cloths/aprons provided	Display 'hot water' signs at sinks and 'hot surface' signs at hot plates Ensure handles on pans maintained	Manger	30/06/16	30/06/16
Knives	Staff involved in food preparation and service could suffer cuts from contact with blades	Staff trained to handle knives. Knives suitably stored when not in use. First-aid box provided and nominated first-aider always on site.	Tell staff not to use knives to remove packaging – suitable cutters will be provided.	Manager	30/06/16	30/06/16

Food Handling	<p>Frequent hand washing can cause skin damage.</p> <p>Some foods can cause some staff to develop skin allergies.</p>	<p>Where possible and sensible, staff use tools (cutlery, tongs scoops etc) to handle food rather than hands.</p> <p>Food grade, single-use, non-latex gloves are used for tasks that can cause skin problems, eg salad washing, vegetable peeling and fish filleting.</p> <p>Where handling cannot be avoided hands are rinsed promptly after finishing the task.</p>	<p>Staff reminded to thoroughly dry hands after washing.</p> <p>Provide non-taint, nut-oil-free cream for staff to apply regularly to replace the moisture 'stripped' by frequent washing.</p> <p>Remind staff to check for dry, red or itchy skin on their hands and to tell manager if this occurs.</p>	Manager	30/06/16	30/06/16
Contact with bleach and other cleaning and washing chemicals	<p>Prolonged contact with water, particularly in combination with detergents, can cause skin damage.</p> <p>Staff cleaning premises risk skin irritation or eye damage from direct contact with bleach and other cleaning products.</p> <p>Vapor may cause breathing problems</p>	<p>All containers clearly labeled.</p> <p>Where possible, cleaning products marked 'irritant' not purchased and milder alternatives bought instead.</p> <p>Long-handled mops and brushes, and strong rubber gloves, provided and used.</p> <p>Staff wash rubber gloves after using them and store them in a clean place</p>	<p>Staff reminded to thoroughly dry hands after washing.</p> <p>Provide non-taint, nut-oil-free cream for staff to apply regularly to replace the moisture 'stripped' by frequent washing.</p> <p>Remind staff to check for dry, red or itchy skin on their hands and to tell manager if this occurs.</p>	Manager	30/06/16	30/06/16
Gas appliances	<p>Staff, customers could suffer serious/fatal injuries as a result of explosion/ release of gas.</p>	<p>Daily check of gas appliance controls.</p> <p>Inspection, service and test carried out by Gas Safe registered engineer every 12 months.</p> <p>Staff know where the main isolation tap is and how to turn supply off in an emergency.</p>	<p>Contact Gas Safe registered engineer to fit suitable flame failure device on the grill</p>	Manager	30/06/16	30/06/16
Fire	<p>Staff, customers could suffer serious/fatal injuries from burns/smoke inhalation</p>	<p>Fire risk assessment done as at www.communities.gov.uk/fire and necessary action taken</p>		Manager	30/06/16	30/06/16

Workplace temperature	Kitchen staff may suffer ill health when they overheat in hot working conditions	Fans and extractors provided to control air temperature. Staff encouraged to take rest breaks in cooler conditions when required.	Encourage staff to take regular drinks of water	Manager	30/06/16	30/06/16
Dining area	Food service staff, customers	Risks from slips/trips and manual handling covered in previous sections.	None	Manager	30/06/16	30/06/16
BBQ Grill	Staff and customers may suffer burns if the bbq lighting fluid is not used and stored properly.	Fire blanket is provided to put the fire out in case of emergency		Manager	30/06/16	30/06/16
Gas pancake machine	Staff, customers could suffer serious/fatal injuries as a result of explosion/ release of gas.	Daily check of gas appliance controls. Inspection, service and test carried out by Gas Safe registered engineer every 12 months. Staff know where the main isolation tap is and how to turn supply off in an emergency.	Contact Gas Safe registered engineer to fit suitable flame failure device on the grill	Manager	30/06/16	30/06/16
Gas paella pan	Staff, customers could suffer serious/fatal injuries as a result of explosion/ release of gas.	Daily check of gas appliance controls. Inspection, service and test carried out by Gas Safe registered engineer every 12 months. Staff know where the main isolation tap is and how to turn supply off in an emergency.	Contact Gas Safe registered engineer to fit suitable flame failure device on the grill	Manager	30/06/16	30/06/16